

Hilo Bay Café

afternoon menu

served 2:30 to 5

*at the heart of our food is
the belief that local and
organic ingredients are better
for the earth and for you*

appetizers

- roasted eggplant-parmesan custard** with rosemary bread 12
- guinness onion rings** with sun-dried tomato ketchup and garlic aioli 9
- ahi poke** with sweet potato chips 11
- soup of the day** cup 5 / bowl 7
- french onion soup** 7
- daily bread special** with extra virgin italian olive oil and balsamic vinegar 3

salads

- mixed organic greens** with local heart of palm, cucumber, and tomato 7
(dressings: creamy garlic, asian sesame, flax, balsamic or lemon)
- crab cakes** with organic greens, wontons, chili aioli, and sesame dressing 16
- tossed caesar** with kekela baby romaine, sweet tomato, garlic croutons, and a baked parmesan chip 10 add blackened salmon or grilled chicken 5

burgers — served with choice of garlic fries, asian slaw or rice; sub local organic greens add \$3

- vegetarian sweet potato flax burger** with dill havarti cheese, arugula, roasted tomato, and horseradish cream 10
- blue bay burger** — local grass-fed beef topped with gorgonzola 12

entrees

- fish and chips** with caper tartar sauce and organic mixed greens 16
- hamakua mushroom pot pie** with local greens — vegetarian 12 / chicken 14
- slow-roasted barbecued ribs** with garlic fries and asian slaw 17

desserts

- blueberry-cream cheese bread pudding** with vanilla ice cream and blueberry coulis 7
- molten chocolate lava cake** with kona coffee ice cream 8
- rum infused-coconut panna cotta** with pineapple-lemongrass consume and guava-macadamia nut shortbread cookie 7
- warm macadamia nut-apple tart** with vanilla ice cream and salted caramel sauce 7
- ice cream or sorbet** 5

\$2 split plate charge

*18% gratuity added to tabs for
tables of 7 guests or more*

*we can split checks —
up to four checks per table*