

DESSERT

GUAVA CHEESECAKE CANNOLI | 8 (each)
Guava cheesecake filling, chocolate chips, topped with guava syrup & whipped cream

SIGNATURE COCKTAILS

COCO MOJITO | 16
malibu coconut rum, mint, lime, pineapple juice, soda

HAWAIIAN MAI TAI | 16
light rum, spiced rum, orange curacao, pineapple juice, orange juice, orgeat & dark rum float

MIMOSAS | 9 choose from:
• *traditional* orange juice
• *tropical* ginger infused pineapple juice
• *lilikoï* passion fruit syrup
• *guava*

DA KINE MARGARITA | 15
Your choice of salt or sugar rim and flavor:
+Classic +Mango +Guava +Lychee +Lilikoï +Strawberry +Coconut

SOUTH SHORE SPRITZ | 18
a refreshing elixir of white wine, pineapple juice, lilikoï puree, triple sec, topped with lemon lime soda

PAU FASHIONED | 17
An island twist on a classic cocktail, Four Roses bourbon with pineapple-coconut infused simple syrup

LYCHEE MARTINI | 16
a local favorite! vodka, lychee liqueur and lime juice shaken and served up garnished with lychee

OG BLUE HAWAII | 17
a hawaiian classic made with rum, vodka, pineapple juice, blue curacao, fresh lemon and simple syrup

SMALL BITES

CHECK OUT
HAPPY HOUR
PRICING!

MAKE IT A 'SAMPLER' FOR 45
POPCORN SHRIMP | 16

FRIED BRUSSEL SPROUTS | 13
served with portuguese sausage

SHOREFYRE GARLIC FRIES | 11 (LOADED W/ MELTED
CHEESE, SOUR CREAM, BACON BITS, & CHIVES +3)

FRESH AHI TUNA TATAKI | 16

TROPICAL SHRIMP CEVICHE | 16

HIBACHI STEAK | 15

HIBACHI CHICKEN | 13

WINE BY THE GLASS

ASK ABOUT OUR GREAT BOTTLE PRICING!

RED

SYCAMORE LANE CABERNET SAUVIGNON | 8

WHITE

SYCAMORE LANE PINOT GRIGIO | 8

SPARKLING & ROSÉ

OPERA PRIMA | 8

BEER

DRAUGHT

ASK ABOUT OUR LOCAL ROTATING DRAFTS!

BOTTLED/CAN

HEINEKEN | 7
MAUI COCONUT PORTER | 7
MAUI PINEAPPLE MANA WHEAT | 7
KONA BIG WAVE | 7
NÜTRL SELTZER | 6
(pineapple, watermelon, lemonade, cranberry)

TECATE | 5
MICHELOB ULTRA | 6
STELLA ARTOIS | 7
CORONA | 7
BIG SWELL | 8
BIKINI BLONDE | 8
GUINNESS | 9

PARADISE CIDERS | 8
lei'd back lilikoï & guava lava

\$25 BUCKETS OF:

STELLA ARTOIS,
MICHELOB ULTRA
OR NÜTRL SELTZER

shorefyre began with a love story. our owners, allen and mayu farinas met while surfing just a hop-skip from this location at canoe's surf break in 2006. soon after meeting, they fell in love with each other and the idea started for sharing fresh locally made food with both visitors and kama`aina alike. allen was raised on the island of oahu, and like all local boys has a passion for local flavors, culture and our island lifestyle. mayu, originally from japan, adds her love of quality and uniqueness to all of our signature dishes- from the poke to the ahi benedict. she's had her hand in ensuring our guests taste aloha in every bite! the original shorefyre on koa avenue may be small in size, but it's definitely big on creating experiences for our guests! thank you for being a part of our shorefyre `ohana!

18% gratuity will be added automatically for parties 6 and more



MONDAY THRU THURSDAY | 7:30AM TO 12AM
FRIDAY THRU SUNDAY | 7:30AM TO 2AM

HAPPY HOUR

MON - FRI
4PM - 6PM

MAUNA KEA NACHOS | 11
chicken +5 | *pork* +5 | *steak* +6

MAKE IT A SAMPLER | PICK ANY 4 BELOW FOR 38

POPCORN SHRIMP | 12.5

FRESH AHI TUNA TATAKI | 12.5

HIBACHI STEAK | 12.5

HIBACHI CHICKEN | 11

FRIED BRUSSEL SPROUTS | 10

served with portuguese sausage

SHOREFYRE GARLIC FRIES | 9 (LOADED +3)

