

Dinner

TAKEOUT
5 – 9 PM DAILY

All menu items are meant to be shared

Appetizers

Pulehu Charred Tako ^{GF} 22 Spinach luau, ogo tomato onion salad, chili pepper water vinaigrette	Fresh Oysters on the Half Shell 32 Half dozen Good Point Oysters from Willapa Bay, Washington. Chili pepper water mignonette, yuzu blood orange sake granita
Roasted Local Beet Hummus 18 Basalt house-made hummus made with Kanekoa Farm baby red beets, pickled baby carrots, zucchini, sweet peppers, macadamia nuts, parsley, extra virgin olive oil, grilled pita bread, local Okinawan sweet potato chips	Scallop Dynamite 18 Sriracha aioli, fried won ton chips, tobiko, green onions
Beef Fries 16 Peruvian spiced beef, mushrooms, waffle fries, avocado lime crema	Harissa Lime Shrimp Ceviche ^{GF} 15 Vegetable confetti of red and green onion, sweet pepper, cucumber, tomato, fresh herbs, marinated in three chili harissa lime dressing, avocado mash, sweet potato chips
Crispy Quinoa Shrimp ^{GF} 16 Toasted quinoa, aji amarillo aioli	Adobo Chicken Wings 16 Soy-vinegar glaze, garlic chili dipping sauce
Gochujang Pork Bites 15 Fried pork, gochujang sauce, house-made kim chee, pickle, Waipoli mixed greens, sesame, green onion	Duck Empanadas 16 Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema
	Chef's Poke 15 Fresh local ahi, inamona, limu, red yuzu kosho soy, tobiko

Mains

Prime Rib ^{GF} 44 10oz Hawaiian salt and herb crusted prime rib, local vegetable medley, creamed horseradish, au jus	Macadamia Nut Crusted Fish 42 Fresh pier 38 catch of the day, macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
New York Steak Fina-Demi 44 10oz grilled striploin, Basalt steak rub, blistered shishito peppers and shimeji mushrooms, roasted onions, house fina-demi sauce	Black Sesame Crusted Ahi ^{GF} 36 Inamona charred corn relish, sesame aioli
Miso Pork Belly Carbonara 36 Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	Szechuan Crispy Fried Chicken 35 Szechuan spiced fried chicken, soy chili oil dipping sauce, house pickles, Asian slaw
Sakura Duroc Pork Chop ^{GF} 38 12oz grilled bone-in chop, bacon-cranberry brussel sprouts, pomegranate demi glaze	
South Shore Braised Short Rib Loco Moco 39 Two Waiialua eggs sunny up, Honolulu Beer Works "South Shore Stout" braised short rib, olena rice, ogo salad	

Add-Ons:

Cold Water Lobster ½ Tail	22
Seared Scallops 2pcs	21
Sautéed Shrimp 5pcs	14

Sides & Starches

Fattoush Salad 16	Waffle Fries 9
Mixed Greens 12	Golden Pork Belly Fried Rice 12
Soy Chili Butter Bok Choy 12	Olena Rice 10
Local Vegetable Medley 12	White Rice 8
Sautéed Mushrooms 13	Garlic Mashed Potatoes 8

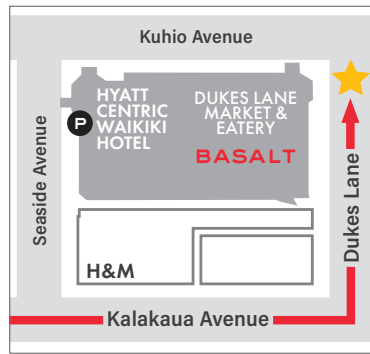
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

^B SIGNATURE DISH

^{GF} GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

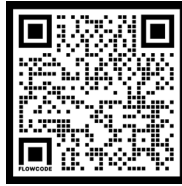
Items & prices are subject to change



CURBSIDE PICK UP

ONLINE ORDERING

1. Go to basaltwaikiki.com
2. Click ORDER ONLINE



CURBSIDE PICK UP

- Kalakaua Avenue
- Past Seaside Avenue
- Take immediate left on Dukes Lane
- Reach the end of the Lane, just before Kuhio Avenue
- Pick up your order!