



**House-made Bread with our Local Goat Cheese & Pineapple-Strawberry Jam**  
\$6.00

## Appetizers

### Tasting of Appetizers

*Kalua Pig & Sweet Onion Quesadilla, House Cured Bacon,  
Ahi Sashimi, "Scampi Style" Clams, Shrimp,  
Lobster & Macadamia Nut Crusted Shrimp.*

\$26.95

### **Ahi, Ahi, Ahi**

*Sashimi, Katsu, Tartare  
Warabe, Namasu, Guacamole.*  
\$16.95

### **Macadamia Nut Crusted Shrimp**

*Marinated Warabe Salad  
Tomato-Pineapple-Jalapeno Vinaigrette*  
\$15.95

### **House Cured and Smoked Bacon**

*Portuguese Sweet Bread French Toast  
Kona Coffee BBQ*  
\$10.95

### **Kalua Pig & Sweet Onion Quesadilla**

*Housemade Kim Chee &  
Mango Chili Dipping Sauce.*  
\$9.95

### **Kama'aina Clams, Shrimp, Lobster, Mussels**

*"Scampi Style" over  
Honopua Farms Spinach.*  
\$16.95

### **Peter's Original Caesar Salad**

\$9.95

### **Market Offering Soup**

\$8.95

### **Hirabara Earth Grown Lettuce**

*Maui Onion, Balsamic Vinaigrette. \$7.95  
Big Island Goat Chevre. \$9.95*

### **Vine Ripened Lokelani Tomatoes**

*(Weather Permitting)  
Maui Onions. \$10.95  
Bleu Cheese, Anchovies & Capers. \$12.95*

### **Baked Local Goat Cheese in Pastry**

*Baby Lettuce, Maui Onions, Rincon Farm Strawberry Vinaigrette.*  
\$12.95



*Organically grown produce and chemical-free products used whenever possible.*

# *Mauka & Makai*

## **Sushi Grade Fish**

### **Hawaiian Ono**

*Farmer's Market Preparation.*  
\$35.95

### **Merriman's Original Wok Charred Ahi**

*Seared on the outside,  
Sashimi on the inside.*  
\$38.95 / Smaller Portion \$33.95

### **Steamed Opakapaka**

*Crispy Ginger, Garlic, Shallots  
Macadamia Nut Spaetzle, Hirabara Swiss Chard  
Peppered Pineapple-Cinnamon Reduction.*  
\$37.95 / Smaller Portion \$32.95

### **Ponzu Marinated Mahi Mahi**

*Sautéed Fish with Sesame Grilled Shiitake,  
Ninole Hearts of Palm & Maui Onion.*  
\$37.95 / Smaller Portion \$32.95

### **Merriman's Mixed Plate**

*A Taste of our Signature Dishes:  
Ponzu Marinated Mahi Mahi, Merriman's  
Original Wok Charred Ahi and Filet Steak Medallion.*  
\$46.95

### **Steak Diane**

*Strip Loin of Kahua Ranch Beef  
Sautéed Hamakua Mushrooms.*  
\$36.95

### **Grass Fed Hawaii Island Filet Mignon**

*Nakano Tomato-Sweet Onion-  
Beet Chutney.*  
\$38.95 / Smaller Portion \$33.95

### **Prime Bone-In New York Steak**

*Szechuan Peppercorn Rub, Garden Herb Butter.*  
\$46.95

### **Maui Lehua Taro Cakes**

*Goo Farm Green Beans,  
Heart of Palm, Hamakua Mushrooms  
Ginger-Curry Sour Cream.*  
\$21.95

### **Kahua Ranch Naturally Raised Lamb**

*A different selection daily.*  
\$35.95 / Smaller Portion \$30.95

### **Merriman's "Half 'n Half" Plate**

*A combination of any two entrées,  
half portions.*  
\$45.95

## *Local Vegetables*

**Sugar Snaps & Broccoli • Fresh Island Corn • Nakano Haricots Verts  
Sautéed Waimea Spinach • Local Beets with Big Island Chevre  
Garlic Macadamia Nut Rice • Hamakua Mushrooms**  
\$7.95

### **Tasting of All Vegetables**

\$14.00

### **Executive Chef Neil Murphy**

Parties of 6 or more - 18% minimum gratuity