

# MERRIMAN'S

## HONOLULU

### *Passed* APPETIZERS

\$12 PER PERSON FOR EACH SELECTION

#### "BLT" CROSTINI

Creamy Blue Cheese Spread

#### MINI MAUI CATTLE FILET & APPLEWOOD BACON SLIDERS

BRAISED MAUI CATTLE BEEF  
Horseradish Aioli & Watercress

SEASONAL LOCAL GOAT CHEESE  
Tomato Confit & Cucumber

HAWAIIAN AHI TUNA TARTARE  
Molokai Sweet Potato Chips

TRUFFLED MUSHROOM RISOTTO  
ARANCINI

KEAHOLE DUNGENESS CRAB  
STUFFED GOUGERES

KEAHOLE DUNGENESS CRAB CAKES  
Spicy Remoulade

SEARED AHI TUNA  
Daikon & Avocado-Citrus Mousse

MINIATURE KALUA PIG SLIDERS  
Spicy Cabbage

ASIAN SHRIMP FRITTERS  
Coriander Crème Fraiche & Lime

MINIATURE KONA LOBSTER "BLT"  
Kalua Bacon & Roasted Tomato  
**(+ \$5 SUPPLEMENTAL CHARGE)**

SESAME SEARED AHI TUNA SLIDERS  
Pickled Cucumber & Wasabi Mayonnaise

### *Platters &* TRAYS

\$12 PER PERSON FOR EACH SELECTION

ASSORTED CHEESES WITH SEASONAL  
FRUIT & MACADAMIA NUTS

HUMMUS WITH MOLOKAI SWEET  
POTATO CHIPS & PETITE GARDEN  
VEGETABLES

FRESH ISLAND FARM VEGETABLE  
PRESENTATION WITH  
HOUSE-MADE DIPS

### SEAFOOD *Platters*

\$20 PER PERSON FOR EACH SELECTION

PACIFIC WHITE SHRIMP COCKTAIL  
Traditional Cocktail Sauce & Papaya  
Mustard Vinaigrette

HAWAIIAN STYLE AHI POKE  
Cubed Ahi Tossed in Onions, Shallots,  
Shoyu, & Sesame Oil Served with Molokai  
Sweet Potato Chips

PREMIUM SEAFOOD SHRIMP COCKTAIL,  
RAW OYSTERS & FRIED OYSTERS

# MERRIMAN'S

HONOLULU

**“SIMPLY AWESOME”  
FAMILY & GROUP SHARED DINING**

**MENU #1**

THREE COURSE / \$39 + TAX & GRATUITY

**FIRST COURSE**

CHEF PETERS ORIGINAL CAESAR SALAD  
WITH WARM BUTTERMILK BISCUITS

**SECOND COURSE**

HERB AND GARLIC ROASTED CHICKEN BREAST  
With Poblano Mashed Potatoes, Farm Stand Daily Vegetable,  
with Lemon Chicken Jus with Cilantro & Mint

**THIRD COURSE**

SCOOP OF MERRIMANS HOME MADE ICE CREM  
Tahitian Vanilla or Chocolate

OR

LILIKO'I POSSET  
With Fresh Fruit and Macadamia Nut Cookie

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## MENU #2

THREE COURSE / \$39 + TAX & GRATUITY

### FIRST COURSE

HOUSE MADE SOUP  
WITH WARM BUTTERMILK BISCUITS

### SECOND COURSE

ORGANIC CHICKEN AND AVOCADO COBB SALAD  
Waialua Egg, Hau'ula Tomato, Netsuke's Bacon,  
Point Reyes Blue Cheese, Hirabara Farms Romaine

### THIRD COURSE

SCOOP OF MERRIMANS HOME MADE ICE CREM  
Tahitian Vanilla or Chocolate

OR

LILIKO'I POSSET

With Fresh Fruit and Macadamia Nut Cookie

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## MENU #3

THREE COURSE / \$49 + TAX & GRATUITY

### FIRST COURSE

CHEF PETERS ORIGINAL CAESAR SALAD  
WITH WARM BUTTERMILK BISCUITS

### SECOND COURSE

PAN ROASTED MACADAMIA NUT CRUSTED MAHI MAHI  
With Garlic Scallion Rice, Farm Stand Daily Vegetable,  
with Lemon Butter Sauce

### THIRD COURSE

SCOOP OF MERRIMANS HOME MADE ICE CREM  
Tahitian Vanilla or Chocolate

OR

LILIKO'I POSSET

With Fresh Fruit and Macadamia Nut Cookie

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## MENU #4

THREE COURSE / \$59 + TAX & GRATUITY

### FIRST COURSE

CHEF PETERS ORIGINAL CAESAR SALAD  
WITH WARM BUTTERMILK BISCUITS

### SECOND COURSE

PAN ROASTED MACADAMIA NUT CRUSTED MAHI MAHI  
With Garlic Scallion Rice, Farm Stand Daily Vegetable,  
and Lemon Butter Sauce

### STEAK FRITES

Prime Sirloin, with Herb Compound Butter  
and Rosemary Garlic Sea Salt Fries

### THIRD COURSE

SCOOP OF MERRIMANS HOME MADE ICE CREM  
Tahitian Vanilla or Chocolate

OR

### LILIKO'I POSSET

With Fresh Fruit and Macadamia Nut Cookie

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## GROUPS & EVENTS

### *Brunch Menu*

TWO COURSE \$34 PP + TAX & GRATUITY

#### FIRST COURSE

-SELECT ONE -

##### MIXED SEASONAL FRUIT

Granola, Greek Yogurt

##### BREAKFAST SALAD

Earth Grown Greens, Avocado, Hard-Cooked Egg,  
Green Goddess Dressing

##### MERRIMAN'S AVOCADO TOAST

Marinated Tomatoes, Vert Good Olive Oil

##### BISCUITS, FRUIT JAM, BIG ISLAND HONEY

Orange-Mint Vinaigrette, Hawaii Island Goat Cheese

##### BAKED FRENCH TOAST

Orange-Mint Vinaigrette, Hawaii Island Goat Cheese

##### WAIMANALO MUSHROOM JOOK

Spicy Garlic Chili Oil, Green Onions

#### SECOND COURSE

-SELECT ONE -

##### QUICHE LORRAINE

Served with Green Salad

##### BRUNCH BENTO

Chilled Miso Salmon, Banchan, Scallion Rice,  
Marinated Egg, Citrus Ponzu

##### -BENEDICTS-

Served with Sriracha Hollandaise, Crispy Baby Gem Potato

##### CLASSIC BENEDICT

Canadian Bacon

##### CRAB BENEDICT

##### FLORINTINE BENEDICT

Spinach

##### KALUA PORK BENEDICT

##### LOBSTER BENEDICT ( + \$12 PP)

\* Menus and availability are subject to change.