

Dine In /Take out/Curbside Catering/Party Platters Box (unches/Group Meals

# Catering/Party Platters Box Lunches/Group Meals Pu-Pus/Starters (253)

PU-PU PLATTER
A Crowd-Pleasing Combination of Coco
Prawns, Lumpia Shanghai, Spam
Musubi & BBQ Huli Skewers
Serves 3-4 14.69 Pu for 2 11.49

### SPAM MUSUBI

Teri Glazed Spam wEgg & Rice wrapped in Nori. A Hawaiian Staple! 7.49

### **LUMPIA SHANGHAI**

Handrolled Filipino Eggrolls w/ Fine Ground Pork & Veg. w/Sweet Chile Sauce **7.49** 

### **COCONUT PRAWNS**

Crispy Panko & Coconut Crusted
Prawns 8.99

### GYOZA (POTSTICKERS)

Deep Fried Pork and Vegetable
Dumplings 7.49

### **AHI POKE**

Sashimi Style Cube Cut Ahi Tuna w/Shoyu & Sesame, Da Kine! **8.49 Make'm Spicy 1.00 more** 

### GARLIC CHICKEN LOLLYPOPS

Deep-Fried & Skewered Tenders glazed w/House Garlic Shoyu 7.49





TROPICAL FRUIT SMOOTHIES
5.75

### HAWAIIAN SUN JUICE

Ask your Server or Even mo' betta Go & Grab from da cooler! **2.85** 

### HAWAIIAN ICED TEA

House Blend of Sweetened Green Tea, Mango & Lilikoi Passion 3.75

### FRUIT INFUSED LEMONADE

Choice of Guava, Lilikoi, Strawberry, Mango or Pineapple **4.25** 

### **ASSORTED SODAS**

Coke, Diet Coke, Root Beer, Sprite, Lemonade, **3.50** 

COFFEE, DECAF, HOT OR ICED TEA 2.85

DOMESTIC BOTTLED BEERS 4.95

WINE BY THE GLASS-

### Chardonnay, Merlot, White Zin or Moscato **6.50**

KONA BREWERY MICROBREWS 5.95
Longboard Lager, Big Wave Golden Ale
Wailua Wheat Ale Hanalei IPA
Kona Light Ask About Our Seasonals!





The Flava of the Islands since 2005

HAWAIIAN STYLE BBQ

# Welcome to Our Ohana (253)529-8667



Create-a-Combo &

Create Your Own Flava of the Islands!!

BBQ LOLI LOLI CHICKEN

MOCHI CHICKEN

SMOKED KALUA PORK (GF)

**ORANGE CHICKEN** 

GARLIC CHICKEN

KATSU CHICKEN

HAWAIIAN BBQ BEEF

PORK GYOZA (POTSTICKERS)

PANKO FRIED MAHI MAHI

Premium Kine \$2.50 Mo fo Each

COCO' PRAWNS

GRILLED MAHI OR SALMON PORK LAU LAU (GF)

KALBI SHORTRIBS

2 ENTREE-17.50 3 ENTREE-\$20

# Island Platters

12. LUAU PLATTER

BBQ Loli Chicken, Slow Smoked Kalua Pork, Tender Pork Lau-Lau, Lomi Lomi Salmon and Haupia for dessert. A Feast of Flava for only **24.95** 

### 13.BIG ISLAND DELUXE

BBQ Loli Chicken, Slow Smoked Kalua Pork, Kalbi Shortribs wit' Panko Mahi Mahi, Coco Prawns, Gyoza, Spam Musubi w/Mac and Island Slaw. 808 size! **29.95** 

### 15.0HANA SAMPLER (FEEDS 2-3)

Family Sized portions of BBQ Loli Loli Chicken, Slow Smoked Kalua Pork, Crispy Katsu Chicken & Pork Potstickers, too! Comes wit' Steamed Rice, Island Slaw & Auntie Mama's Mac Salad. **ONLY 43.95!** 

### ALL COMBO PACS

Comes wit' Rice & Choice of:
Auntie Mama's Mac Salad,
Island Slaw w/Honey Miso
Island Greens w/ Dressing
Sub Stir Fry Veggies +\$1.00
Add Lumpia (2)+\$1.50
or Gyoza (3) +\$1.50
2nd Salad for \$1.50





2012 S 320th St. Ste. H Federal Way WA 98003

pacislandgrill@comcast.net

# Combo Pacs Trio Da Kine

1. KAHUNA COMBO

Angus Bone-in Shortribs,Katsu Chicken & Choice of Loli Chicken, Slow Smoked Kalua Pork or Tender Mochi 21.50

### 2. HAWAIIAN BBQ SPECIAL

A Tropical Trio of Hawaiian BBQ! Tender Choice Cut Beef, Award winning BBQ Loli Chicken and Savory Slow Smoked Kalua Pork. Onolicious! 19.50

### 3. ISLAND CHICKEN TRIO

Fire Grilled BBQ Loli Loli Chicken, Tender Mochi Chicken Bites and Crispy Fried Katsu. Three times da Flava! 18.95

### 4.SEAFOOD SPECIAL

Panko Mahi, Coconut Prawns & Choice of Hawaiian BBQ Beef, Loli-Loli Chicken, Kalua Pork or Mochi Chicken 21.95 Sub Grilled Mahi /Salmon +2.5



# Duo Da Kine

5. LOLI LOLI & MAHI MAHI

Loli Loli Chicken & Panko Breaded Mahi 19.50
OR Grilled w/Pineapple Salsa-2.5 more

# 6. HAWAIIAN BBQ BEEF & LOLI CHICKEN

Tender Fire Grilled Beef & Loli Chicken in our Authentic Island Style BBQ Sauce. 16.95

### 7. LOLI LOLI CHICKEN & KALUA PORK

Our Award winning Duo of BBQ Loli Chicken & Slow Smoked Pork & Cabbage.
Onolicious! 16.95

### 8. BBQ BEEF & ORANGE CHICKEN

Tender Fire Grilled Beef paired w/ Glazed Chicken Bites with Sweet & Zesty House Orange Sauce 17.50

### 9. KALUA PORK & MOCHI CHICKEN

Savory Slow Smoked Kalua Pork w/ Cabbage and Tender Mochi Chicken Bites 16.95

### 10.ORANGE CHICKEN & COCO PRAWNS

Sweet & Zesty Orange Chicken Tenders with Crispy Coconut Crusted Prawns 19.50

### 11.LAU LAU PORK & LOLI LOLI CHICKEN

Steamed Pork Lau Lau and Signature BBQ Loli-Loli Chicken. Broke da mout'! 19.50 Add Lomi Salmon 4.95









Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.





# Pac Island Plates Comes wit' Rice & Choice of: Auntie Mama's Mac Salad,

Island Slaw w/Honey Miso or Island Greens w/ Dressing Sub Stir Fry Veggies +\$1 Add Lumpia (2)+\$1.75 or Gyoza (3) +\$1.75

2nd Salad for \$1.75



### **30. KALBI SHORTRIBS**

Fire Broiled Bone-in Angus Shortribs glazed w/ House BBQ Sauce 17.99

### **33. LOCO MOCO**

Home-style Beef Patties slathered in Brown Gravy & topped w/Eggs any style on a Bed of Rice. A Half-Pound of Hawaiian Goodness! 14.99

Hamburger Steak w/Onions (No Egg) 13.99

### 31. HAWAIIAN BBQ BEEF

Tender Choice Cut Fire Grilled Beef House BBQ Bulgogi Sauce 15.69

### 62.HAWAIIAN-BURGER

Homestyle Burger w/Teri Sauce & Pineapple Sweet Chile mayo on a Brioche Bun & Fries 11.89

+Cheese .75 Egg +1 Spam/Portuguese Sausage +1



# Seafood

### **42.COCONUT PRAWNS**

Crispy Panko & Coconut Crusted Prawns w/Honey Miso Sauce 15.99

### **40.FIRE GRILLED MAHI MAHI**

Freshly Fire-Grilled Mahi Fillet w/Mango/Pineapple Salsa 16.89 (GF)

### **75.AHI POKE BOWL**

Sashimi Grade Cube-cut Ahi w/Shoyu & Sesame on a Bed of Steamed Rice or Island Greens. Simply Ono! 15.49

### 41.MISO GLAZED SALMON

Broiled Fillet Glazed with House Miso & Furikake 16.49 (GF)

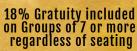
### 43. PANKO BREADED MAHI MAHI

Handbreaded & Deep Fried to a Golden
Brown 14.89

Lomi Lomi Salmon 4.95 Island Greens w/Dressing 3.95 Auntie Mama's Mac Salad 2.5 Island Slaw 2.5 **Brown Gravy 2.5** Kim Chee 3.95 Miso Soup 3.5

### LUAUS 'R' US! **WE SPECIALIZE IN** LUAU STYLE CATERING FOR ALL OCCASIONS!

Ask Us about Party Platters & Island Style Catering!





# Chicken

### 22. BBQ LO<mark>LI L</mark>OLI CHICKEN

Ou<mark>r Aw</mark>ard W<mark>inni<mark>ng Signature Version</mark></mark> of Huli-Huli Chicken. Fire Grilled to Perfection! 14.89 Make'm Volcano(Spicy)- + \$1 mo'

### 20.KATSU CHICKEN

Hand-breaded Panko Fried Filet w/Plum Sauce 14.29

### 21. ORANGE CHICKEN

Bite-Size Tenders glazed w/Zesty Orange Sauce 14.49

### 23.MOCHI CHICKEN

Bite Size Tenders w/Ginger, Shoyu & Garlic in Sweet Mochi Flour 14.29

### 25.GARLIC CHICKEN

Garlic infused Deep Fried Tenders w/Sweet & Savory Shoyu Glaze. 14.49



# Other Kine

tiki bar

### 70.SPAM & EGGS

w/Steamed Rice 11.69

### **60.KALUA PORK SLIDERS**

Kalua Pork and Slaw nest<mark>led in King's H</mark>awaiian Rolls w/House Sweet Chile Mayo 11.99

### **76.KATSU BURGER**

Double Stack Panko Chicken w/Cheese, Crisp Slaw Sweet Chile Mayo on Brioche bun 12.69

### 71.PORTUGUESE SAUSAGE & EGGS

Linguica Style Sausage w/Rice 12.49

### SUMO SOBA

Wok Fired BBQ Pork & Chicken with Stir Fry Veggies Sauteed w/Egg Noodles & Soba Sauce 13.89

### Lunch pecials

Available Weekdays till 3pm. Dine In only. No Substitutions Only 9.99

### TUESDAY

A. Mochi Chicken B. Loli Chicken C. Kalua Pork

### WEDNESDAY

A. Gyoza Plate B. Katsu Chicken C. Pork Adobo

### THURSDAY

A. Hawaiian Burger B. Chic Yakisoba C. Garlic

A. Pork Fried Rice B. Orange Chic C. Hamburger Steak/Gravy

### MINI SIZE DUO DA KINE 6-9

6.Beef and Loli 7. Loli & Kalua 8.Kalua Mochi

9.Beef & Orange 12.95

### 44. SLOW SMOKED KALUA PORK GF

Our Award Winning Savory Slow Smoked Imu Style Pulled Pork sauteed w/ Fresh Cabbage 14.89 (GF)

### 45.PORK LAU-LAU

Pork & Butterfish handwrapped in Luau (Taro) & Banana Leaves. Steamed to Perfection! 15.49 (GF)

### 46.PORK ADOBO

Simmered in Garlic & Spices infused in a Savory Shoyu & Vinegar Broth 13.69

### 47.GYOZA (POTSTICKERS)

Deep Fried Pork and Vegetable Dumplings 12.89

### 73.BBQ PORK FRIED RICE

w/Char-Siu Pork, Peas & Carrots. Egg any style 12.49 Add Spam \$1



# esserts

LUV-A-LAVA CAKE

Dark Ganache w/Warm Molten Chocolate
center. Served w/ Vanila or Kona Ice

Cream **7.50** 

PINEAPPLE UPSIDE DOWN CAKE
Traditional Confection of Yellow Cake
Caramelized Pineapple & dusted with Powdered Sugar 5.95

### MAC BROWNIE

Triple Chocolate w/Mac Nuts. Served warm w/ choice of Ice Cream 6.5

### HAUPIA PIE

Coconut Pudding Pie 4.75

### MACADAMIA CHEESECAKE

New York Style via Waikiki with Mac Nuts **5.95** 

### MANGO BREAD PUDDING

Sweet Mango & King's Hawaiian Rolls served warm A la Mode 6.95

### **ICE CREAM**

Vanilla or Kona Coffee 2.95

Welcome to Our Ohana! The Pac Island Grill is the Realization of a Dream Rooted in our Family's Passion for the Islands & the Vibrant & Unique Fusion of Food, Culture & Traditions. Our Mission is to Share that Heritage through Our
Authentic Family Recipes, Island
Vibes, and Most of All the Spirit
of Aloha! We Proudly Strive to
Provide Delectably Fresh
Generous "Local Style" Cuisine in a Laid-Back Comfortable Tropical Atmosphere. We Graciously Welcome You to Our Ohana. Please Kick back Relax & Savor the Flava of the islands!!

> Mahalo for Joining us David & Leianna Landon & the Pac Island Ohana

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