



# Dinner Menu

## Dinner Entrees & More

**Open Daily from 8 AM - 9 PM**

Breakfast: 8:00 AM – 1:00 PM  
 Lunch: 8:00 AM – 3:00 PM  
 Dinner: 3:00 PM – 9:00 PM  
 Happy Hour daily from 3:00 PM – 5:30 PM

## Dinner Menu

(Served 3 pm – 9 pm)

### Pupus

<p><b>Salt and Pepper Fried Calamari</b> Golden brown fried calamari served with marinara sauce</p>	15	<p><b>Edamame V</b> Tossed in sweet Thai chili and soy sauce.</p>	11
<p><b>Coconut Shrimp</b> Six golden fried coconut crusted shrimp served with sweet Thai chili sauce and sweet soy.</p>	16	<p><b>Bulgogi Kimchi Fries</b> Marinated grilled steak strips over fries. Topped with kimchi, wasabi and srirachi aioli, sweet Thai chili sauce.</p>	17
<p><b>Shrimp Ceviche* GF</b> Marinated shrimp with lime juice, tomato, cilantro, onion, and avocado. Served with corn tortilla chips.</p>	16	<p><b>Mango BBQ Ribs GF</b> Four fire brazed ribs glazed with a local-made mango BBQ sauce.</p>	19
<p><b>Chicken Wings</b> <b>NAKED:</b> crispy with salt &amp; pepper. GF <b>BUFFALO STYLE:</b> spicy served with ranch. GF <b>STICKY:</b> with our house-made honey, lime, soy sauce, and sesame oil sauce.</p>	17	<p><b>Crispy Brussel Sprouts V GF</b> Crispy fried Brussel sprouts with a fig balsamic glaze and topped with macadamia nuts. <b>Add Bacon 3</b></p>	16
<p><b>Nachos V</b> corn tortilla chips, melted cheese, black beans, olives, diced tomatoes, green onions, jalapeños, and sour cream <b>(Add: Kalua pork or chicken 8, Shrimp or Mahi-Mahi 10), Add: Guacamole C</b></p>	16	<p><b>Potato Skins</b> Five potato skins, filled with garlic mashed potato, melted cheese, bacon, sour cream and green onions.</p>	16
		<p><b>Crab Cake</b> Two panko crusted crab cakes served with chipotle aioli and tropical fruit salsa.</p>	19
		<p><b>Garlic Bread &amp; Marinara sauce V</b></p>	10

### Dinner Entrees

(Served: 3 PM – 9 PM)

<p><b>Macadamia Nut Crusted Opakapaka</b> Served with a creamy lilikoi sauce, white rice and sauteed vegetables.</p>	34	<p><b>Ribeye Steak* GF</b> 12 oz grilled Ribeye steak topped with garlic herb butter. Served with sauteed vegetables and mashed potatoes</p>	39
<p><b>Shrimp Scampi</b> Linguine pasta with sauteed shrimp, tomatoes, and basil in a white wine garlic-butter sauce. Served with garlic bread</p>	31	<p><b>Portabello Mushroom Ravioli V</b> Portabello mushroom and cheese filled ravioli, served with a creamy marinara sauce, parmesan cheese and garlic bread</p>	27
<p><b>Coconut Shrimp</b> Eight golden fried coconut crusted shrimp served with sweet Thai chili sauce, white rice, and sauteed vegetables.</p>	29	<p><b>Chicken Parmesan</b> breaded chicken breast, stuffed with parmesan cheese and macadamia nut pesto. Served over penne pasta and marinara sauce.</p>	30
<p><b>Blackened Seared Ahi Tuna* GF</b> Served with a tropical fruit salsa, sauteed vegetables, and your choice of white rice or mashed potatoes</p>	33	<p><b>Fire Braised St. Louis Style Ribs</b> Half of a rack of ribs, glazed with a local-made mango BBQ sauce. Served with tropical coleslaw and fries.</p>	35
<p><b>Mahi-Mahi Pesto Pasta</b> Penne pasta with sauteed Mahi-Mahi and macadamia nut pesto cream sauce.. Served with garlic bread</p>	30	<p><b>Seafood Linguine</b> Fresh fish, shrimp, calamari and New Zealand mussels cooked in a creamy marinara sauce. Served over Linguine pasta with garlic bread.</p>	36

