

# Herringbone

## SALT & BRINE RAW BAR

**East & West Coast**  
**Oysters on the Half Shell\***  
 classic mignonette,  
 wasabi cocktail sauce, lemon  
 4~ each

**Kualoa Ranch Oysters**  
 locally raised, limited availability  
 6~ each

Ask your server about our selection.

**Skiff\* 85~**  
 4 oysters, ¼ lb. Alaskan king crab,  
 ½ lobster, 2 jumbo shrimp

**Sailboat\* 135~**  
 8 oysters, ½ lb. Alaskan king crab,  
 whole lobster, 4 jumbo shrimp

**Yacht\* 175~**  
 dozen oysters, 1 lb. alaskan king crab,  
 1½ lobster, 8 jumbo shrimp

### Steamed & Poached

**Lobster Cocktail MP~**  
 shark sauce

**Peel & Eat Prawns**  
**(We Peel!)** 22~  
 wasabi cocktail sauce

**Alaskan King Crab 38~**  
 devil dip

**HERRINGBONE'S PERFECT MATCH** ~ Inquire with your server about our perfect oyster & wine pairing for the day

## BRUNCH LIBATIONS

**Flowing Rosé 25~**  
 keep the party going with cool & crisp rosé wine

**Flowing Tropical Mimosas 25~**  
 local fresh juices of the day

*\*Only available with a purchase of an entrée  
 Absolute last call 2pm; please drink responsibly*

**Lychee Martini 13~**  
 Kai vodka, lychee, lime, orange bitters

**Liliko'i Mojito 13~**  
 Koloa light rum, mint, liliko'i, lime, lemon

**Paloma 13~**  
 Avión Silver tequila, lime, grapefruit soda,  
 grapefruit bitters

**Morning Came Too Early, Mary 12~**  
 Pau vodka, secret bloody mary mix

## GREENS

add chicken 6~ / steak 9~ / daily catch M.P.

**Smoked Trout Caesar\* 18~**  
 baby romaine, soft cooked farm egg, smoked trout dressing

**Big Island Hearts of Palm 19~**  
 green papaya, cucumber, macadamia, Thai chili

**Island Tomato & Burrata 19~**  
 prosciutto, macadamia nut pesto, balsamic

## COLD FARE

**Yellowtail Crudo\* 23~**  
 truffle yuzu, crispy garlic, micro shiso

**Ceviche Tostada 21~**  
 spicy avocado, cilantro

**Avocado Toast 18~**  
 romesco, parmesan, oven dried tomato, fresno chili

## HOT FARE

**Buffalo Octopus 21~**  
 black-eyed peas, ranch

**Kauai Shrimp & Grits 21~**  
 green curry, toasted coconut, thai basil oil

## PLATES

**Herringbone Eggs Benedict\* 28~**  
 king crab, uni, caviar, hollandaise,  
 Hawaiian sweet bread

**Local Fish Taco 23~**  
 locally caught fish grilled or battered,  
 cabbage slaw, pico de gallo, crema

**Breakfast Burrito 19~**  
 eggs, carne asada, crispy potatoes,  
 gaucamole, pico de gallo

**King Salmon 32~**  
 sake and ginger buerre blanc, roasted pineapple,  
 calabrian chili, island vegetables

**Grilled Organic Chicken Sandwich 17~**  
 island tomato, burrata, charred red onion,  
 dijon aioli, served with boardwalk fries

**Two-Hand Burger\* 19~**  
 manoa lettuce, Maui onion, island tomato,  
 American cheese, secret sauce, boardwalk fries

**Mochi Pancakes 21~**  
 shortstack, lilikoi butter, tree sap, seasonal fruits

**Papaya Bowl 17~**  
 seasonal fruits, local honey, matcha,  
 pomegranate seeds, acai

## ANDS

**Okinawa Sweet Potato Hash 10~**  
 bell pepper, Maui onion

**Furikake Fries 15~**  
 hand cut, scallions, tobiko, rooster sauce

**Bacon 5~**  
 crispy bacon, chimichurri, sherry vinegar

**Portuguese Sausage Links 7~**



**GOLD WINNER**  
**BEST NEW RESTAURANT OF 2019**



Weekend Brunch / Waikiki / Spring 2019

Executive Chef Gary Tamashiro / Farmers & Friends: Mari's Gardens, Il Gelato, Island Kiawe, Kualoa Ranch, Sumida's

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC