Wine List

**domestic white**
1. Trefethen Chardonnay, Napa Valley
2. Ventana Chardonnay, Monterey
3. Alexander Valley Chardonnay, Sonoma Valley
4. Obester Fume Blanc, Half Moon Bay
5. Mondavi Fume Blanc, Napa Valley
6. Dry Creek Chenin Blanc, Sonoma Valley
7. Field Stone Chenin Blanc, Alexander Valley
8. Pedroncelli Chenin Blanc, Sonoma Valley
9. Durney Riesling, Monterey
10. Grgich Hills Riesling, Napa Valley

**imported white**
11. Macon Villages Blanc, Burgundy
12. Chablis Grand Cru, Burgundy
13. Pouilly Fuisse, Burgundy
14. Vouvray, Loire
15. Piesporter Goldtropfchen, Germany
16. Piesporter Goldtropfchen Q.B.A., Germany
17. Liebfraumilch, Germany

**domestic red**
18. Z-D Cabernet Sauvignon, Napa Valley
19. Alexander Valley Cabernet Sauvignon, Sonoma Valley
20. Trefethen Cabernet Sauvignon, Napa Valley
21. Caymus Liberty School Cabernet Sauvignon, Napa Valley
22. Z-D Merlot, Napa Valley
23. Clos du Val Zinfandel, Napa Valley
24. Hoffman Mt. Ranch Zinfandel, San Luis Obispo
25. Ventana Petite Sirah, Monterey
26. Eyrie Vinyards Pinot Noir, Dundee Oregon
27. Round Hill Pinot Noir, Napa Valley

**imported red**
28. Chateau de Lacarelle, Beaujolais
29. Cote de Beaune Villages, Burgundy
30. Gevrey Chambertin, Burgundy
31. Chateau de Lussac St. Emilion, Bordeaux
32. Chateau Greysac, Bordeaux

**domestic rose**
33. Pedroncelli Zinfandel Rose, Sonoma Valley

**imported rose**
34. Rose d’Anjou Chateau d’Tigne, Loire

**champagnes & sparkling wines**
35. Dom Perignon (Moet & Chandon)
36. Perrier Jouet, Extra Dry
37. Pommery, Brut
38. Domaine Chandon, Brut
39. Malvasia Blanca
40. Korbel, Extra Dry

**Italian**
41. Chianti Classico Reserve
42. Valpolicella, Lamberti
43. Soave, Lamberti
44. Frescati, Fontana Candida
**Appetizers**

**SEAROLLS**
Shrimp, Clams, Scallops and Vegetables Stuffed in a Won Ton Shell. Served with a Chinese Mustard and Slightly Sweet and Sour Sauce.

**BARBECUED RIBS**
Tender Baby Back Ribs Barbecued Polynesian Style with Hoisin Sauce.

**RIB and ROLL COMBO**
A Combination of Polynesian BBQ Ribs and a Searoll.

**SASHIMI**
When Available. Price Quoted Daily.

**ESCARGOT**
French Tradition with our Special Cheese Bread.

**SMOKED MARLIN**
Fresh Marlin from Kona Waters to a Kona Smokehouse. Served on Pumpernickel and Cream Cheese.

**CALAMARI RINGS**
We Use Hawaiian Sweet Bread to Make our Batter and Deep Fry to Perfection. Served with Sweet and Sour Sauce.

**SHRIMP and AVOCADO**
Jumbo Shrimps Steamed in a Bouquet of Spices and Garnished with Hawaiian Grown Avocado.

**Soups**

**SOUP of the EVENING**
The Chef's Selection

**SEAFOOD CHOWDER**
A Moby Dick's Seafood Specialty. Cup Bowl

**SLIGHTLY SWEET ONION SOUP**
Maui and Domestic Onions in a Beef Broth. Touched with Apple Cider and Topped with a Hawaiian Sweet Bread Crouton and Cheese.

**Salads**

**FRESH SPINACH and MUSHROOMS**
Fresh Spinach Leaves and Sliced Mushrooms, Garnished with Chopped Egg, Island Tomatoes and Walnuts. Served with Hot Vinaigrette Dressing with Fresh Bacon Bits.

**THE CLASSIC CAESER**
Chilled Romaine with all the Trimmings. Tossed in the Kitchen and Served for One.

**Before the Sun Sets**

**SEAFOOD CLUB**
A Triple Decker of Hawaiian Sweet Bread with Baby Shrimp, Crabmeat, Salad and Smoked Salmon. With the Traditional Lettuce, Just Sliced Tomato and Avocado.

