

DESSERTS

GUAVA CHEESECAKE CANNOLI | 8 (each)

Guava cheesecake filling, chocolate chips, topped with guava syrup & whipped cream

CITRUS OLIVE OIL CAKE | 8.5

Homemade tart, with layered chocolate and haupia, topped with whipped cream and coconut.

“GIANDUIA” CHOCOLATE HAZELNUT PUDDING | 12

Rich house-made chocolate pudding with frangelico, coconut, whipped cream, and lady finger.

SMALL BITES

CHECK OUT
HAPPY HOUR
PRICING!

MAKE IT A ‘SAMPLER’ FOR 45

LECHON KAWALI (CRISPY PORK BELLY) | 13

FRIED BRUSSEL SPROUTS | 13

served with portuguese sausage

SHOREFYRE GARLIC FRIES | 11 (LOADED +3)

FRESH AHI TUNA TATAKI | 16

POPCORN SHRIMP | 16

TROPICAL SHRIMP CEVICHE | 16

HIBACHI STEAK | 15

HIBACHI CHICKEN | 13

SIGNATURE COCKTAILS

HAWAIIAN MAI TAI | 16 our 2022 #1 voted hawaiian classic made with don q cristal rum and oak barrel aged spiced rum, fresh pineapple juice, ogreat, lemon juice orange juice and a generous mahina dark rum float

COCONUT MOJITO | 16 a hawaiian staple cocktail; don q aged coconut rum, lime, fresh pineapple juice and mint, housemade sweet n sour, coconut cream, topped with soda water

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

LYCHEE MARTINI | 16 a local favourite! titos vodka, lychee liquor, house made sweet n sour served with a lychee garnish

OG BLUE HAWAII | 17 the original recipe crafted to mirror where the ocean meets shore. Don Q cristal rum, titos vodka, fresh pineapple juice, house made sweet n sour and blue curacao floater

CHI-CHEE HUUU | 17 titos vodka, banana liquor, housemade banana and strawberry puree, fresh pineapple juice, and coconut cream

21 SEEDS SIGNATURE INFUSED COCKTAILS | 17

-cucumber, pineapple and jalapeno margarita
-orange lilikoï sour
-grapefruit hibiscus paloma

FYRE G&T | 16 aviaton gin, housemade sweet n sour, butterfly pea flower, fresh cucumber slice, rosemary topped with tonic

SHOREFYRE RUM-SET | 15 “TASTE THE SUNSET”

shorefyre's rum martini that combines don q oak barrel aged spiced rum, orange infused rum, local pineapple juice, lilikoï puree and house made ginger infused hibiscus tea

SOUTH SHORE SPRITZ | 18 a refreshing elixir of don q orange infused rum, kim crawford sauv blanc, fresh pineapple and lilikoï juice topped with soda

WAKE ‘N BACON | 16 a twist on the classic old fashioned, featuring four roses whisky, real maple syrup and a splash of coconut water, garnished with a strip of bacon

WINE

RED

OYSTER BAY PINOT NOIR | 10/40
FREAKSHOW RED BLEND | 10/40
CHATEAU STE. MICHELLE 'INDIAN WELLS' MERLOT | 14/52
KNOTTY VINES CABERNET | 10/40
BONANZA CABERNET | 12/48

WHITE

CHATEAU STE. MICHELLE RIESLING | 10/40
KENDALL-JACKSON 'VR' CHARDONNAY | 8/36
2020 BYINGTON CHARDONNAY | 14/52
ANTINORI SANTA CRISTINA PINOT GRIGIO | 9/36
KIM CRAWFORD SAUVIGNON BLANC | 14/52

SPARKLING & ROSÉ

CHATEAU STE. MICHELLE ROSÉ | 12/48
RUFFINO SPARKLING ROSÉ | 12/48
OPERA PRIMA BRUT | 8/32

BEER

ON TAP

BUD LIGHT | 6
KONA LONGBOARD | 7
MAUI BIG SWELL IPA | 8
MAUI BIKINI BLONDE ALE | 8
ESTRELLA MEXICAN CERVEZA | 6
ROTATING TAP | 9
ask about today's
FOB BREW
(FRESH OFF DA BOAT)

NÜTRL VODKA
SELTZER | 6 ask about
THE FLAVOR OF THE DAY:
• watermelon • pineapple
• mango raspberry

PARADISE CIDERS | 8

• guava lava • killah dragon dragonfruit
• lei'd back lilikoï

BOTTLED/CAN

MODELO ESPECIAL | 6
BUDWEISER | 6
BLUE MOON | 7
GUINNESS | 9
KONA BIG WAVE | 7
CORONA | 7
HEINEKEN | 7
HEINEKEN SILVER | 7
STELLA ARTOIS | 6
SEASONAL ROTATING PORTER OR STOUT | 9
ask your server what's available currently



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!



