

Shareables

Maul Fries | 17

Maui Salsa, Pork Belly, Queso Chihuahua, Jalapeño, Green Onions, Charred Scallion Crema

Tuna Poke Nachos* I 18

Furikake Wonton Chips, Avocado, Sriracha Lime Aioli, Scallions, Jalapeño

CRISPY WONTON CHIPS | 10

Furikake Spice, Pineapple Plum Dipping Sauce (V)

PORK BELLY Bao Buns I 18

Honey Garlic Sauce, Pickled Onions, Jalapeño, Cucumber, Green Onions, Sesame Aioli

Lechon Kawali | 15

Crispy Pork Belly, Ginger Soy Dipping Sauce

BULGOGI SCALLION PANCAKE I 18

Beef, Cucumber Relish, Ginger & Sambal Aioli

SLOW-COOKED PORK RIBS | 21

Pineapple Rum Glaze

6 Wings I 12

Charred Scallion Crema, Sesame Seeds

HULI-HULI

Ko Choo Jung

Sweet & Savory Teriyaki

Korean Spicy & Tangy

Lemon Togarashi

Honey Sriracha

Dry Spice Rub

Sweet & Spicy

Polynesian Bowls

Topped with Cucumbers, Avocado, Edamame, Seaweed Salad, Sesame Seeds and Scallions

1. Select a Base

Mixed Greens with Citrus-Ginger Dressing or Sushi Rice

2. Select a Protein

◆ Tuna Poke* | 24

Soy Marinade, Ginger, Shallots, Sriracha Lime Aioli

- Hawaiian Chicken | 22 Pineapple, Soy, Bell Peppers
- CRISPY PORK BELLY | 22 Honey Garlic Sauce
- FRIED TOFU | 19 Honey Garlic Sauce (V, N)

20% discretionary gratuity will be added for parties of (6) or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

V • Vegetarian | VF • Vegan Friendly | GF • Gluten Free | N • Contains Nuts

Small Bites

FRIED SHISHITO PEPPERS | 12

Sesame Seeds, Bonito Sand, Yuzu Kosho Aioli, Chili Garlic Honey (V, N)

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CHICKEN SATAY I 16

Scallions, Sesame Seeds, Peanut Sauce, Cucumber Relish (N)

Teriyaki Beef Skewer | 17

Peanut Sauce, Cucumber Relish, Scallions, Sesame Seeds (N)

Vegetable Egg Rolls | 15

Pineapple Plum Dipping Sauce (V)

Lemongrass Chicken Dumplings | 14

Ginger Soy Dipping Sauce

COCONUT SHRIMP | 18

Sweet Chili Sauce

Salads

CRUNCHY Kane | 17

Mixed Greens, Red Onions, Bell Pepper, Carrot, Cucumber, Crunchy Noodles, Sesame Seeds, Citrus-Ginger Vinaigrette (VF)

Watermelon & Corn | 18

Arugula, Cherry Tomatoes, Cucumber, Red Onion, Avocado, Feta Cheese, Radish, Macadamia Nuts, Preserved Lemon Dressing (V, GF, N)

Togarashi Chicken Chopped | 23

Mixed Greens, Pickled Onions, Cherry Tomatoes, Cucumber, Grilled Mango, Sesame Yuzu Dressing (GF)

Salad Additions

Mahi 14 | GRILLED CHICKEN 8 | COCONUT SHRIMP 10

Pu Pu Platter | 62

ENJOY Kane'S BEST-SELLING APPETIZERS, SERVED WITH AN ASSORTMENT OF SAUCES.

COCONUT SHRIMP, CHICKEN SATAY, PORK RIBS, VEGETARIAN EGG ROLLS, HONEY SRIRACHA WINGS

Handhelds

THE Kane Burger I 24

Sesame Aioli, Korean BBQ Pork Belly, Kimchi, Lettuce, Onion, Brioche Bun

Korean Fried Chicken Sandwich | 23

Gochujang Mayo, Asian Slaw, Korean BBQ Sauce, Pickles, Brioche Bun

Mahi Sandwich I 26

Pineapple Coconut Slaw, Lemongrass Aioli, Togarashi Rub, Brioche Bun



Cocktails | 18

Wave Whisperer

Grey Goose Vodka, Green Chartreuse, Cold-Pressed Cucumber & Lime Juice, Organic Agave Infused with Thai Basil





TORCHLIGHT TROPIC

Makers Mark, Toasted Coconut, Warm Spices, Cold-Pressed Pineapple Juice, Almonds, Chocolate Bitters

TIKILA

Don Julio Blanco, Cold-Pressed Grapefruit & Lime Juice, Organic Agave Infused with Tangerine, Pink Peppercorn, Guava, Hibiscus





Polynesian Pearl

Bombay Sapphire, Jasmine Tea, Lavender, Rosemary, Bergamot, Prosecco INDULGE IN THE FLAVORS OF PARADISE WITH OUR TROPICAL DRINK COLLECTION EACH DESIGNED TO ENHANCE YOUR EXPERIENCE ON MARCO ISLAND.

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FROZEN I 18

Add Dark Rum Floater | 3.50

PINA COLADA

Wicked Dolphin Crystal, Fresh Coconut & Pineapple

STRAWBERRY DAIQUIRI

Wicked Dolphin Crystal, Fresh Strawberries

MIAMI VICE

Pina Colada & Strawberry Daiquiri

Desserts I 12

PINEAPPLE UPSIDE DOWN Cake

Cinnamon Honey Reduction, Vanilla Ice Cream

COCONUT RICE PUDDING

Toasted Macadamia Nut Crumble, Mango Sorbet

Rum Cake

Caramelized Banana Rum Compote, Vanilla Ice Cream

Beer

Domestic Cans | 8.50

Yuengling, Miller Lite, Blue Moon, Michelob Ultra, Coors Light

CRAFT & IMPORT CANS I 8.50

High 5 IPA, JW Wheat, Corona Premier, Corona Extra, Stella Artois

Hard Seltzers I 9

White Claw | Black Cherry & Mango High Noon | Pineapple & Watermelon

WINE

	GL	RIL
Caposaldo Prosecco	14	55
Chandon Rosé	n/a	107
Moet & Chandon Brut	27	105
Fleur de Prairie, Rosé	14	55
Pighin, Pinot Grigio	16	56
Sonoma, Chardonnay	19	65
Kim Crawford, Sauvignon Blanc	15	60
Justin, Cabernet Sauvignon	16	62
Meiomi, Pinot Noir	15	58

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