**PRIME and WINE**

**SEAFOOD OMELETTE**
A Deep Dish Omelette with Shrimps, Scallops, Fresh Fish and Colorful Vegetables.

**CHICKEN and PAPAYA**
Boneless Breast of Chicken Marinated in Citrus Juices and Blended Spices, Broiled and Garnished with Sliced Papaya. Accompanied by Island Fresh Greens.

**Pasta Pasta Pasta!**
Served with Island Greens and Colorful Vegetables.

Today the Chef Will Prepare a Pasta Specialty. Varieties to Include: Linguine with Clams, Seafood and Seashells, Fettucini Alfredo, Pasta Carbonaro and Many More. Priced Daily
Simply Seafood Specialties

Our Seafood Specialties are Served with Island Fresh Greens, Your Choice of Many Grained Rice or Specialty Potatoes and Colorful Vegetables.

 SEAFOOD POTPOURRI
Shrimps, Scallops and Clams. Breaded Panko Style; Fresh Fish and Crab Legs are Broiled.

 POPCORN SHRIMP
Tempura Style Popcorn Shrimp and Vegetables. Served with Cocktail Sauce and Horseradish.

 PRAWNS and PASTA
Large Prawns Sauteed in Garlic Butter with Fresh Mushrooms, Scallions, Tomatoes and Finished with White Wine. Served with Linguine Alfredo.

ALASKAN KING CRAB LEGS
Broiled in the Shell and Served with a Drawn Orange Butter.

 SHRIMP or CRAB LOUIE
A Bountiful Seafood Salad. Large Shrimp or Crab or a Combination of Each. Served on a Medley of Fresh Island Greens. Garnished with Papaya, Avocado, Sliced Eggs, Tomatoes and Cucumbers. Served with Louie Dressing. Accompanied by a Cup of Seafood Chowder. Shrimp or Crab Combination.

Island Fresh Fish

• Kona Waters Produce a Bountiful Selection of Fresh Fish. Each Day Our Chef Selects Two Fresh Fish for Presentation.
• Typical Fresh Fish include: ‘Ono, ‘Ahi, Marlin, Opakapaka, Onaga, Shark, Ulua or Mahimahi.
• Methods of Preparation are: Baked with Lemon Dill Butter, Sauteed with Macadamia Nuts, Poached in a Bouquet of Herbs and Spices or Broiled with Herbed Butter.
• Your Waiter will Recite Tonight’s Fresh Fish Selections, Their Methods of Preparation and Price.

Moby Dick’s Specialties

Served with Colorful Greens and Vegetable Salad, Your Choice of Many Grained Rice or Specialty Potatoes and Fresh Vegetables.

BROILED NEW YORK STRIP STEAK
With Napa Valley Burgundy Butter.

PRIME RIBS of CHOICE BEEF
Served with Creamed Horseradish.

TOP SIRLOIN STEAK
With Orange Bernaise Sauce.

BARBECUED RIBS
Almost a Slab of Barbecued Baby Back Ribs with Hot Sin Sauce.

FILET and PRAWNS
Filet Mignon with Orange Bernaise and Prawns. Broiled with Drawn Butter.

KONA’S CHICKEN
Boneless Breast of Chicken Sauteed in Orange Butter, Topped with Crabmeat, Macadamia Nuts and Sauced with Orange Hollandaise.

A Must!

BAKED POTATO
With Sour Cream, Chives and Fresh Bacon Bits and Mac Nut Pieces.

AU GRATIN PEAS and MAUI ONIONS

MAUI ONION RINGS

STEAK FRIES
Sweets

LAYER after LAYER after LAYER CAKE
Layers of Cake and Frosting. Garnished Wonderfully.

FRESH FRUIT with DOUBLE CREAM

HAAGEN DAZ ICE CREAM
A Sampling of Three Ice Cream Favorites.

AMARETTO CHEESE CAKE
With Macadamia Nut Crust.

CHOCOLATE CHIP MUD PIE

CONFECTIONS from the TROLLEY
Selections Daily from Our Bake Shoppe.

Suggested
After Dinner Drinks

Half Bottles of Grgich Hills Cellars, Late Harvest Riesling.

Kona Cozy — Hot Chocolate and Peppermint Schnapps.

Coffee with Your Choice of Liqueur (Amaretto, Kahlua, Tia Maria, etc.)

Selections from Our Cordial Cart.

Sunday Champagne Brunch

KONA'S MOST EXTRAORDINARY AFFAIR
Nine A.M. to One P.M.