



100 SAILS

DINNER MENU

RESTAURANT & BAR

5:00PM - 9:00PM

MONDAY - WEDNESDAY

STARTERS

MAINE SCALLOPS

seared scallops, lomi tomato, ogo,
miso butter emulsion

23

BEET & GOAT CHEESE

roasted beets, aquaponic greens, orange,
red wine vinaigrette

18

KING SALMON TARTARE

tamari, sweet onion, avocado
wasabi mousse

21

SUMIDA WATERCRESS & TOFU

aloha tofu, bonito, sesame miso dressing,
chili oil, fried garlic

15

GRILLED AHI KAMA

slow cooked yellowfin tuna collar, daikon,
pickled ginger, ponzu

18

KAUAI SHRIMP SALAD

mesclun, cucumber, heart of palm, avocado,
ho farms tomatoes, truffle vinaigrette

23

ENTRÉES

KIM CHEE & BACON CARBONARA

spaghetti, onsen egg, cream, parmesan cheese
scallions

25

KAUAI SHRIMP SCAMPI

ali'i mushrooms, ho farms cherry tomatoes,
asparagus, capers, linguine pasta

36

LUDOVICO FARMS CHICKEN

half roasted chicken, endive, star anise,
brown butter potato puree

38

BIG GLORY BAY SALMON

snap peas, pistachio butter, goat cheese fondue,
pickled kanekoa beets

45

PORCHETTA

crispy pork belly, saffron risotto, sundried tomatoes,
asparagus, marsala, gremolata

32

GRILLED AHI

crab cake, kahuku sea asparagus, linguine pasta,
basil butter

48

BEEF CHEEKS

american wagyu braised beef cheeks, farm vegetables,
yukon gold potato

48

SURF & TURF

12 oz rib eye, lobster tail, mashed potatoes, broccolini,
red wine reduction

70

ENHANCE YOUR SELECTION

KAUAI SHRIMP (3pcs) 15

DUNGENESS CRAB LEGS 39

LOBSTER TAIL 24



Contains Nuts

Price & menu are subject to change without notice 072522

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know.