



Merriman's "Pupu" Taster

Ahi and Local Watermelon Poke, Citrus – Soy Vinaigrette
Eden Farms Kurobuta Kalua Pig and Sweet Onion Quesadilla
Crispy Kauai White Prawns Tempura, Pohole Fern Shoot Salad
Sesame Crusted Striped Marlin Sashimi, Miso Marinated Calamari Salad

22

FIRST COURSE

Market Inspired Soup

Daily Changing

7

Organic Kailani Farm Mixed Lettuces

Marinated Hana Hearts of Palm, Toasted Macadamia Nuts

8

Kauai Fresh Farms Baby Romaine "Wedge" Salad

Creamy Kunana Dairy Feta Dressing, Crispy Kalua Bacon, Poi Bread Croutons

11

Roasted South Shoreorganics Organic Beets and Fresh Island Organic Citrus

Organic Kailani Farm Arugula, Sliced Hanalei Avocado

9

Organic Striped Marvel Tomatoes and Crispy Kunana Dairy Feta

Marinated Kula Strawberries, Shaved Maui Onion, Strawberry Poppyseed Vinaigrette

12

SECOND COURSE

Sesame Crusted Striped Marlin Sashimi

Miso Marinated Calamari Salad, Yuzu - Kombu Broth

14

Crispy Kauai White Prawns Tempura

Hana Pohole Fern Shoots, North Shore Cherry Tomatoes, Sweet Soy Vinaigrette, Wasabi Aioli

15

Ahi and Local Watermelon "Poke"

Thai Basil, Wasabi Peas, Citrus – Soy Vinaigrette

13

Eden Farms Kurobuta Kalua Pork & Sweet Onion Quesadilla

Spicy Watercress Kim Chee, Mango-Chili Sauce

9

For Parties of Seven or More, an 18% Gratuity will be Added.

Merriman's "Mix" Plate – A Taste of our Signature Dishes

*Crispy Day Boat Mahi Mahi Ponzu, Sauteed Saimin Noodles
Big Island Filet of Beef, Sautéed Kilauea Oyster Mushrooms
Original Wok Charred Ahi, Braised Organic Kailani Romaine*

43

MAKAI

Merriman's Original Wok Charred Ahi

White Sweet Potato Puree, Braised Organic Kilauea Romaine, Green Peppercorn – Tangerine Gastrique
35 Full/29 Smaller Portion

Herb Grilled Hook and Line Ono

Anuhea Asparagus, Kauai Fresh Farms Cherry Tomato Compote, Garden Herb Salsa Verde
25 Full/19 Smaller Portion

Sauteed Diver Sea Scallops

Tarragon Scented Kula Creamed Corn, Roasted Anuhea Asparagus, Nueske's Bacon
39 Full/33 Smaller Portion

Crispy Day Boat Mahi Mahi "Drymein"

Sauteed Saimin Noodles, Sesame Grilled Shiitake, Hana Hearts of Palm, Local Citrus Ponzu
32 Full/26 Smaller Portion

Butter Poached Keahole Lobster Sous Vide

Crispy Hanalei Taro Cake, Roasted North Shore Vegetables, Saffron Lobster Jus
65 Full/ 45 Half Lobster

MAUKA

Sauteed Hanalei Taro Cakes

Roasted Sheldonia Farm Vegetables, Wilted Arugula, Garden Herb Salsa Verde
19

Grilled Kahua Ranch Filet of Beef

Sautéed Kauai Oyster Mushrooms, White Sweet Potato Puree, Maui Onion Jam
38 Full/32 Smaller Portion

Hawaiian Chili Glazed Eden Farms Kurobuta Pork T-Bone

Fresh Corn - Kalua Pig Tamale, Organic Maui Gold Pineapple – Jalapeno Relish
24

Omao Ranch Lands Naturally Raised Lamb

Wooten Farm Vegetable Caponata, Crispy Polenta Fries, Natural Jus
35 Full/ 29 Smaller Portion

Locally-Grown Vegetables & Sides

Creamed Kula Sweet Corn Kalaheo Beets with Kunana Dairy Chevre
Grilled Anuhea Asparagus White Sweet Potato Puree Sauteed Hanalei Taro Cake

6

Executive Chef Philip Wang
Chef de Cuisine Kirk McKinney

*Merriman's Waimea - The Original, Big Island of Hawaii Merriman's Kapalua - Kapalua Resort, Maui
Merriman's Market Café - Waikoloa Beach Resort, King's Shops*