INTERNATIONAL MARKET PLACE

SUNDAY | 9AM - 12AM
MONDAY & TUESDAY | 10AM - 12AM
WEDNESDAY & THURSDAY | 10AM - 2AM
FRIDAY & SATURDAY | 9AM - 2AM

HAPPY HOUR | 4PM TO 6PM | ALL DAY HAPPY HOUR ON MONDAY

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

MAKE IT A SAMPLER | PICK ANY 4 BELOW FOR 38

LECHON KAWALI (CRISPY PORK BELLY) | 11.5

WATERMELON POKE | 9

FRESH AHI TUNA TATAKI | 12.5

POPCORN SHRIMP | 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

BEVERAGES

BUD LIGHT | 5

KONA LONGBOARD | 5

MAUI BIKINI BLONDE ALE | 5

MAUI BIG SWELL IPA | 5

KONA BIG WAVE GOLDEN ALE | 5

ESTRELLA MEXICAN CERVEZA | 5

MILLER LITE | 5

HOUSE RED, WHITE & SPARKLING WINE | 7

HAWAIIAN MAI TAI | 10

COCONUT MOJITO | 10

\$7 SPIRITS MAKE IT A COCKTAIL +3

BACARDI SILVER
CAPTAIN MORGAN
MALIBU
BOMBAY SAPPHIRE
TANQUERAY
BULLEIT & RYE
CROWN ROYAL

JAMESON
ESPOLON BLANCO
ESPOLON REPOSADO
TITO'S
ABSOLUT
FIREBALL
RUMPLEMINZE

BREAKFAST

\$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



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

+2.5

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.

STEAK N EGGS | 33

10oz Certified Angus Beef ribeye served with two eggs of your choice and either breakfast potato, or rice

COUNTRY FRIED STEAK & EGGS | 23

battered and fried, smothered in our house-made sausage gravy, served with choice of side & (2) eggs any style

BISCUITS & SAUSAGE GRAVY | 18.5

two fresh buttermilk biscuits griddled, smothered in our house-made sausage gravy & served with (2) eggs any style

SWEET GRIDDLE:

SHOREFYRE BUTTERMILK PANCAKES | 13

two light and fluffy buttermilk pancakes made from our signature pancake batter

MOCHI PANCAKES | 18.5

A local favorite, thick, delicious and gluten free!

FRENCH TOAST | 17

two thick cut pieces of bread, topped with powdered sugar

BELGIAN WAFFLE | 16

topped with powdered sugar

**add 5.50 each for the following toppings:*

- blueberries & crème anglaise
- strawberries & cream
- banana macadamia & haupia sauce

SIDES

BACON | 5

PORTUGUESE SAUSAGE | 5

CHICKEN SAUSAGE | 5

FRIED RICE | 6

FRUIT CUP | 5.75

FRENCH TOAST (1) | 8.5

BREAKFAST POTATOES | 4

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 AM TO MIDNIGHT

SHOREFYRE WINGS | 20 buffalo, teriyaki or garlic +1

10 crispy wings served with carrots, celery & ranch dressing

CHICKEN AND WAFFLE | 22

boneless skinless chicken thighs marinated in a mochico batter and fried jalapeno, served with a belgian style waffle

MAUNA KEA NACHOS | 18

choice of *chicken* +5 | *pork* +5 | *steak* +6

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 parmesan **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.

CANOEES 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.



+2.5

**consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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

BUFFALO FRIED CHICKEN SANDWICH | 22

Tempura battered and fried boneless skinless chicken thigh, tossed in buffalo sauce, served on a brioche bun with melted fresh mozzarella, and creamy tropical slaw.

KOA CHICKEN | 29

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

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.

Each option below comes with two choices of; french fries, garlic fries, white rice, house salad, grilled veggies

*garlic mashed potatoes available after 4 pm

(upgrade to caesar salad or fried rice +2)

SHOREFYRE GARLIC SHRIMP | 35

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

SHOREFYRE FRESH CATCH | 36

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

SHOREFYRE RIBEYE | 42

10oz certified angus beef ribeye finished with crispy fried onions.

SURF N TURF | 48

10oz certified angus beef ribeye finished with crispy fried onions. paired with your choice of five kahuku style garlic shrimp or 4oz fresh ahi.

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 garlic mashed potatoes.