



GOOD EVENING

We welcome you to The Hurricane Club. Below is a bill of fare hand selected as an introduction to the exotic and varied cuisine of the South Pacific Seas. Use this menu as a culinary guide if, by chance, you find yourself in one of these remote locales.



EXECUTIVE CHEF
Craig Koketsu

EXECUTIVES



COCKTAIL DEPT.
Richard Leach



CHEF DE CUISINE
Lawrence Knapp




MAITRE D'CLUB
Maurizio Chiovaro



PUPU

You will be pleased to find on our separate Pupu menu with tonight's selection.



SUMMER WRAPS

When traveling amongst the locals, you may be invited to a traditional Kiaououa-kiki dinner. Should you find lettuce leaf on your table, it is considered polite to wrap this around your food while eating. This curious custom will actually be considered quite the compliment to your host!

RICE PAPER SHRIMP ROLLS	12
<i>White Mayan Shrimp with Thai Basil</i>	
CRISPY CHICKEN SPRING ROLLS	9
<i>Old Colonial Style</i>	
FLOWERING VEGETABLE WRAP	11
<i>Mai Fun, Hearts of Palm</i>	

SALADS

MISO-CAESAR SALAD	15
ISLAND JUNGLE	16
TAHITIAN CRUDITE	16
CRISPY CALAMARI & CARROTS	17
TONGA TOMATO SALAD	14

POKE

Native Hawaiians have for centuries eaten fish raw, something the Japanese colonists of the island knew as "sashimi." These indigenous recipes have been adapted to tickle the fancy of the most conscientious palettes.

CRISPY TARO CEVICHE CONES	12
TUNA TORO W/ COCONUT SNOW	21
SHRIMP W/ GRAPEFRUIT & ELDERFLOWER	14
SNAPPER W/ STRAWBERRY & JALAPENO	13
TUNA CARPACCIO SALAD	15
HAMACHI W/ AVOCADO & YUZU	14



LUAU

Please give 72 hour notice.



WHOLE CRISPY BIG ISLAND FISH (2)	44 pp
ROAST SUCKLING PIG (8)	35 pp
DUNGENESS MESSY CRAB	49





SOCIÉTÉ ISLAND GRILLS

Captain James Cook named a series of French-Polynesian islands "The Society Islands" for the fabulous dinner parties the natives threw. Please avail yourself of these société recreations, prepared in the traditional way over an open flame for your discerning sensibilities. Simply grilled and served with our signature six house sauces.

TRI TIP STEAK, LA STYLE	24
CHICKEN	19
OCTOPUS	23
PACIFIC MAHI MAHI	22

THE HURRICANE CLUB RIBS

Often the most succulent and certainly most prestigious portion of any animal, the ribs were customarily offered only to members of the Royal Family on the islands of the South Pacific. But here, at The Hurricane Club, you may partake of such kingly delicacies!

HONEY-GLAZED BABY BACK RIBS <i>Thai Basil, Mint & Lotus Root</i>	10 pc 24
PORK SPARERIBS <i>Tamarind Chipotle BBQ Sauce</i>	6 pc 22
THE HURRICANE RIB <i>Caramelized Long Bone Short Rib</i>	29

CRISPY PEKING PIG

Served with Steamed Pork Buns & Accompaniments 44

ISLAND

TOFU "GNOCCHI" W/ GREEN CURRY VEGETABLES	17
3-PEPPER STICKY HOT WINGS	18
GOLDEN CHICKEN	23
CHICKEN W/ MANGO & MACADAMIAS	21
BLACK BEAN LAMB CHOPS AU POIVRE	29
FILET MIGNON W/ TERIYAKI LACQUER	34
QUALITY MEATS RIBSTEAK	43

OCEAN

CRISPY RICE SCALLOPS W/ FRESH PINEAPPLE & PAPAYA	23
RED COOKED SNAPPER	26
SINGAPORE PRAWN SCAMPI	29
SPICE-CRUSTED SHRIMP W/ COCONUT CREAM	23
SEARED TUNA W/ TAHITIAN GUACAMOLE	29
MISO-GLAZED LOBSTER	35
SAKE STEAMED MUSSELS	19
GINGER SCALLION DOVER SOLE AMANDINE	39

VEGETABLES

BABY BOK CHOY A LA PLANCHA	9
CHINESE LONG BEANS W/ SWEET 'N SPICY PEANUTS	8
COCO'S CARAMELIZED CAULIFLOWER	7
GRILLED BROCCOLI WITH GINGER RAITA	7
FINGER ASPARAGUS W/ KEYLIME	9
ASIAN PATATAS BRAVAS	10
SWEET POTATO WAFFLE FRIES	8
RITO'S CORN ON THE COBB	9

NOODLES & RICE

HAWAIIAN FRIED RICE IN HOT STONE BOWL	14
GREEN GLASS NOODLES	10
COCONUT BASMATI RICE	9
SHANGHAI LOBSTER NOODLES FRA DIAVOLO	19
BROWN BASMATI BIRYANI	12
HOT & SOUR BUCKWHEAT NOODLES	13

