

Served Dinner Menus are available for groups of a maximum of 50 guests

Served Dinner Menu 1

Family Style Pupus

Adam's Original Ahi Poke Nachos.....crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki

Sweet Potato Ravioli.....fresh pasta filled with feta cheese & roasted Okinawan sweet potato in a lemongrass cream sauce

Calamari.....panko & furikake crusted strips flash fried, served with a lemon sambal aioli

Soup or Salad Choices

Homemade Soup of the Day

Caesar Salad.....tossed with traditional Caesar dressing, homemade croutons, Reggiano parmesan & romaine lettuce

Entrée Choices

Chicken Pasta.....Fresh housemade pasta with chicken, roasted sweet peppers, onions and fresh tomato tossed in a white wine garlic cream sauce

Prime Rib au Jus.....prime rib of beef, Hawaiian salt, secret spices, basil red skin mashed potatoes

Catch of the Day.....The freshest fish available from our fisherman with a creative preparation from our Chefs

Dessert Choices

Hawaiian Vanilla Bean Crème Brulée.....local vanilla bean custard with caramelized sugar top

Chocolate Raspberry Tart.....chocolate crust with raspberry coulis & whipped cream

Coconut Cheesecake...creamy coconut cheesecake served on a macadamia nut crust with pineapple Koloa Rum sauce & strawberry coulis

~Coffee & Decaf or Hot Tea~

The Menu is \$73 per person plus tax & service fee

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Served Dinner Menu 2

Family Style Pupus

Adam's Original Ahi Poke Nachos.....crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki

BBQ Ribs.....smoked pork back ribs slathered with Hawaiian vanilla bean hoisin bbq, topped with li hing mui pickled watermelon & micro-greens

Lobster & Goat Cheese Wonton.....deep fried wonton filled with a creamy mixture of lobster, local goat cheese, cream cheese & macadamia nuts, with guava plum sauce

Soup or Salad Choices

Lobster Curry Bisque.....silky cream soup made with lobster, red curry, tomato, sherry & coconut milk

Local Mixed Greens.....Greens salad mix with tomato, cucumber, blue cheese crumbles & basil vinaigrette

Entrée Choices

Chicken Pasta.....Fresh housemade pasta with chicken, roasted sweet peppers, onions and fresh tomato tossed in a white wine garlic cream sauce

Filet Mignon.....center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied basil red skin mashed potatoes

Catch of the Day.....The freshest fish available from our fisherman with a creative preparation from our Chefs

Dessert Choices

Hawaiian Vanilla Bean Crème Brulée.....local vanilla bean custard with caramelized sugar top

Chocolate Raspberry Tart.....chocolate crust with raspberry coulis & whipped cream

Coconut Cheesecake...creamy coconut cheesecake served on a macadamia nut crust with pineapple Koloa Rum sauce & strawberry coulis

~Coffee & Decaf or Hot Tea~

The Menu is \$74 per person plus tax & service fees