



🌀 PUPUS 🌀

CRAB RANGOONS

Green Onions, Cream Cheese, Green Papaya-Jicama Slaw and Soy-Dijon Mustard Sauce 10.95

AHI TUNA POKE

Traditional Raw Ahi, Avocado, Cucumbers, Wakame Seaweed and Mango Coulis 13.95

AHI TUNA PLATE

Traditional Raw Ahi, Daikon, Pickled Ginger and Pacific Farms Wasabi 13.95

PORK POTSTICKERS

Green Onions, Ginger-Soy Sauce 9.95

HOUSE-MADE BBQ KALUA PORK MANAPUAS

Green Papaya and Mango Namasu 7.95

CORN FRITTERS

Scallions and Hawaiian Chili-Ponzu Sauce 7.95

SHRIMP SPRING ROLLS

Chinese Cabbage, Peppers, Shiitake Mushrooms and Sweet Hawaiian Chili Sauce 11.95

PLANTATION STYLE SAMPLER

House-Made BBQ Kalua Pork Manapua, Shrimp Spring Roll, Corn Fritter and Raw Ahi Tuna 21.95

🌀 SALADS 🌀

CAESAR

Hearts of Romaine, Macadamia Nut-Basil Croutons, Parmesan Cheese and Caesar Dressing 8.95

LOCAL PEAR

Kailani Farms Baby Arugula, Toasted Almonds, Red Onion, Gorgonzola Cheese and Orange-Sesame Vinaigrette 9.95

BIG ISLAND KAMUELA TOMATO

Kailani Farms Baby Mizuna, Fennel, Red Onion, Macadamia Nut Crusted Goat Cheese Medallion and Basil Vinaigrette 10.95

Our menu reflects the cuisine of old plantation Hawaii, which celebrates the abundance and beauty of the Hawaiian Islands. All our lettuce and herbs are grown and picked fresh on local farms.

Bar Opens at 5PM. Dinner Nightly From 5:30PM
Entire Menu Available To Go

18% Gratuity Added to Parties of 8 or More
Checks Can Be Split a Maximum of Four Times

We Specialize in Private Events, Please Inquire
with Special Events Manager, Mona Gonzaludo

(808) 742-2121 WWW.PGRESTAURANT.COM

🌀 TODAY'S FRESH SEAFOOD 🌀

– OUR SEASONAL FRESH FISH IS CAUGHT DAILY BY LOCAL FISHERMEN –

PLANTATION SPECIAL a.q.

GRILLED FRESH FISH Baby Bok Choy, Maui Onion, Red Curry Sauce and Cucumber Namasu 24.95

LOCAL FISH Eggplant, Fennel, Ginger-Kamuela Tomato Broth and Avocado 24.95

SEAFOOD LAU LAU Fresh Local Fish, Large Prawns, Jumbo Scallops and Julienne Vegetables Wrapped in a Ti Leaf, Steamed Brown Rice, Furikake and Wasabi Aioli 23.95

ISLAND STIR FRY Fresh Local Fish, Local Vegetables, Steamed Brown Rice and Ginger Sauce 18.95

CHEF'S TRIO Seafood Lau Lau, Peppercorn Rubbed Skirt Steak and Local Fish 28.95

🌀 ENTREES 🌀

SUGARCANE SKEWERED PORK TENDERLOIN Island Potato Hash, Hickory Bacon and Mustard Jus 23.95

BRAISED BABY BACK RIBS Hawaiian Cole Slaw and Corn on the Cob 25.95

PEPPERCORN RUBBED SKIRT STEAK Grilled Vegetable Quinoa, Spinach and Pineapple Relish 22.95

POT ROAST Molokai Sweet Potatoes, Pearl Onions and Blue Lake Beans 21.95