



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*

Habenero Fire Water

Ember Grilled

JUMBP KAUA'I 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, CRAB, CLAMS, MUSSELS, ANDOUILLE SAUSAGE

Bang Bang Butter

- SERVED WITH -

Corn Ribs, Seasoned Rice, Huspuppies

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.