



# island boil

*where East Coast flavor meets island rhythm*



## ***On Ice***

### **DASHI POACHED SHRIMP COCKTAIL**

Wasabi Cocktail Sauce

### **PACIFIC OYSTERS\***

Lilikoi Mignonette

### **LITTLENECK CLAMS & NEW ZEALAND MUSSELS\***

Habanero Fire Water

## ***Ember Grilled***

### **JUMBO KAUAI PRAWNS**

Miso Butter, Charred Lemon

### **TAKO**

Roasted Red Peppers, Red Onion, Andouille Sausage

### **CHARRED & SPICED KONA KAMPACHI**

Aromatic Spices

## ***Poke & Hand Rolls***

### **LOCAL AHI\***

Shoyu, Sambal, Sushi Rice

## ***Island Boil***

### **SHRIMP, CLAMS, MUSSELS, ANDOUILLE SAUSAGE**

Bang Bang Butter

### **- SERVED WITH -**

Corn Ribs, Seasoned Rice, Hush Puppies

## ***Dessert***

### **TROPICAL CHIFFON CAKE**

Toasted Coconut, Lilikoi Crème Anglaise

\$95 PER PERSON - NO SUBSTITUTIONS

\$125 PER PERSON WITH WELCOME DRINK & MAI TAI INCLUDED

# STRIPSTEAK

A MICHAEL MINA RESTAURANT

\*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.