



Merriman's Pupu Taster

Keahole Lobster, Avocado and Tomato Salad

Eden Farms Kurobuta Kalua Pig and Sweet Onion Quesadilla

Warm Crusted Big Island Goat Cheese, Kula Strawberries and Maui Onions

Fresh Island Ahi Sashimi

32

Pupu's (Appetizers)

Warm Crusted Big Island Goat Cheese

13

Kula Strawberries, Maui Onions, Strawberry and Garden Mint Vinaigrette

Housemade Cavatelli Pasta

17

Anuhea Asparagus, Hamakua Mushrooms, Housemade Ricotta

Kalua Pig and Sweet Onion Quesadilla

11

House-Made Kim Chee, Mango Chili Sauce

Fresh Island Ahi Sashimi

17

Namasu, Pohole Fern Salad, Housemade Kim Chee, Pickled Ginger

"Fish and Chips"

13

Tempura Mahi Mahi and Kapalua Eggplant, Farm Pickles, Sweet Corn Tartar Sauce

Kupa & Lau'ai (Soup & Salads)

Soup of the Day

11

Farmer's Market Inspired

Kula Tomato, Kapalua Beet, and Papaya Salad (GF)

15

Hawaii Island Goat Cheese, Meyer Lemon Jalapeño Vinaigrette

Keahole Lobster, Avocado, Tomato Salad (GF)

24

Fennel, Arugula, Maui Onion, Lime-Garlic Chili Vinaigrette

"Poke Cut" Ahi and Avocado (GF)

16

Butter Lettuce, Local Mango, Kapalua Beets, Tomato, Tamari Ginger Vinaigrette

Merriman's Garden Salad (GF)(V)

12

Kula Vine Ripe Tomato, Hirabara Farms Lettuce, Maui Onions, Cucumber, Fennel,

Fresh Local Lime and Extra Virgin Olive Oil

Peter's Original Caesar Salad

12

Triple N Farm Baby Romaine, Fried Green Tomato Crouton

Ask your server about our Gluten-Free (GF) and Vegan (V) menu options.

For parties of seven or more, an 18% gratuity will be added.

Merriman's "Mix" Plate

Crispy Day Boat Mahi Mahi, Citrus Ponzu

Prime Filet of Beef, Caramelized Maui Onion and Roasted Hamakua Mushrooms

Original Wok Charred Ahi, Wasabi Soy

48

Moana (Ocean)

Merriman's Original Wok Charred Ahi 36 Full/31 Smaller Portion
Won Bok Cabbage Slaw, Wasabi Soy Dipping Sauce

Pan Roasted Diver Sea Scallops (GF) 45 Full/38 Smaller Portion
Applewood Smoked Bacon, Creamed Local Corn, Anuhea Asparagus, Sweet Pepper Jam

Macadamia Nut Crusted Ono 39 Full/32 Smaller Portion
Spicy Garlic Broccoli, Roasted Mushroom Sake Reduction

Crispy "Day Boat" Mahi Mahi Ponzu 36 Full/29 Smaller Portion
Sesame Grilled Hamakua Mushrooms, Hana Hearts of Palm, Local Carrots, Citrus Ponzu

Butter Poached Keahole Lobster 65 Full/45 Half Lobster
Creamy Polenta, Hirabara Swiss Chard, Local Fennel, Charred Tomato-Toasted Garlic Vinaigrette

Add Half Butter Poached Lobster to any dish \$27

Can't decide? Choose two entrees to create your own duo plate.

'Aina (Land)

Pan Sautéed Maui Lehua Taro Cakes (V)(GF) 29 Full/22 Smaller Portion
"Fettuccini-Cut" Zucchini, Hamakua Mushrooms, Hirabara Farm Swiss Chard, Tomato-Ginger Coulis

Prime Filet Mignon of Beef (GF) 41 Full/34 Smaller Portion
Spicy Caramelized Maui Onion and Roasted Hamakua Mushrooms, Creamed Kula Corn, House Whipped Potato

Peppercorn-Garlic Rubbed Pan Seared Prime Ribeye 47
Chili Pepper Green Beans, Jalapeño Taro Fritters, Chimichurri, Marinated Tomatoes

Naturally Raised Colorado Lamb 38 Full/31 Smaller Portion
Nightly Presentation, Seasonal Local Ingredients

Five Spice Pan Roasted Jidori Chicken 33
Molokai Sweet Potato Ravioli, Waimea Farms Asparagus, Hawaiian Ginger-Roasted Carrots Grilled Lemon-Chinese Black Bean Sauce

LOCALLY GROWN VEGETABLES AND SIDES

9

Macadamia Nut Garlic Rice

Parmesan Truffle Fries

Black Pepper Gnocchi with Tomato Coulis

Kapalua Farms Beets

Creamed Local Sweet Corn

Spicy Garlic Broccoli

Sautéed Hamakua Mushrooms

Anuhea Asparagus and Bacon

Waiakoa Farms Chili-Peppered Green Beans

Sautéed Kula Spinach and Shallots

Crisp Taro Fritters

Executive Chef Neil Murphy
Certified Organic products used whenever possible