



since 1957

Hawaii's Historic Tiki Restaurant and Bar

Open Daily from:

Lunch 11am - 3pm

Pupus and Drinks 3pm - 5pm

Dinner 5pm - 9pm

50 Sand Island Access Rd.

Honolulu, HI 96819

808-848-2800

lamarianasailingclub.com

All major credit cards accepted.



Pupus

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| Sashimi <i>locally caught ahi</i> | Market Price |
| Tako Poke <i>octopus marinated with shoyu, onions and cucumbers</i> | 13 |
| Ahi Poke <i>fresh island ahi marinated with Hawaiian sea salt and shoyu</i> | 15 |
| Hawaiian Pupu Platter <i>sashimi, ahi poke and tako poke</i> | 25 |
| Shrimp Cocktail | 10 |
| Calamari <i>hand battered calamari steak strips</i> | 10 |
| Lumpia <i>commonly known as spring rolls with shrimp</i> | 6 |
| Mozzies <i>hand battered mozzarella sticks</i> | 10 |
| Jalapeno Poppers <i>cheese stuffed jalapenos</i> | 7 |
| Chicken Wings <i>with a little kick</i> | 9 |
| Combo Pupu <i>lumpia, calamari, chicken wings, mozzies, and onion rings</i> | 11 |
| Chips and Salsa | 4 |
| Nachos <i>served with salsa</i> | 8 |
| Nachos Grande <i>seasoned ground beef and sour cream</i> | 10 |
| Onion Rings <i>served with ranch dressing</i> | 5 |
| French Fries OR Garlic Fries | 4/6 |
| Edamame <i>steamed soy beans, a healthy and tasty pupu/add chili oil and garlic</i> | 6/7 |
| Crab Cakes <i>made with Alaskan King crab</i> | 10 |
| Ahi Spring Rolls <i>fresh island ahi with fresh vegetables and sweet potato</i> | 9 |
| Sauteed Mushrooms <i>in a garlic, white wine, buttery sauce</i> | 9 |

Soups and Salads

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| Cup of Soup <i>our soup changes daily, please ask your server for the soup of the day.</i> | 3 |
| Bowl of Soup | 4 |
| Small Side Salad <i>romaine lettuce, carrots, cucumbers, tomatoes, olives and cheese</i> | 4 |
| Caesar Salad | 10 |
| <i>with Hawaiian cajun spice rubbed ahi</i> | Market Price |
| <i>with grilled chicken breast</i> | 13 |
| <i>with grilled shrimp</i> | 15 |
| <i>with hand battered calamari</i> | 15 |
| Salad Entree <i>romaine lettuce, tomato, fresh mushrooms, carrots, olives, feta cheese and garlic bread</i> | 11 |
| <i>with Hawaiian cajun spice rubbed ahi</i> | Market Price |
| <i>with blackened chicken breast</i> | 14 |
| <i>with grilled shrimp</i> | 15 |
| <i>with grilled scallops</i> | 15 |
| <i>with tuna salad in a flowered tomato</i> | 12 |
| Spinach Salad <i>with bacon, mushrooms, red onion, and feta cheese</i> | 10 |
| <i>with grilled scallops</i> | 15 |
| Sunrise Salad <i>organic greens, mandarin oranges, candied walnuts and gorgonzola cheese</i> | 15 |

A gratuity of 18% will be added to all parties of 6 or more. Sorry, no separate checks.



Seafood Specialties

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| Lobster Tail <i>served with mashed potato</i> | Market Price |
| Hawaiian Cajun Ahi <i>made with local hawaiian cajun spices, served with rice</i> | Market Price |
| Seafood Brochette <i>mahi mahi, shrimp, scallops, served with rice</i> | 20 |
| Eggplant Au Gratin <i>mahi mahi, shrimp, scallops in an "eggplant bowl" and Mashed Potato</i> | 20 |
| Mahi Mahi Florentine <i>on a bed of spinach in a white wine cream sauce with linguini</i> | 17 |
| Coconut Shrimp <i>served with LMSC house sauce and french fries</i> | 21 |
| Hand Breaded Shrimp <i>served with cocktail sauce and french fries</i> | 19 |
| Macadamia Nut Mahi Mahi <i>in a butter macadamia sauce served with rice</i> | 18 |
| Calamari Picatta <i>served with rice</i> | 18 |
| Sauteed Scallops <i>in a burre blanc sauce with linguini</i> | 19 |
| Seafood Combo <i>mahi mahi, shrimp and scallops in a marinara sauce over linguini</i> | 20 |
| Shrimp Scampi <i>with garlic, lemon, capers, olive oil and linguini</i> | 19 |

