

APPETIZERS

- Fried Artichoke Hearts** 7.99
Served with ginger sesame dip.
- Pepper Jack Cheese Plank** 7.79
Fried pepper jack cheese sliced in house and served with our raspberry lava sauce.
- Coconut Chicken Bites** 7.99
Hand battered chicken dredged in coconut and then deep fried.
- Bahamian Fritters** 7.49
Calamari, shrimp, and mussels in our Bahamian fritter batter with a side of Kokomo remoulade.
- Volcano Chicken Bites** 7.79
Fried boneless chicken breast chunks tossed in our mild or hot volcano sauce with a side of ranch.
- Cheesy Wahoo Dip** 8.99
A blend of cream cheese, PepperJack and Wahoo served warm with Kettle Chips.
- Calamari Rings N' Tings** 8.99
Fried calamari and sweet banana peppers with a sweet Thai chili dip.

SIDES

- Kettle Chips** 2.99
- French Fries** 2.99
- Onion Rings** 4.49
- Side Salad** 3.99
- Fried Plantains** 1.99
- Mashed Potato** 2.49
- Seasonal Vegetable** 2.29
- Black Beans & Rice** 2.49

DESSERTS

- Moku Plantains** 3.99
Fried plantains coated in cinnamon sugar.
- Fried Apple Pie** 4.49
Crunchy and sweet.
- Koko Chocolate Cake** 5.29
How can you go wrong with chocolate cake?

hulamoongrill.com

KIDS

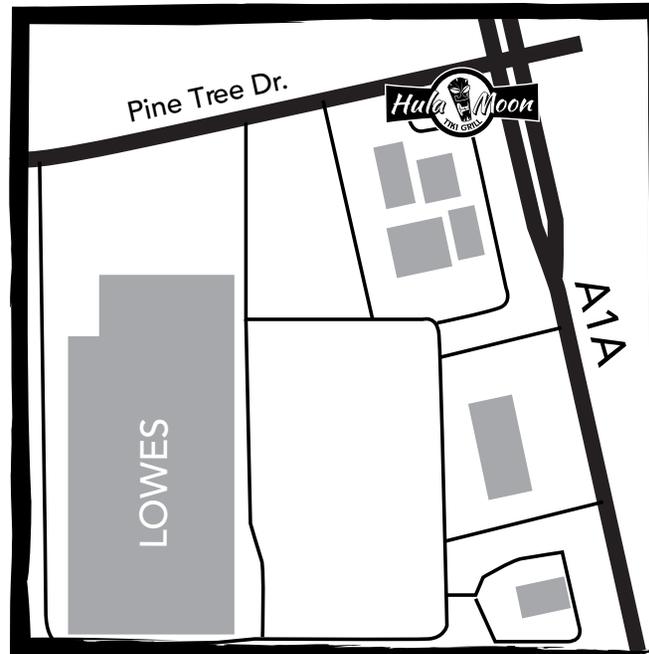
Under 12 only. All meals come with a side and drink for 4.95

MEALS

- Chicken bites
- Grilled Cheese
- Burger
- Steak bites
- Fish
- Fried shrimp

SIDES

- Mashed Potatoes
- Fries
- Kettle Chips
- Veggies
- Rice
- Salad



1900 Highway A1A - Indian Harbour Beach, FL

Hula Moon

TIKI GRILL



321.241.4808

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BOWLS

- Ahi Poke Bowl*** 13.99
Sushi grade Ahi tuna marinated in our poke sauce with our mango island relish, and wonton strips over seasoned rice.
- Thai Chicken** 9.99
Chicken breast, tossed in a spicy Thai sauce, with avocado, corn, baja sauce, and wonton strips over rice.
- Mongolian Beef** 10.99
Marinated tender beef strips, black beans, corn, cheese, sour cream and wonton strips over cilantro lime rice.
- MoJo Pork** 10.49
Cuban style marinated pork served with black beans, corn, cheese, and sour cream over cilantro lime rice.

TACOS

- All Tacos come three to an order in a soft flour tortilla dressed with taco slaw, pico de gallo, and drizzled with Baja sauce. Served with a side of Black Beans and Rice.
- South Seas Tacos** 10.99
Chefs choice of fish, served fried or grilled.
- Chicken Tacos** 8.99
Lightly seasoned chicken.
- Pork Tacos** 9.49
Sesame ginger pork.
- Ahi Poke Tacos** 13.99
Traditional raw or seared.
- Lobster Tacos** 12.99
Fried cold water lobster meat.

