

# Dinner

**TAKE OUT**  
5 – 9 PM DAILY

## appetizers & salads

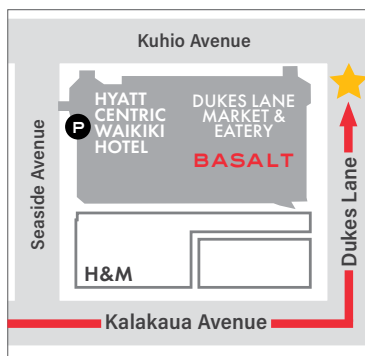
<b>Adobo Chicken Wings</b> Soy-vinegar glaze, garlic chili dipping sauce	17	<b>Smoked Kona Kampachi</b> Charred scallion, soy, pickled vegetables	18
<b>Rotisserie Duck Empanadas</b> Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	15	<b>Crispy Quinoa Shrimp</b> GF Toasted quinoa, aji amarillo aioli	15
<b>Pork Belly Buns</b> Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	14	<b>Lobster Bisque</b> Caramelized fennel, crème fraîche	12
<b>Chef's Poke</b> Fresh local ahi, rocoto soy, charred avocado, tobiko,	14	<b>Mixed Greens</b> GF Mesclun greens, tomatoes, watermelon radish, carrot, cucumbers, coconut balsamic dressing	12
<b>Spicy Kampachi Poke</b> Housemade sambal, avocado mash, sweet soy sauce, rice chips	16	<b>Fattoush Salad</b> Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette <b>Add: Feta Cheese (+\$2), Grilled Chicken Breast (+\$6)</b>	16

## Main Course

<b>Prime Rib</b> GF Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	10oz cut 33   14oz cut 47	<b>Miso Black Cod</b> Steamed white rice, vegetable medley, dashi nage	40
<b>New York Steak</b> Grilled 10oz striploin, hasselback potato, black pepper sauce, Roquefort cheese <b>Add: Roasted Garlic Shrimp, 5pcs (+\$11)</b>	39	<b>Mixed Seafood Paella</b> GF Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage	50
<b>Ribeye Steak</b> GF 12oz ribeye, potato confit, creamed kale, red wine demi glace	51	<b>Fresh Catch of the Day</b> Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish	34
<b>Smoked Kurobuta Pork Chop</b> Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles	31	<b>Shrimp Kabocha Risotto</b> GF Maitake mushroom, corn, tomato, parmesan brodo	34
		<b>Vegetable Gnocchi</b> Parisienne style, mushrooms, asparagus, buerre noisette, fennel pollen	26

## sides

Garlic Mash GF 6	Parisienne Gnocchi 10	Brussel Sprouts GF 8	Asparagus Vierge 12
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**CURBSIDE PICK UP**

### ONLINE ORDERING

1. Go to [basaltwaikiki.com](http://basaltwaikiki.com)
2. Click ORDER ONLINE



### CURBSIDE PICK UP

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

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 DUKER LANE MARKET & EATERY

Masks are required for all dine-in customers unless they are actively eating or drinking. Hand sanitizing stations are available for use at the entrance. Our entire staff follows the recommended City & County of Honolulu guidelines for dine-in service. This includes the cleaning of all surfaces between customer use with a pre-mixed, food safe, chlorine-based solution as recommended by the CDC.