

FISH

HONOLULU

Happy Hour

Food

Fresh Oysters on Half Shell

ask your server for selections half dozen 11.25, dozen 20.00

Market Salad

market vegetables, Kahumana organic baby greens,
beet vinaigrette 5

Caesar Salad

romaine, grana padano cheese, croutons, smoked trout
roe, caesar dressing 6

Crispy Calamari "Bravas"

spicy tomato sauce, meyer lemon garlic aioli 7

Ahi Bruschetta

avocado, microgreens, truffle balsamic, toasted whole
grain bread half 4.5, full 9

Coconut Milk Ceviche

fresh catch fish, coconut papaya milk, fresno chili, radish,
taro chips 7

Chinese Chicken Salad Sandwich

won bok slaw, crispy wonton, sesame Tamari dressing 10

Crafted Cocktails

Backyard Mule

Absolut Vodka, ginger beer, honey, lemon, fresh rosemary
10

HI Rye Old Fashioned

High West Double Rye, demerara syrup, Angostura Bitters,
orange bitters 11

Pineapple "Tai"

Kohana Rum, Appleton Rum, dry curacao, orgeat 11

For Starters

Aviation Gin, Aperol, Prosecco, fresh grapefruit 10

Sangria Kea

white wine, Ketel One Botanical, mango, lemon, fresh
pineapple 11

20% gratuity added to parties of 8 or more

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Seasonal Draft

Please ask your server about draft options

Aloha Beer Co. 5

Waikiki Brewing Co. 5

Paradise Cider Co. 5

Wines By the Glass

Benvolio Prosecco

Prosecco, Italy 9

Whispering Angel the Palm Rose

Coteaux d'Aix-en-Provence, France 11

Villa Maria Sauvignon Blanc

Marlborough, New Zealand 9

Carmel Road Unoaked Chardonnay

Monterey, California 9

Hartford Court Chardonnay

Russian River Valley 13

Nielson Pinot Noir

Santa Barbara, California 9

Alexana Terroir Series Pinot Noir

Willamette Valley, Oregon 13

Pulenta 'La Flor' Malbec

Mendoza, Argentina 10

Giulio Straccali Chianti Classico

Tuscany, Italy 9

Maddalena Cabernet Sauvignon

Paso Robles, California 9