### Specialties (Dinner Menu)

<p><b>Fish &amp; Chips</b> Beer battered and golden fried Mahi-Mahi. Served with fries, coleslaw, and house-made tartar sauce.</p>	22	<p><b>Loco Moco*</b> Grilled Wagyu patty over white rice. Topped with a fried egg, beef mushroom gravy, fried onions and green onions. <b>Hungry? Make it a double patty! 27</b></p>	19
<p><b>Poke Bowl*</b> Ahi tuna with sesame soy marinade with onions and seaweed. Topped with wasabi and siracha aioli, green onions, avocado and sesame seeds. Served over white rice.</p>	20	<p><b>Lilikoi's Tacos GF</b> Fresh fish, shrimp, chicken or kalua pork served on two warm corn tortillas, seasoned cabbage, jalapeno cream sauce, and pico-de-gallo. Served with chips and salsa.</p>	21
		<p><b>Pipikaula Tacos GF</b> Local favorite. Two corn tortillas, local seasoned and cured beef, caramelized onions, jalapenos, cilantro, queso fresco, and jalapeno cream sauce. Served with chips and salsa.</p>	22

### Sandwiches

Served with fries on house-made bread  
 Add: Cheddar, Blue cheese, Pepper Jack, or Swiss cheese \$3  
 Add: Avocado, Bacon, or Pineapple \$3

<p><b>Furikake Crusted Seared Ahi Burger*</b> Seared fresh Ahi tuna with lettuce, tomato, fried onions and wasabi aioli</p>	22	<p><b>House-made Veggie Burger</b> House-made vegan patty (sweet potato, chickpeas, black beans, almonds, and spices) served with caramelized onions, mustard, lettuce, and tomato.</p>	20
<p><b>Blackened Mahi-Mahi Burger</b> Grilled Mahi-Mahi filet seasoned with local spices. Served with lettuce, tomato, fried onions, and lemon garlic aioli.</p>	22	<p><b>Lilikoi Cubano Sandwich</b> Kalua pork, ham, and melted Swiss cheese on a house-made baguette. Served with mustard and pickles.</p>	19
<p><b>Classic Burger*</b> Wagyu beef patty with garlic aioli, caramelized onions, lettuce and tomato.</p>	19		

### Soups & Salads

<p><b>Seafood Chowder</b> House-made fresh with clams, shrimp, fish and potatoes in a creamy base.</p>	Cup 11 or Bowl 16	<p><b>Tropical Waldorf Salad GF</b> Organic mixed greens tossed with our house-made lilikoi dressing, diced tomato, pineapple, macadamia nuts, and blue cheese.</p>	17
<p><b>Curried Cauliflower and Mango Salad GF</b> Organic mixed greens tossed with our house-made lilikoi dressing, roasted curried cauliflower, mango chutney, and macadamia nuts.</p>	17	<p><b>Southwest Mahi-Mahi Salad GF</b> Grilled blackened fresh Mahi-Mahi served over organic mixed greens, corn, black beans, tomatoes, cucumbers and crispy tortilla strips. Drizzled with mango BBQ sauce and chipotle aioli dressing.</p>	23
		<p><b>Caesar Salad</b> Add: Chicken \$8, Shrimp or Mahi-Mahi \$10</p>	15

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. FOR MORE EFFICIENT SERVICE, PLEASE DO NOT REQUEST SEPARATE CHECKS

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 20% gratuity charge is applied to a party of six or more. Split check - 2 minimum.



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