

DESSERTS

GUAVA CHEESECAKE CANNOLI | 8 (each)

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

CHOCOLATE HAUPIA TART | 8.5 (each)

Delight in our homemade tart showcasing layers of decadent chocolate and haupia, topped with a delightful swirl of whipped cream and sprinkled with coconut flakes, creating a harmonious blend of rich, creamy textures and tropical flavors in every bite.

“GIANDUIA” CHOCOLATE HAZELNUT PUDDING | 12

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

SIGNATURE COCKTAILS

100% LOCAL VINTAGE MAI TAI | 20 Our 100% Hawaiian Mai Tai. Kula silver rum, Kula toasted coconut rum, Lanikai amaretto, guava juice, muddled with lime and topped with a Kula dark rum float

BLOODY BANYAN | 13 Our signature bloody mary mix garnished with lemon, lime, olives and bacon

COCONUT MOJITO | 16 a Hawaiian staple cocktail; Don Q coconut rum, lime, fresh pineapple juice, mint, house made sweet n sour, coconut cream, topped with soda water

HANA HOU HABENERO MARGARITA | 20 Local twist on the classic margarita. Casamigos Cristalino tequila, Bittermans Habenero shrub, lilikoi puree, triple sec, sour mix with a Tajin rim

HAWAIIAN MAI TAI | 16 Our 2022 #1 voted Hawaiian classic, made with white and spiced rum, fresh pineapple juice, ogreat, lemon juice, orange juice, and topped with a Mahina dark rum float

LYCHEE MARTINI | 16 A local favourite! Vodka, lychee liquor, house made sweet and sour served with a lychee garnish

MIMOSA | 9 Choose between traditional orange juice, pineapple juice, lilikoi, guava, mango or strawberry

OG BLUE HAWAII | 17 The original recipe crafted to mirror where the ocean meets the shore. Titos vodka, white rum, fresh pineapple juice, house made sweet n sour with a blue curacao float

PALI PALOMA | 18 Casamigos blanco tequila, Fever tree sparkling grapefruit juice with a dehydrated lemon garnish

PARADISE DREAMSICKLE | 16 Smirnoff Vanilla vodka, Comisario Blanco Tequila, lime juice, coconut cream, orange juice

PAU HANA OLD FASHIONED | 17 Our twist on the traditional old fashioned. Four Roses whiskey, pineapple simple syrup, coconut cream, garnished with luxardo cherries

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

WINE

RED

HOUSE CABERNET | 8/32

OYSTER BAY PINOT NOIR | 10/36

WHITE

ANTINORI SANTA CRISTINA PINOT GRIGIO | 9/36

HOUSE CHARDONNAY | 8/32

KIM CRAWFORD SAUVIGNON BLANC | 14/52

SPARKLING & ROSÉ

MOET & CHANDON IMPERIAL BRUT | 125

OPERA PRIMA BRUT | 8/32

VERA WANG ROSE PROSECCO | 50

BEER

ON TAP & PITCHERS

KONA BIG WAVE GOLDEN ALE | 7/30

KONA LONGBOARD LAGER | 7/30

MAUI BIG SWELL IPA | 8/35

MODELO ESPECIAL | 7/30

OLA MA'A LAGER | 8/35

SIERRA NEVADA HAZY LITTLE THING | 8/35

BOTTLED/CAN

BLUE MOON | 7

BUD LIGHT | 6

COORS LIGHT | 6

CORONA | 7

GUINNESS | 8

HEINEKEN | 7

KONA FIRE ROCK PALE ALE | 7

MAUI BIKINI BLONDE | 8

MAUI COCONUT HIWA PORTER | 8

MICH ULTRA | 6

MILLER LITE | 6

TWISTED TEA | 6

SELTZERS

TRULY VODKA SELTZER | 8

• Blueberry

• Lime

• Mango

• Pineapple

NECTAR | 7

• POG

• Green Grape

• Li Hing Pineapple

• Mango Melon

• Lychee

• Mandarin

• Yuzu

• Asian Pear

HARD KAMBUCHA | 8

• Juneshine POG

• Juneshine Mango

PARADISE CIDERS | 8

• Guava Lava

SELTZER BUCKETS | 25



INTERNATIONAL MARKET PLACE

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

HAPPY HOUR | MONDAY THRU FRIDAY 4PM - 6PM

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

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

\$10 ALL SIGNATURE COCKTAILS

\$5 BEERS, SELTZERS, & CIDERS

\$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

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

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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



+2.5

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.

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

BANANA MACADAMIA NUT PANCAKES | 18

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

HAWAIIAN FRENCH TOAST | 18

sweet hawaiian bread with your choice of either strawberries and bananas or blueberries and bananas 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

BACON | 5

PORTUGESE 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.

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



+2.5

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 cremea.

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.

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

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