

Welcome to Second Street Grill - recognized by Zagat with outstanding ratings. Our menu offers delectable Hawaiian fusion cuisine with a Pacific rim influence. The menu selections and prices may change as we take advantage of the freshest and finest quality ingredients daily. The goal of the Second Street Grill team is to provide casual comfortable service with innovative creations. Thank you for giving us the opportunity to serve you.

Starters

COLD

Ahi Sashimi · 15

Daikon, Carrot Strings, Garnished with Pickled Ginger, Wasabi and Soy Dipping Sauce

Chilled Hibachi Tiger Shrimp · 15

Field Greens with Basil Vinaigrette Garnished with Cilantro Pesto Cocktail Sauce

Bufala Mozzarella and Sliced Beefsteak Tomatoes · 14

Basil Pesto and Virgin Olive Oil and Balsamic Vinegar

HOT

Escargot and Sancho Seared Scallops · 16

Baked in Garlic, Shallot Butter, Breadsticks

Scallop and Shrimp Dim Sum · 15

Wilted Oriental Greens

Hunan Pork and Beef Lettuce Wrap · 15

Sautéed with Caramelized Onions, Julienne Vegetables, Soy and Oyster Sauce, Spicy Aioli Dipping Sauce

Pan Fried Crab Cakes · 15

Tomato Salsa and Chinese Mustard Sauce

Soup

Soup De Jour · 7

Chef's Selection

Salads

Oriental Chicken Caesar · 13

Romaine, Parmesan Reggiano, Wonton Strips

***Kalbi Style New York Steak Salad · 18**

Romaine, Scallions, Spinach, Roma Tomatoes, Avocado, Bermuda Onions, Roasted Peppers, Kim Chee

Sizzling Spinach Salad · 13

Topped with Hard Boiled Eggs, Sliced Bermuda Onions with Asian Fused Bacon Dressing

**Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.*

From The Sea

Oyster Glazed Salmon • 27

Oyster Sauce, Chili Pepper, Papaya Pineapple Relish, Basil Pesto

Mahi Mahi with Sesame Seed Crust • 26

Vegetable Couscous and Lime Sake Sauce, Cilantro Pesto

Bamboo Steamed Pacific Red Snapper • 25

Stir-Fry Vegetables, Shitake Mushrooms, Cilantro and Scallions fused with sizzling Peanut Oil and Soy Sauce

Steamed Alaskan King Crab Legs • MARKET PRICE

Drizzled with Lemon Ginger Butter Sauce

Miso Yaki Glazed Butter Fish • 30

Baby Bok Choy, Vegetable Fried Rice

Wok-Fried Ginger Infused Whole Snapper • MARKET PRICE

Cal-Rose Rice, Stir-Fry Vegetables, Plum Vinaigrette, Cilantro Pesto, Salad Greens, Cilantro Lime Tartar Sauce
Based on Availability

Thai Cioppino • 29

Mussels, Scallops, Shrimps, Crab, Curry, Coconut Milk, Linguine, Basil

Australian Lobster Tail • MARKET PRICE

Pesto Mashed Potatoes with Lemon Ginger Butter Sauce

Main Events

Linguine with Shrimp and Scallops in a Mascarpone Cream Sauce • 28

Sautéed Shallots, Garlic, Oregano, Chili Flakes and Parmesan Reggiano

Prawns Stuffed with Lump Crab Meat • 30

Capelin Pasta in Mascarpone Cream or Tomato Basil Sauce

Shanghai Roast Duck with Blackberry Glaze • 27

Oriental Marinated, Stir-Fry Vegetables, Roasted Sweet Potato

Tempura Platter • 28

Tiger Shrimps, Soft Shell Crab with Assorted Tempura Vegetables

Grilled Herb Chicken Breast • 27

Mushroom Risotto, Stir-Fry Vegetable, Basil Pesto, Roasted Garlic Sauce

Famous Grill

***Filet Mignon • 34**

Tenderloin with Maui Onions

***Paniola Rib Eye Steak • 37**

Bone-In Rib Eye, Pesto Mashed Potatoes, Red Chili Pepper Barbeque Sauce, Black Bean and Smoked Corn Salsa

***Mongolian Rack of Lamb • 37**

Pesto Mashed Potatoes, Stir-Fry Vegetables, Cabernet Hoisin Plum Sauce

***Ahi Steak, Grilled or Blackened • 30**

Chinese Mustard, Wasabi Beurre Blanc, Papaya Salsa

***New York Steak • 34**

Topped with Gorgonzola Cheese, Pesto Mashed Potatoes,
Seasoned Maui Onions with Cracked Peppercorns

***Prime Rib of Beef: Queen Cut • 28 King Cut • 32**

Seasoned, Slow Roasted, served with Au Jus and Creamy Horseradish

Add Gorgonzola or Bleu Cheese to Any Steak • 3

Our Servers will be Happy to Split Any Selection for you; however, there will be a \$5.00 Plate Charge.