



# DINNER

The Reef Bar & Market Grill is a unique grilling experience located beach front in Waikiki. We offer the finest butcher selected, hand cut steaks and chops. Our fresh seafood is island sourced from surrounding Pacific waters. We obtain our sausages, spices, and herbs from local artisans. No effort has been spared to bring you the best Hawai'i has to offer.

## STARTERS

- Ahi Tostadas**, fresh line caught ahi, spicy mayo, avocado mousse, crispy wonton \$24
- Sweet Bao**, cabbage slaw, spiced rub, sweet soy glaze drizzle, steamed bun  
pork belly \$24 jackfruit \$20 (V) (VG)
- Baked Goat Cheese**, basil and sundried tomato pesto, toasted herbed focaccia \$20 (V)
- Crab Cake**, house made crab cake with a fresh fennel tartar sauce \$18
- Sticky Chicken Wings**, tossed in thai chili glaze, side pickled cucumbers \$16
- Kauai Shrimp Cocktail**, tomato and wasabi sauce, smoked and spicy rim \$22 (GF)

## FROM THE SEA

- Cold Seafood Tower**, fresh king crab legs, oysters, jumbo shrimp, sliced octopus, and ahi poke served with fennel tartar, chili pepper water mignonette, and smoked tomato wasabi cocktail sauces (GF)  
double \$65 triple \$105
- Hot Reef Seafood Pot**, fresh king crab legs, jumbo shrimp, sliced octopus, scallops, and local ahi, herb consommé \$75 (GF)
- Fresh Oysters on the Half Shell**, seasonal oysters shucked upon order, served with cocktail and chili pepper water mignonette (GF)  
half dozen \$18 dozen \$32
- King Crab Legs**, with cocktail and fennel tartar sauce \$28 (GF)
- Island Ceviche**, fresh baby shrimp, calamari, scallops, local vegetables, leche de tigre \$24 (GF)

## “GRILL with ALOHA”

Select your protein and sides. Make your way to the butcher station to pick up your order. The perfect house-made rubs and finishing sauces will be recommended. Head over to the Reef Grill where our Grill Masters will educate you in the fine art of open flame grilling. Now order a drink and let your grill experience begin. *All entrées include a trip to the Market Grill Salad Bar.*

## PROTEINS

- New York Strip | 12 oz.** hearty and robust \$38 (GF)
- Filet Mignon | 8 oz.** tender, juicy, thick cut \$42 (GF)
- Rib Eye | 12 oz.** well-marbled, flavorful \$42 (GF)
- Skirt Steak | 10 oz.** deep and rich in taste \$28 (GF)
- Beef Top Sirloin | 10 oz.** our signature center-cut \$32 (GF)
- Salmon** wild caught, skin-on filet \$34 (GF)
- Ahi Steak** fresh island tuna \$36 (GF)
- Half Rack of Ribs** st. louis cut, lean and juicy \$28 (GF)
- 1/2 Chicken** skin-on, frenched breast \$28 (GF)
- Kukui Sausages** portuguese or spicy italian \$28 (GF)
- Veggie Stack**, tofu, cauliflower, zucchini, onion \$26 (GF) (V) (VG)

## KABOBS

- Ahi Kabobs** \$34 (GF)
  - Shrimp Kabobs** \$30 (GF)
  - Top Sirloin Kabobs** \$32 (GF)
- Pineapple, red onion, and bell peppers are skewered separately

## FROM THE KITCHEN

- White Cheddar Bacon Burger**, 1/2 lb angus beef, baby gem lettuce, fried onions, bacon, heirloom tomato, white cheddar, house special sauce, toasted brioche bun \$26
- Beyond Vegan Burger**, bibb lettuce, red onion, heirloom tomato, dairy-free cheddar, vegan chimichurri aioli, toasted bun \$26 (V) (VG)
- Braised Short Ribs**, slow cooked and tender, mashed potatoes, brussels sprouts \$34 (GF)
- Mojo Marinated Chicken**, grilled chicken breast, maui onion rice, spinach \$32
- Whole Fresh Catch**, grilled daily caught fish, zesty chimichurri, steamed rice MP (GF) (V)
- Caramelized Gnocchi**, garlic, mozzarella, cherry tomatoes, fresh basil \$24 (GF) (V)
- Vegan “Scallops”**, sauteed ali'i mushrooms, pea puree, roasted macadamia nuts \$22 (GF) (V) (VG)
- Saffron Risotto**, grilled seasonal vegetables, roasted garlic, red pepper coulis \$26 (GF) (V) (VG)

## SIDES (\$8)

- Garlic Bread**, french baguette, fresh grated garlic, butter (V)
- Adult Mac & Cheese**, three cheese macaroni, topped with micro parmesan crumbles (V)
- Roasted Brussels Sprouts**, honey (GF) (V)
- Stuffed Baked Potato**, butter, black pepper, sour cream, bacon, green onion (GF)
- Whipped Whole Butter Mashed Potatoes** (GF) (V)
- Grilled Corn on the Cob**,  
furikake | garlic butter | chimichurri | elote (GF) (V)
- Spinach and Pork Belly**, olive oil, garlic (GF)
- Roasted Maui Onion Rice**, thyme (GF) (V)

