



Volcano House

STARTERS

SCAMPI SHRIMP FLAT BREAD 🍷 - \$24.99

CITRUS & HERB SHRIMP, MOZZARELLA, PARMESAN, SWEET CHILI, CILANTRO

FURIKAKE SEARED AHI SASHIMI - \$27.99

SAKU AHI, WASABI GINGER AIOLI, LOMI TOMATO

OVEN ROASTED BONE MARROW 🍷 - \$28.99

BEEF BONE MARROW, HERBED ROASTED GARLIC GRILLED TOAST POINTS, CRISPY CAPERS

AHI POKE STACK 🍷🍷 - \$24.99

YELLOW FIN TUNA, SWEET SOY SAUCE, KUKUI NUT, WAKAME, SCALLIONS, CRISPY WON TON

TRUFFLE INFUSED MUSHROOM MAC 🍷 - \$24.99

HOUSE MUSHROOM CREAM, TRUFFLE, PARMESAN ALFREDO

SOUP & SALAD

KILAUEA CAESAR SALAD 🍷 - \$16.99

LOCALLY GROWN ROMAINE, CAESAR DRESSING, HOUSE MADE SWEET BREAD CROUTONS,
GRILLED PINEAPPLE, PARMESAN

CHEF'S SOUP OF THE DAY - \$17.99

MADE WITH LOCALLY SOURCED INGREDIENTS

MARKET GREENS SALAD 🍷 - \$17.99

LOCALLY GROWN LETTUCE MEDLEY, HOUSE MADE SWEET BREAD CROUTONS,
CARROT, TOMATO, CUCUMBER, AVOCADO, RADISH

ADD: STEAK \$16.49, CHICKEN \$11.49, TOFU \$9.49, MAKAI ADD ON**

ASK YOUR SERVER ABOUT OUR KUPUNA MENU

VOLCANO HOUSE FAVORITES

BIG ISLAND STUFFED CHICKEN - \$33.99

ARUGULA, SHALLOT, & FETA STUFFED CHICKEN BREAST, GARLIC MASHED POTATOES, WILTED SPINACH,
GRILLED HAMAKUA MUSHROOMS, HERBED PAN JUS

CHEF'S FRESH CATCH OF THE DAY - MP

CHEF'S CREATION OF THE EVENING MADE WITH FRESH ISLAND CAUGHT FISH & LOCAL INGREDIENTS

MEDITERRANEAN HUMMUS PLATTER 🌶️ - \$23.99

LOCALLY GROWN CUCUMBER, TOMATO, ARUGULA, OLIVE, FETA, HOUSEMADE HUMMUS,
GRILLED FLATBREAD, TRUFFLE

VOLCANO HOUSE PESTO PASTA 🌶️🌶️ - \$28.99

CREAMY MACADAMIA NUT PESTO, SPINACH, FENNEL, ONION, TOMATO, BELL PEPPER, BROCCOLI, GRILLED CIABATTA

ADD: STEAK \$16.49, CHICKEN \$11.49, TOFU \$9.49, MAKAI ADD ON**

SEARED KONA KAMPACHI 🌶️ - \$46.99

7oz KAMPACHI FILET, RICE, LOBSTER, CUCUMBER PICKLED SALAD, GINGER MIRIN BEURRE BLANC

MAUKA...

12oz NEW YORK STEAK - \$53.99

WHIPPED OKINAWAN SWEET POTATOES, SEARED ASPARAGUS, HERB RED WINE REDUCTION, BALSAMIC TOMATO SALAD

12oz RIBEYE STEAK - \$56.99

BUTTER WHIPPED POTATOES, WILTED SPINACH & CHARRED FENNEL, GARLIC ROSEMARY COMPOUND BUTTER

18oz T-BONE STEAK 🌶️ - \$57.99

HERBED TRUFFLE PARMESAN CRUSHED POTATOES, SAUTEED BROCCOLI, CRISPY BUTTERMILK ONIONS

& MAKAI ...

ADD ANY OF THE FOLLOWING TO YOUR ENTREE

~POACHED ½ POUND CRAB LEGS - \$41.99 ~STEAMED LOBSTER TAIL - \$33.99 ~7oz SEARED KAMPACHI - \$25.99

~SEARED CRAB CAKES 🌶️ - \$21.99

~GRILLED PRAWNS (4) - \$24.99

****CONSUMPTION OF RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOODBORNE ILLNESS****

Due to seasonality and availability of fresh local ingredients, substitutions may be made. Our food is prepared with nuts, oils, and other potential allergens. Please inform your server of any food allergies or any special dietary needs.

🌶️ Contains Nuts 🌶️ Contains Gluten

****AN AUTOGRATUITY OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE****

****CHECKS MAY ONLY BE SPLIT ONE TIME FOR PARTIES OF 6 OR MORE****