TROPICAL SHRIMP CEVICHE | 12.5

MAUI BREWING BIG SWELL IPA | 5

MAUI BREWING BIKINI BLONDE LAGER | 5

TECATE | 4

KONA BIG WAVE GOLDEN ALE | 5

HOUSE WINE & SPARKLING | 7

COCONUT MOJITO | 10

HAWAIIAN MAI TAI | 10

\$7 SPIRITS MAKE IT A COCKTAIL +3

BACARDI SILVER
CAPTAIN MORGAN
MALIBU
BOMBAY SAPPHIRE
TANQUERAY
MAKER'S MARK
BULLEIT & RYE
CROWN ROYAL

JAMESON
CAZADORES
TITO'S
ABSOLUT
KETEL ONE
FIREBALL
RUMPLE MINZE

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BREAKFAST | 8AM TO 11:30AM

\$6 MIMOSAS EVERYDAY

BENEDICTS | 22

served with choice of breakfast potatoes, white rice, fried rice or fruit cup +2

traditional canadian bacon • fresh line caught ahi kalua pork • gourmet corned beef • fresh veggies

BREAKFAST BURRITO | 22

choice of **kalua pork** or **gourmet corned beef** cabbage, scrambled eggs, potatoes & crispy bacon drizzled in shorefyre sauce

BREAKFAST HASH

choice of **kalua pork** | 21 or **gourmet corned beef** | 22 house made breakfast potatoes, celery, red bell peppers, onions & 2 eggs cooked your style

ULTIMATE SCRAMBLE | 21.5

portuguese sausage, onions, mushrooms, spinach, bell peppers, tomatoes all scrambled together with cheese and your choice of rice, breakfast potatoes or white/wheat toast

OMELETTES | 19 (served with choice of breakfast potatoes, wheat or white toast)

• **local boy** (portuguese sausage, white onions and cheese)
• **veggie** (spinach, mushrooms, tomatoes, onions and cheese)

TRADITIONAL 2 EGG BREAKFAST | 17

2 eggs any style with | **choice of 1 meat**: bacon, portuguese sausage, chicken sausage, spam **choice of 1 starch**: white rice, potatoes, white toast, wheat toast

SHOREFYRE SIGNATURE 50/50 LOCO MOCO | 29

our one of a kind handmade patty with 50% ground applewood smoked bacon & 50% angus chuck, caramelized local onions on our hawaiian style fried rice smothered with savory gravy and topped with 2 eggs cooked your way!

MANA AÇAÍ BOWL | 19.5

shorefyre signature acai with fresh strawberries, blueberries, mango, pineapple, bananas, toasted coconut, served with granola and a honey drizzle!

GREEK YOGURT PAPAYA BOWL | 16

greek yogurt served in a local papaya bowl topped with fresh berries, granola and hawaiian honey

KALBI AND EGGS | 22

6 oz of marinated boneless short ribs grilled and served with rice and two eggs of your choice.

BANANA MACADAMIA NUT PANCAKES | 18

a tropical twist on classic buttermilk. Fluffy, golden, and irresistibly delicious with locally grown bananas and macadamia nuts

BANANA CARAMEL WAFFLE | 18

delicious golden brown waffle topped with local bananas with rich caramel sauce & toasted coconut dust with powdered sugar

HAWAIIAN FRENCH TOAST | 18

sweet hawaiian bread with your choice of either strawberries and cream or blueberries dusted with powdered sugar

MOCHI PANCAKES | 18

a twist on classic pancakes, using mochiko (glutinous rice flour) they're fluffy, tender, and slightly sticky, offering a unique eating experience

FRESH FRUIT WAFFLE | 19

gourmet belgian waffle topped with local blueberries, strawberries, banana, pineapples, orange, and fresh whipped cream

SIDES

FRUIT CUP | 5.75

BACON | 5

FRENCH TOAST (1) | 8.5

PORTUGUESE SAUSAGE | 5

FRESH KONA BLEND COFFEE | 5.5

BLOODY BANYAN | 13

signature bloody mary featuring ocean vodka from maui and generously garnished with olives, bacon, lemon and limes