HAND HELDS

- All hand holds come with your choice of one – kettle chips, french fries, Black Beans and Rice, or tangy cole slaw. upgrade to onion rings 1.99
- Tuna Club*** 13.99
Sushi grade Ahi tuna seared rare topped with bacon, greens, tomato, lemon aioli on toasted whole grain bread.
- Pork BanhMi** 9.29
Grilled pork, crunchy pickled Asian vegetables with a spicy plum sauce on a toasted hoagie.
- Shrimp Po' Boy** 13.99
Lightly battered fried shrimp, creole sauce, lettuce, tomato, red onion.
- The Embargo** 9.99
We smuggled this one straight out of Cuba. Ham, pork, pickles, Swiss cheese and mustard on a hot pressed sub.

- Kamehameha Chicken Wrap** 9.99
Asian marinated chicken, rice, cheese, and mango relish pressed on the flatgrill.
- Hula Burger** 8.49
½ lb. hand pattied beef with lettuce tomato and onion on a soft toasted bun. Add cheddar, swiss, pepper jack, bacon, or avocado 95¢ each.

FROM THE LAND

- Churrasco Steak** 13.99
Seasoned, rubbed, and grilled skirt steak with mashed potatoes and vegetable.
- Hawaiian Ribeye*** 18.99
12 oz. marinated ribeye steak with mashed potatoes and vegetable.

FROM THE SEA

- Coconut Shrimp** 13.99
A large portion of coconut dredged shrimp on a mound of cilantro rice with island mango relish.
- Poke Nachos*** 12.49
Sushi grade Ahi nachos marinated in poke sauce drizzled with wasabi aioli.
- Seafood Stuffed Flounder** 14.99
Shrimp and lobster rolled inside a flounder fillet, sautéed and baked served with cilantro lime rice and vegetable.
- Fried Shrimp** 12.99
Lightly battered shrimp served with french fries, tangy slaw and your choice of cocktail sauce or sweet Thai sauce.
- Fish N' Chips** 11.49
Hand battered White Fish fillets served with french fries, tangy cole slaw and tarter sauce.
- Fried Snapper** 18.99
A whole Snapper cleaned and deep fried served atop our cilantro lime rice with fried plantains.

PASTA

- Basilini Pasta** 12.99
Fettuccini tossed in a honey basil cream sauce topped with blackened chicken. substitute shrimp or flounder for an additional 3.99
- Diablo Pasta** 14.99
Sautéed shrimp tossed with a fresh spicy red sauce served over fettuccini.

SALADS

- Wilted Spinach** 8.99
Baby spinach, onions, egg, bacon, tossed in a hot bacon vinaigrette. add chicken or fish for 2.99, shrimp or tuna 3.99
- Asian Salad** 8.99
Mixed greens, fried chicken, carrots, onion, cucumbers, tomato, wonton strips tossed in a ginger sesame vinaigrette substitute seared tuna or grilled shrimp for 3.99
- Black-n-Blue Steak Salad** 12.49
Tender steak strips and blue cheese crumbles on a bed of romaine with carrots, onions, tomato, cucumber, and croutons.
- House** 8.49
Mixed greens, carrots, onions, tomato, cucumber, shredded cheese, and croutons. add chicken or fish 2.99, shrimp or seared tuna for 3.99
- Caesar** 8.99
Crisp romaine, parmesan, and croutons tossed in Caesar dressing. add chicken or fish 2.99, shrimp or tuna for 3.99

SOUPS

- Chowder Hula style** 5.49
A gumbo-ish blend of shrimp, lobster, fish, and sausage.
- White Chicken Chili** 4.49
Chicken and white navy beans in a thick broth.



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*NOTICE: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

ALLERGEN WARNING: Due to the diversity of our menu, many of our items contain one of the eight major food allergens: dairy, egg, soy, wheat, peanuts, tree nuts, shellfish and fish. We have reviewed our recipes to inform guests of foods that contain a food allergen however we cannot guarantee that cross contact with other foods will not occur during preparation. Prior to placing your order, please alert a manager of any food allergies.