



SHELLS

Starters

Warm *Kunana Goat Cheese Salad

*SHELDONIA BABY GREENS, KILAUEA CHERRY TOMATOES, AND A BALSAMIC DRIZZLE

12

Iceberg Wedge Salad

WEDGE CUT ICEBERG TOPPED WITH BLUE CHEESE CRUMBLES, BACON, BOILED EGGS, AND SHAVED *MAUI ONIONS, COCONUT BALSAMIC DRESSING

10

Spinach & Kula Strawberry Salad

KAILANI FARMS SPINACH & RIPE *KULA STRAWBERRIES TOSSED IN A SWEET MAUI ONION SESAME VINEGRETTE TOPPED WITH TOASTED MACADAMIA NUTS

12

Ahi Two Ways

SASHIMI - THE FRESHEST HAWAIIAN YELLOWFIN TUNA SLICED, SERVED WITH DAIKON AND WASABI
LOCAL STYLE POKE – HAWAIIAN YELLOWFIN TUNA DICED MIXED WITH GREEN ONION, SOY SAUCE, *HAWAIIAN OGO CHILI AND SESAME OVER A BED OF SUSHI RICE

14

Coconut-Crusted Crab Cakes

BLUE PINCHER CRABMEAT TOPPED OF WITH A ROASTED *HAWAIIAN PINEAPPLE RELISH AND PONZU AIOLI

15

Stuffed Ahi Katsu

WASABI, TOBIKO & GREEN ONION INJECTED *HAWAIIAN YELLOW FIN TUNA, WRAPPED IN NORI AND TEMPURAED, ACCOMPANIED WITH A TOBIKO SOY MUSTARD

14

Shrimp Summer Roll

POACHED SHRIMP, SOMEN NOODLES, JULIEENE PICKLED VEGETABLES, *MOLOAA MINT, CILANTRO, AND BABY LETTUCE WRAPPED IN RICE PAPER, ACCOMPANIED WITH A SWEET CHILI SAUCE

11

Asian BBQ Baby Back Ribs

BRAISED PORK RIBS BRUSHED WITH ASIAN PLUM SAUCE, *KILAUEA PINEAPPLE AND RAISIN COLE SLAW

14

Soup Du Jour

CHEF'S SELECTION

9

SPECIAL THREE COURSE DINNER

YOUR CHOICE OF ANY APPETIZER,
ENTRÉE AND DESSERT

\$49.95

\$5.00 charge for any split entrees

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. A service charge of %17 will be applied for parties of seven or more.

M a k a i

Pan Seared Shutome

HERB MARINATED, ISLAND CAUGHT BROADBILL SWORDFISH, PAN SEARED,
ROASTED *HAMAKUA MUSHROOMS, *KULA TOMATO JUS, CHEFS MASH POTATOES & FRESH SEASONAL VEGATABLE
30

Crab Crusted Monchong

BAKED POMFRET CRUSTED WITHBLUE PINCHER CRAB MEAT, KAUAI GROWN MEYER LEMON AND CAPER BUTTER SAUCE,
MASHED POTATOES, SEASONAL VEGETABLES
29

Miso Butterfish

SAKE MARINATED MISO BUTTERFISH SERVED WITH TOMATO-HAWAIIAN OGO LOMI
JASMINE RICE AND FRESH SEASONAL VEGETABLES
29

Seafood Mixed Grill

FRESH ISLAND FISH, TIGER SHRIMP AND JUMBO SCALLOP
CITRUS BUTTER SAUCE, FRESH SEASONAL VEGETABLES AND JASMINE RICE
31

Lemon Spiced Rubbed Grilled Ahi

ISLAND CAUGHT YELLOW FIN TUNA RUBBED WITH SANCHO & LEMON ZEST,
WASABI BÉARNAISE, FRESH SEASONAL VEGETABLES AND JASMINE RICE
32

T H R E E J U M B O S H R I M P

SAUTÉED IN GARLIC AND BUTTER ADDED TO ANY ENTRÉE OR
THREE COURSE MEAL

10

M a u k a

Roasted *Hamakua Mushroom Pasta

ALII OYSTER AND SHIMEJI MUSHROOMS TOSSED IN ORGANIC OLIVE OIL WITH
CHEF'S CHOICE OF PASTA, TOPPED WITH GARLIC AND ASIAGO CHEESE
25

Beef Tenderloin Pasta

CUBED FILET MIGNON, ROASTED *HAMAKUA SHIMEJI MUSHROOMS, GRILLED ASPARAGUS, PENNE PASTA,
TOPPED WITH A BOURSIN DEMI
29

Roasted Chicken Island Style

HALF CHICKEN BRINED IN *KAUAI SEA SALT, *KEKAHA CREAM CORN, *KAILANI FARMS BRAISED KALE NATURAL CHICKEN JUS
26

Slow Braised Short Ribs

SHORT RIBS BRAISED IN RED WINE, HERBS, AND VEAL STOCK, SERVED OVER CREAMY POLENTA, CONFITE OF
*HAMAKUA ALII MUSHROOMS, GARNISHED WITH A FRESH LOCAL HERB PESTO
28

