



808-930-5556

<http://www.expresswaiters-onlineorders.com>

Jackie Reys

LUNCH

Saturday and Sunday

11:30am-1:30pm

Lunch Starters

11:30am-2:30pm

New England Clam Chowder \$10.50

Bowl of Edamame \$7.35

Furikake, sweet Chili

Homemade Hummus & Grilled Pita \$9.45

Spicy Asian BBQ Sauce

Artichoke Dip (for 2-4) \$14.70

Red Thai Curry Sauce

Coconut Crusted Baked Brie \$12.60

Grilled Pineapple Rum Relish

Crispy Pork Ribs (3) \$13.65

Spicy Asian BBQ Sauce

Kalua Pork Spring Rolls \$12.60

Sweet Chili Dipping Sauce

Lunch Farm Fresh

11:30am-2:30pm

Angie's Salad \$17.85

Local Mixed Greens, Blue Cheese,

Strawberries, Papaya, Candied

Walnuts, Dried Cranberries,

Tomatoes, Raspberry Balsamic

Vinaigrette

Lemongrass Caesar Salad \$16.80

Island Spin on an Italian Classic

Tortilla Salad \$16.80

Local Greens, Avocado, Tomatoes,

Sprouts, Tortilla Strips, Pineapple

Relish, Sweet Chili Aioli

Club Med Salad \$17.85

Homemade Hummus, Tabouleh,

Local Greens, Cucumbers,

Tomatoes, Feta, Kalamata Olives,

Grilled Garlic Pita Bread, Basil Pesto

Vinaigrette

Ohana Cobb \$17.85

Mixed Greens, Tomatoes,

Avocado, Blue Cheese, Eggs,

Papaya, Bacon, Sesame Soy

Dressing

Lunch Everyday Favorites

11:30am-2:30pm

Chicken or Kalua Pork \$17.85

Tostados

Cheddar, Salsa, Avocado, Sweet

Chili Aioli, Pineapple Relish

Shrimp Scampi \$19.95

Sauteed Rock Shrimp over

Linguini, Sundried Tomatoes, Lemon

White Wine Cream Sauce

Chicken Picatta \$18.90

Capers, Lemon White Wine Sauce,

Jasmine Rice, Tossed Salad

Beer Battered Fish & Chips \$24.15

Fresh Catch, French Fries, Tartar

Sauce

Chef Phil's Poke Bowl \$22.05

Fresh Ahi two ways, Furakaki,

Avocado, Rice and Pickled Ginger

Namasu

Wild Mushroom Bowl \$18.90

Mushrooms, Crispy Local Oshiro

Dinner

5:00pm-8:00pm

Dinner Thursday Specials

4:30am-7:30am

12oz Prime Rib \$48.30

Au Jus, Creamy Horseradish,

Garlic Mashed Potatoes &

Vegetables

16oz Prime Rib \$56.70

Au Jus, Creamy Horseradish,

Garlic Mashed Potatoes &

Vegetables

12 oz Ribeye \$48.30

Grilled Ribeye served with sour

cream & green onions mashed

fingerling potatoes, bacon wrapped

green beans, blue cheese & leek

bechamel sauce

Surf and Turf \$61.95

Salt and Pepper 12oz ribeye, 4oz

lobster tail. Garlic Mashed Potatoes,

grilled broccolini, mushroom demi

glaze

Dinner Pupus

5:00pm-8:00pm

New England Clam Chowder \$11.55

Classic Recipe

1/4 Loaf of Warm Rosemary \$5.25

Bread ... Garlic Herb Butter

Bowl of Edamame \$8.40

Sesame Oil, Furikake, Sweet Chili

Lemon Grass Caesar Salads \$11.55

An Island Spin on an Italian Classic

Angies salad \$17.85

Local Mixed Greens, Blue Cheese,

Strawberries, Papaya. Candied

Walnuts, Dried Cranberries,

Raspberry Balsamic Vinaigrette

Coconut Crusted Baked Brie \$14.70

Grilled Pineapple Rum Relish

Homemade Creamy Artichoke \$15.75

Dip

Crispy Crostinis

Kalua Pork Spring Rolls \$13.65

Sweet Chili Dipping Sauce

Mac Nut Ahi Tartare (4) \$18.90

On Homemade wonton chips,

creamy wasabi drizzle

Crispy Pork Ribs (3) \$14.70

Spicy Asian BBQ sauce

Pupu Platter \$24.15

Edamame, Ahi Poke, Crispy Ribs,

Pork Spring Roll

Ahi Poke Tower \$24.15

Fresh Tuna, Avocado, Tomato,

Crispy Wonton Noodles, Tropical

Drizzles

Dinner Chefs Specialties

5:00pm-8:00pm

Pork Chop Grilled 12oz Bone-In \$33.60

Sauteed Spinach, Mushroom

Marsala Sauce, Garlic Mashed

Potatoe

Chicken & Shrimp Angel Hair \$31.50

Pasta

Tomatoes, Basil Garlic & Olive Oil,

Tofu, Garlic, Ginger, Yaki-Soba
Noodles, Vegetables, Kabayaki
Sauce

Lunch Jackies Reys Wiches

11:30am-2:30pm

Fresh Catch Sandwich \$24.15

Locally Caught Grilled Catch,
Wasabi Mayo

Cuban Sandwich \$17.85

Smoked Pork & Ham, Swiss
Cheese, Pickles, French's Mustard
on a Crispy Buttered Baguette

Spicy Fried Chicken Sandwich \$18.90

Swiss Cheese, Sriracha
Mayonnaise

The Steakhouse Burger \$22.05

1lb Angus Burger, Tillamook
Cheddar Cheese, Saut ed
Mushrooms, Crispy Onions, Black
Pepper Aioli, Greens, Tomato

Cheddar Burger \$18.90

Half Pound Certified Black Angus
Beef, Cheddar

Parmesan Cheese, Grilled
Vegetables

Guava BBQ Glazed Baby Back \$33.60
Ribs

French Fries, island Slaw with
Pineapple Relish

Homemade Lobster Ravioli with \$37.80

Seared Hawaiian Prawns*

Saffron Beurre Blanc, Grilled Garlic
Bread

Seafood Trio \$42.00

Grilled Fresh Catch, Crab Cake,
Shrimp Kabob, Molokai Sweet
Potatoes Thai Coconut Sauce

Panko Crusted Fresh Catch \$39.90

Jasmine Rice, Sauteed
Vegetables, Citrus Ginger Beurre
Blanc

Mushroom Bowl \$27.30

Mushroom Crispy local Oshiro
Tofu, Yakisoba Noodles, Garlic,
Ginger, Vegetables, Kabayaki Sauce

Seared Duck Breast \$35.70

Sliced Thin, Molokai Sweet
Potatoes, Saut ed Baby Carrots,
Red Wine Demi

Half Crispy Roasted Chicken \$33.60

Portabella & Button Mushroom
Risotto, Grilled Vegetables,
Parmesan Cheese (vegan/gf option)

Steak Au Poivre \$46.20

10oz Pepper Seared NY Strip,
Grilled Asparagus, Loaded Baked
Potato, Green Peppercorn Cream
Sauce

Dinner Desserts

5:00pm-8:00pm

Lilikoi Cheese Cake \$14.70

Chantilly Cake for 2 (No Ice \$11.55
Cream)

Chocolate Chiffon Cake, Light
Coconut, and Butter Frosting No Ice
Cream