



THE HOME OF HAWAII REGIONAL CUISINE

**Local Goat Cheese & Pineapple-Tomato Li Hing Mui Jam  
to accompany house-made bread**  
6

### PUPU (APPETIZERS)

<b>Market Offering Soup</b>	9
<b>Kalua Pig &amp; Sweet Onion Quesadilla</b> <i>Merriman's Kim Chee &amp; Mango Chili Dipping Sauce</i>	10
<b>Loco Moco</b> <i>House Cured and Smoked Bacon, Macadamia Nut Rice, Poached Egg, Roasted Eggplant Puree</i>	15
<b>Ahi, Ahi, Ahi</b> <i>Traditional, Sashimi, Katsu (Three Small Salads)</i>	17
<b>Kama'aina Clams and Shrimp</b> <i>Derego Portuguese Sausage, Zucchini "Linguine", Spicy Tomato Broth</i>	17
<b>Crispy Local Goat Cheese</b> <i>Served warm with Baby Lettuce, Maui Onions, Rincon Farm Strawberry Vinaigrette</i>	13
<b>House Made Ricotta Cavatelli Pasta</b> <i>Hirabara Swiss Chard, Hamakua Mushrooms, Macadamia Nut Pesto, Big Island Goat Cheese</i>	15

**Merriman's Pupu Taster**  
**Kalua Pig & Sweet Onion Quesadilla**  
**House Cured Bacon**  
**Ahi Sashimi**  
**Spicy Tomato Clams & Shrimp**  
**Crispy Goat Cheese**  
 27

 <b>Hirabara Earth Grown Lettuce</b> <i>Maui Onion, Greek Extra Virgin Olive Oil, Fresh Squeezed Citrus</i>	10
<i>Add Big Island Goat Chevre</i>	12
<b>Peter's Original Caesar Salad</b> <i>House made Signature Dressing</i>	10
 <b>Vine Ripened Lokelani Tomatoes (Weather Permitting)</b> <i>Maui Onion, Fresh Basil</i>	11
<i>Add Bleu Cheese, Anchovies &amp; Capers</i>	13
 <b>Honopua Spicy Mix Greens</b> <i>Vanilla Grilled Pineapple, Tamari Glazed Macadamia Nuts, May Tag Blue Lilikoi Vinaigrette</i>	13






# HAWAII GROWN

*Organically grown produce and chemical-free products used whenever possible.*

## MAKAI

### Sushi Grade Fish

-  **Merriman's Original Wok Charred Ahi**  
*Seared on the outside – Sashimi on the inside* 39/35
-  **Diver Scallops**  
*Pan Seared, Roasted Chili Pepper and Garlic Broccoli, Tarragon Creamed Corn* 39
-  **Ponzu Marinated Mahi Mahi**  
*Sautéed Fish with Sesame Grilled Shiitake, Ninole Hearts of Palm, Maui Onion* 39/35
- Fresh Big Island Fish Special**  
*A different preparation daily* 38/34

**Merriman's Mixed Plate**  
*A Taste of our Signature Dishes*  
**Ponzu Marinated Mahi Mahi**  
**Merriman's Original Wok Charred Ahi**  
**Filet Steak Medallion**  
 49

## MAUKA

- Kurobuta Pork**  
*Local Farmers Preparation* 40
-  **Prime Bone-In New York Steak**  
*Szechuan Peppercorn Rub, Garden Herb Butter* 47
-  **Grass Fed Hawaii Island Filet Mignon**  
*Nakano Creamed Corn, Sweet Onion Jam, Smoked Bone Marrow* 42/37
- Kahua Ranch Naturally Raised Lamb**  
*A different selection daily* 39 /35
-  **Maui Lehua Taro Cakes**  
*Goo Farm Green Beans, Heart of Palm, Hamakua Mushrooms, Orange and Meyer Lemon Marmalade* 23

**Merriman's Duo**  
*A Combination of any two entrées, half portions*  
 46

## LOCAL VEGETABLES

- 8
- Luau Leaf • Fresh Island Corn • Nakano Haricots Verts  
 Sautéed Waimea Spinach • Local Beets with Big Island Chevre  
 Garlic Macadamia Nut Rice • Hamakua Mushrooms
- Tasting of All Vegetables (Can be made Vegan)** 18

Parties of 6 or more - 18% minimum gratuity