Spice Brined Pork Chops

SLOW ROASTED PORK RACK SLICED TO ORDER, ROASTED GARLIC POTATO CROQUETTE, SEASONAL VEGETABLES
TOPPED WITH AN ASIAN PLUM JUS
28

Rib Eye Steak

HERB MARINATED AND GRILLED TO PERFECTION, FRESH SEASONAL VEGETABLES, ROASTED GARLIC MASHED POTATOES,
DRAPED WITH TONGARASHI PONZU BÉARNAISE SAUCE TOPPED WITH A TEMPURA *MAUI ONION
31

Filet Mignon

SAUTEED HERB MARINATED FILET MIGNON, FRESH SEASONAL VEGETABLES, ROASTED GARLIC MASHED POTATOES,
TOPPED WITH DEMI GLACE
36

New York Steak

CHAR BROILED STRIP LOIN OF BEEF, FRESH SEASONAL VEGETABLES, ROASTED GARLIC MASHED POTATOES
TOPPED LOCAL HERBED BUTTER
30

Here at Shells Restaurant we are committed to using fresh Kauai products. Below you will be able to learn more about some of the local ingredients we use in our dishes.

Sheldonia Farms – LOCATED IN THE MOUNTAINS ON THE SOUTH SIDE OF KAUAI, TYPICAL TROPICAL CLIMATE, SUN RICH DAYS & BRISK EVENINGS CREATE A PERFECT CLIMATE FOR CULTIVATING LETTUCE.

Kunana Dairy – LOCATED ON THE NORTH END OF THE ISLAND. FAMILY OPERATED, ORGANIC GOAT DAIRY SPECIALIZING IN FINE GOURMET CHEESE & HERBS.

Javelana Farms – ONE OF THE MORE SEASONED FARMS LOCATED ON THE NORTHERN END OF KAUAI FEATURES EXCELLENT CLIMATE CONDITIONS FOR GROWING RANGING FROM SUN RICH FIELDS TO RAIN FOREST LIKE ATMOSPHERE.

Kailani Farms – A HIGHLY SOPHISTICATED FARM LOCATED IN KILAUEA ON KAUAI TAKES SPECIAL CARE IN PRODUCING TOTALLY ORGANIC PRODUCE ON A LARGE SCALE KNOWN FOR CONSISTENTLY BEAUTIFUL PRODUCTS.

Day Boat Catch – FRESHEST FISH WE COULD FIND, COMMONLY CAUGHT IN THE MORNING, PREPARED AND SERVED TO YOU IN OUR BEAUTIFUL SETTING IN THE EVENING

Layoan Farms – KNOWN FOR THEIR BEAUTIFUL ZUCCHINI, SQUASH, & THEIR SUGAR LIKE SWEET POTATO THIS FARM ON THE NORTH SHORE OF KAUAI EMBODIES THE TRUE MEANING OF A LOCAL FAMILY OWNED FARM. LAYOAN FARMS IS PROUDLY OPERATED BY THREE SISTERS AND FOUR BROTHERS

Kekaha Corn – A COMBINATION OF BUTTERY & SUGAR SWEET DUE TO THE CONCENTRATION OF SUN, WATER FROM THE WAIMEA VALLEY AND NUTRIENTS IN THE SOIL. KEKAHA CORN IS ONE OF A KIND.

Waimea Spinach – NESTLED IN THE MAJESTIC WAIMEA VALLEY ON THE BIG ISLAND, THE BRISK TEMPERATURES & PLENTIFUL SUNLIGHT MAKE A CLOSE TO PERFECT ENVIRONMENT FOR THE SPINACH.

Passion Fruit – KNOWN TO LOCALS AS “LILIKOI” IT IS TRULY A TREAT TO GET A TASTE OF THIS CANDY LIKE FRUIT. THE LILIKOI IS NOT CULTIVATED... IT’S JUST ONE OF THE LOCAL WONDERS THAT JUST HAPPENS.

Moloa’a Pineapple – BEST DESCRIBED AS SUGAR LOAF AND IN A CLASS OF ITS OWN, GROWN WITH PRIDE & CARE IN THE BEST OF SETTINGS OF THE NORTH SHORE KAUAI

Kula Strawberry - LOCATED IN THE HIGH LANDS ON THE ISLAND OF MAUI, KULA PRODUCES A STRAWBERRY THAT IS IN A CLASS OF ITS OWN, DUE TO THE VOLCANIC RICH SOIL AND GENTLE BUT INTENSE SUNLIGHT. KULA IS ALSO KNOWN FOR THEIR TROPICAL FLOWERS SUCH AS PROTEAS AND ORCHIDS.

Hamakua Mushrooms-HAMAKUA HERATIGE FARMS THE HOME OF HAWAII'S FUNGUS JUNGLE. LOCATED ON THE CLIFFS OF THE BIG ISLAND, HAMAKUA FARMS IS THE ONLY COMMERCIAL MUSHROOM FARM IN HAWAII. THESE LITTLE WONDERS ARE CULTIVATED ON LOCAL HARDWOODS WITHOUT THE USE OF CHEMICAL AND SYNTHETIC FERTILIZERS AND EARN IT NAME OF THE ALII (CHIEF) OF THE MUSHROOMS.