



## Clambake

### Saturday Evenings

*Offered Seasonally  
Call for Available Dates*

6:00 PM - 8:00 PM

**\$122 Adults | \$62 Children**

*Exclusive of Tax and Gratuity*

Call

**(808) 882-5707**

for Reservations

### MENU ITEMS

Oysters on the Half Shell and Shrimp Cocktail\* (GF)

Lemon Wedges, Zesty Cocktail Sauce and Hawaiian Mignonette\* (GF)

Sliced Fresh Fruits\* (GF)

Caesar Salad Station tossed to order with Croûtons

Sweet Corn and Heart of Palm Salad with Lilikoi Vinaigrette (GF)

Tomato Caprese Salad with Olive Oil and Balsamic Reduction (GF)

Upcountry Mixed Greens with Assorted Toppings and Dressings\* (GF)

Sashimi with Wasabi Shoyu\* (GF)

New England Clam Chowder

Steamed Clams and Mussels\* (GF)

Steamed Dungeness Crab Legs with Garlic Ginger and Black Bean Sauce

Grilled Fresh Island Catch with a Tropical Hawaiian Relish and Miso Butter Sauce\* (GF)

Steamed Lobster with Drawn Butter and Lemon\* (GF)

Carved Prime Rib of Beef, Au Jus, Creamy Horseradish and Mustard\* (GF)

Corn on the Cob\* (GF)

Roasted Redskin Potato with Parsley Butter\* (GF)

Vegetables of the Day\* (GF)

Steamed White and Brown Rice (GF)

Freshly Baked Breads

Nine Seed, Honey Rye, Rustic Italian, Whole Wheat, Braided, Olive Herb,

Country Sourdough and Split Rolls

### DESSERTS

Chocolate Caramel Macadamia Nut Tart

Mauna Kea Bread Pudding

Crème Caramel\*

Chef's Daily Selection

Ice Cream Sundae Bar with all the Toppings

*We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know.*

*\*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.  
(GF) - Gluten Free; Gluten free bread available upon request.*



MAUNA KEA  
BEACH HOTEL