We will grill for you, add \$10.00 Chef Fee.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) gluten-free (V) vegetarian (VG) vegan

# DRINKS

## HANDCRAFTED COCKTAILS

**By The Beach Kohana** Crafted by Pedro \$14  
Kohana Rum, Mango Shrub, Prosecco, Orange Bitters,  
Lemon Juice

**Lilikoi House Mule** \$12  
Pau Maui Vodka, Lilikoi Puree, Ginger Beer, Lime,  
Fresh Mint

**The Chosen One** \$12  
Santo Mezquila, Seasonal Shrub, Montenegro Amaro,  
Fresh Mint, Lemon Juice, Peychaud's Bitters

**Lime In the Coconut** \$12  
Don Q Coconut Rum, Sammy Beach Bar Rum, Lime Sour,  
Lime Wedges, Club Soda, Sugar Rim

**The 1953 Mai Tai** \$12  
Don Q Silver Rum, Pineapple Juice, Orange Juice, Orgeat,  
Orange Curacao, Whaler's Dark Rum Float, Rocks

**Frozen Mo'o** \$12  
Don Q Coconut Rum, Lime, Crafted Coconut Cream,  
Fresh Mint, Blended

**White Linen** Crafted by Emilee \$12  
Empress Gin, Lime Sour, St. Germain, Muddled Cucumber,  
Club Soda

**Spicy Mango Michelada** Crafted by Pedro \$12  
Seasonal Spicy Mango Shrub, Clamato, Lime Juice,  
Primo Lager

**Waikiki Breeze** \$12  
Pau Maui Vodka, St. Germain Elderflower Liqueur, Lime  
Sour, Strawberry Puree, Club Soda

**El Pepino** Crafted by Ted \$12  
Do Julio Silver Tequila, Muddled Cucumber, Spicy Mango  
Shrub, Club Soda

**Basil Smash** Crafted by Emilee \$13  
Bulleit Bourbon, Lime Sour, Simple Syrup, Angustura Bitters,  
Muddled Grapefruit, Basil, Club Soda

**Sunset Slim** Crafted by John \$12 (ONLY 95 Calories)  
Pau Maui Vodka, Lilikoi Puree, Soda Water

## BEER

### BOTTLES & CANS

Coors Light, Miller Lite, Budweiser, Bud Light \$6

Corona, Corona Premier, Kona Brewing Big Wave Golden  
Ale, Sapporo, Cocoweizen, Maui Brewing Bikini Blonde,  
Waikiki Brewing Skinny Jeans IPA \$7

### DRAUGHT

Kai Nui Ale by Honolulu Beerworks (Exclusive Outrigger) \$7

Dos X Amber, Heineken, Primo, Waikiki Brewing Rotating  
Handle, Paradise Cider, Hanalei IPA \$7

## WINE

6oz Btl

Benvolio, Prosecco, Italy	\$10	\$39
Cremant Rose Gerard Bertrand, France	\$12	\$48
Brut Chandon, Napa	\$14	\$54
Veuve Clicquot Yellow Label, France		\$81
Chardonnay, House Wine, Central Coast	\$11	\$43
Chardonnay, Cambria	\$12	\$48
Chardonnay, La Crema	\$14	\$56
Sauvignon Blanc, Michael David, Lodi	\$9	\$37
Sauvignon Blanc, Kim Crawford	\$14	\$56
Pinot Grigio, Antinori	\$9	\$37
Riesling, Kung Fu Girl	\$9	\$37
Rose, Band of Roses	\$9	\$37
Rose, Castle Rock, Mendocino	\$10	\$39
Pinot Noir, Landmark Overlook, Kenwood	\$12	\$48
Pinot Noir, Meiomi	\$12	\$48
Malbec, El Portillo	\$9	\$37
Malbec, High Note, Argentina		\$48
Merlot, Peju, Napa	\$16	\$64
Cabernet Sauvignon, House Wine, Paso Robles	\$11	\$43
Cabernet Sauvignon, Prisoner	\$20	\$80
Cabernet Sauvignon, Silver Oak, Alexander Valley		\$171

## NON-ALCOHOLIC BEVERAGES

**Waiwera Sparkling or Still Water** \$5 (500ml) \$7 (L)  
The first bottled water in the Southern Hemisphere

**Ginger Beer** \$6  
Made with Ginger and Sugarcane

**Market Smoothies** \$8  
Strawberry, Lilikoi, Mango, Banana, Pineapple, Coconut  
(Your choice of up to 3 flavors)

**Brewed Iced Tea** \$5  
Hawaiian Paradise Passion Fruit, Black Pekoe

**Soft Drinks** \$4  
Cola, Diet Cola, Lemon-Lime, Ginger Ale, Tonic Water



\*Straws available upon request