LUNCH/DINNER 7 DAYS A WEEK | 11:30 AM TO MIDNIGHT

SHOREFYRE WINGS | 20 buffalo, teriyaki or garlic +1

10 crispy wings served with carrots, celery & ranch dressing

CHICKEN AND WAFFLE | 22

4 juicy wings served on our Belgian style waffle, dusted with powder sugar

MAUNA KEA NACHOS | 18

choice of **chicken** +5 | **pork** +5 | **steak** +7

made to order nachos loaded with melted cheese, jalapenos, onions, red bell peppers, tomatoes & sour cream **add avocado** +2.5

POKE NACHOS | 26

pacific line caught ahi, tossed in our asian fusion sauce, with sea asparagus and served over housemade wonton chips finished with spicy mayo, unagi sauce, avocado, and shoyu seaweed chips

CAESAR SALAD | 15

chicken +5 | **steak** +7 | **fresh ahi** +5.5 | **shrimp (5)** +9

waipoli farms baby romaine, croutons & shaved grana pearsan **add avocado** +2.5

KALBI STEAK SALAD | 23

mix greens and romaine lettuce tossed with a thai lime vinaigrette, finished with papaya, tomato, cucumber, mint, basil, red onion, marinated short ribs, and crispy fried onion garnished with macadamia nuts.

CHOPPED WEDGE SALAD | 15.5

butter lettuce wedge topped with chopped tomato, cucumber, red onion, red pepper, shaved parmesan cheese, and finished with a champagne vinaigrette.

CANOE QUESADILLA | 18

chicken +5 | **steak** +6 | **kalua pork** +5 | **shrimp (5)** +8

crispy on the outside, melted cheese on the inside, comes with onions, tomatoes & red bell peppers. served with mango salsa & sour cream **add avocado** +2.5

FRESH AHI POKE DUO SAMPLER | 20

make it a bowl +2 pacific line caught ahi served with traditional and spicy sauce



TACOS (3) | 23 choose from

• **fresh poke ahi** 3 crispy corn tortillas filled with fresh pacific line caught ahi tuna served with asian fusion and spicy poke sauces

• **kalua pork** 3 crispy or grilled corn tortillas filled with slow cooked kalua pork serve with homemade slaw

• **Blacken Hawaiian Fish** Hawaiian fish of the day blackened and seared, served in soft tortillas with shredded romaine, mango salsa, sriracha aioli and lime crema.

SHOREFYRE SIGNATURE 50/50 LOCO MOCO | 29

our one of a kind handmade patty with 50% ground applewood smoked bacon & 50% angus chuck, caramelized local onions on our hawaiian style fried rice smothered with savory gravy and topped with 2 eggs cooked your way!



50/50 FYRE BURGER | 24

9oz handmade patty with 50% applewood smoked bacon, 50% ground chuck and cheddar cheese. served with baby romaine, tomato, pickled onion and your choice of fries or salad

SHOREFYRE BEYOND BURGER | 22

the beyond burger is a plant-based burger that looks, cooks and satisfies like beef. it has all the juicy, meaty deliciousness of a traditional burger, but comes with the upsides of a plant-based meal. served with baby romaine, pickled onion, tomato and your choice of fries or salad

DUKE BURGER | 22.5

8oz beef patty made with 50% local meat and 50% wagyu from honolulu meat co. topped with cheddar cheese and served with baby romaine, pickled onion, tomato, and your choice of fries or salad.

MYLA'S 50/50 PATTY MELT | 24

9oz handmade patty with 50% apple-wood smoked bacon, 50% ground chuck, grilled and served on texas toast with gouda cheese, grilled onions and mushrooms and finished with our signature sauce. Comes with your choice of fries or salad.

KALUA PORK SANDWICH | 22

slow roasted kalua pork served with house made coleslaw, signature dressing and your choice of fries or salad

KOA CHICKEN | 29

two juicy marinated chicken thighs topped off with avocado and mango salsa. served with coconut rice and house salad

SHOREFYRE GARLIC SHRIMP | 35

ten large north shore "kahuku style" shell on garlic shrimp

MACADAMIA NUT CRUSTED OPAKA PAKA | 34

opaka paka filet, crusted with a macadamia mixture and broiled, served with cilantro coconut rice, and champagne cream sauce.

SHOREFYRE FRESH CATCH | 36

6oz pacific line caught ahi tuna delivered daily and grilled to perfection, served with asian fusion sauce

SURF N SURF | 36

five kahuku style garlic shrimp & 4oz fresh ahi* served with your choice of house salad or grilled vegetables and your choice of rice or fries

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