Steak and Poultry

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| 10 oz. Prime Rib <i>and mashed potato</i> | 23 |
| 12.oz. Prime Rib <i>and mashed potato</i> | 25 |
| BBQ Pork Ribs <i>and fries</i> | 20 |
| <i>half order with fries</i> | 17 |
| New York Steak <i>and mashed potato</i> | 17 |
| <i>with pepper or garlic gravy and anchovies</i> | 18 |
| 1/2 Roasted Chicken <i>served with french fries</i> | 17 |
| La Mariana Double Burger <i>and fries</i> | 12 |
| <i>with american, swiss or cheddar cheese</i> | 14 |
| <i>with either bacon, avocado or sautéed mushrooms</i> | 15 |
| Blackened Chicken <i>mushrooms, tomatoes, macadamia nuts and pesto linguini</i> | 18 |

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Vegetarian Dishes

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| Eggplant Parmesan <i>with linguini</i> | 16 |
| Vegetarian Special <i>tofu stir-fry with brown rice</i> | 14 |
| Grilled Vegetables Skewers <i>mushrooms, eggplant, zucchini, tomatoes and brown rice</i> | 14 |

Combo Specialties

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| Surf and Turf <i>new york steak and mashed potatoes with your choice of:</i> | |
| <i>lobster</i> | Market Price |
| <i>seared ahi</i> | Market Price |
| <i>coconut shrimp</i> | 29 |
| Platter for Two <i>more than enough for two people! Two new york steaks and two stuffed baked potatoes and your choice of mahi florentine or macadamia nut crusted mahi</i> | 42 |

Sides

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| Baked Potato <i>with all the trimmings</i> | 3 |
| Baked Sweet Potato <i>local Okinawan Sweet Potato - the secret to a long life</i> | 4 |
| Brown Rice | 3 |
| Sour Cream or Jalapenos | 1 |
| Cole Slaw | 2 |

Please ask your server about our nightly specials

Desserts

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| Mudd Pie <i>coffee ice cream with almonds on a chocolate cookie crust</i> | 6 |
| Pineapple Schooner <i>fresh fruit in a pineapple boat, served with cottage cheese or sherbet</i> | 12 |
| Cheesecake | 5 |
| Macadamia Nut Ice Cream, Rainbow Sherbet, Sorbet | 5 |

Please ask your server about our daily dessert specials.

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Drinks



Cocktails

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| Mai Tai <i>La Mariana's signature cocktail, white and dark rum with La Mariana's own mix, a must have!</i> | 7 |
| Zombie <i>also known as the super mai tai, our zombie is served with pineapple juice and rum and more rum!</i> | 8 |
| Pina Colada <i>rum, coconut milk and pineapple combine to make this classic tropical drink</i> | 6 |
| Blue Hawaii <i>a blend of rum, coconut milk, pineapple juice and blue curacao</i> | 7 |
| Lava Flow <i>a pina colada with strawberry puree</i> | 7 |
| Chi Chi <i>a pina colada with vodka</i> | 6 |
| Daddy's Rum Punch <i>our very own Scotty's creation of malibu rum and La Mariana fruit punch</i> | 7 |
| Margarita | 6 |
| Li Hing Mui Margarita <i>Li Hing Mui is added to a traditional margarita to make this island favorite.</i> | 7 |
| Lilikoi, Mango, or Lychee Margarita | 8 |
| Mojito | 8 |
| Tropical Itch | 8 |
| Hawaiian Sunset <i>vodka and a combination of juice to make the perfect happy hour drink</i> | 7 |

Martinis

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| Lemon Drop | 7 |
| Appletini | 7 |
| Razzitini | 6 |
| Cosmo | 6 |
| Bacardi O Tini <i>bacardi silver, pineapple juice and raspberry liquor</i> | 6 |
| Bacardi Cocktail <i>a popular drink from the caribbean</i> | 6 |
| Haleakala Martini <i>absolute vodka, chambord, and pineapple juice</i> | 7 |

Beers

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| On Tap: Bud or Amber Bock 16 oz. | 4 |
| Small Pitcher | 7 |
| Large Pitcher | 10 |
| Domestic: | 3 |
| Bud Light, Coors Light, Miller Lite, Miller Genuine Draft, Michelob, Michelob Ultra, O'Douls Amber | |
| Imports: | 4 |
| Heineken, Heineken Light, Steinlager, Sam Adams, Fosters, New Castle, Corona, Amstel Light, Kona Longboard Lager, Becks Dark, Stella Atrous | |

Wines

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| House Wines: Chablis, Blush, Burgundy | |
| By The Glass | 3 |
| Small Carafe | 6 |
| Large Carafe | 10 |
| Wines By the Glass: Merlot, Cabernet, White Zinfandel, Chardonnay, Sauvignon Blanc | 4 |

Non-Alcoholic

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| Bottomless Sodas: Pepsi, Diet Pepsi, Sierra Mist, Club Soda | 4 |
| Plantation Tea, Arnold Palmer, Lemonade | 4 |
| Ginger Ale or Tonic Water | 2 |
| Coffee or Tea, Ice Tea | 2 |
| Pineapple, Orange, Cranberry, Apple or Grapefruit Juice | 3 |
| Fruit Punch or Lilikoi Fruit Punch | 3 |

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