

# MAGICS

## — BEACH GRILL —

### PUPU

appetizers and small plates

- Ginger Carrot Soup** - pumpkin seeds, 'ulu cream, sundog sourdough Cup . . .8 Bowl . . . 12
- Magics' Wings** - whole, organic jumbo hawaiian chicken wings, steamed rice, choice of buffalo or gochujang korean bbq sauce . . . . . 24
- Kampachi Collar** - crispy mochiko tempura kampachi collar, gochujang korean bbq sauce . . . . . 26
- Ahi Poke Nachos** - sesame ahi, big island tomatoes, alliums, pineapple, firecracker sauce, furikake, crispy wontons. . . . . 25
- 'Ulu-Mac Nut Hummus** - seasonal local vegetables, inamona, sundog sourdough . . . . . 19
- 'Ulu Wedges<sup>(GF)</sup>** - umami aioli, curry ketchup . . . . . 14
- Dirty 'Ulu<sup>(GF)</sup>** - 'ulu wedges, roasted garlic, herbs, bleu cheese, umami aioli . . . . . 18
- Thai Buttered 'Ulu<sup>(GF)</sup>** - butter, smashed 'ulu, red curry . . 12
- Beer Battered Onion Rings** - crispy fried, szechuan pepper, salt, duck fat aioli . . . . . 16
- Beachside Brussels<sup>(GF)</sup>** - fried brussels, peanuts, sweet chili glaze . . . . . 10
- Kung Pao Ahi Skillet** - seared ahi, bell peppers, green onion, sweet onion, squash, hawaiian chili kung pao sauce, peanuts. . . . . 22/42

### MALA

garden salads

- ADD: grilled chicken +8 | grilled mahi mahi +12 | pork belly +11 shrimp (5) +11 | ahi poke (4oz) +12**
- Haku Lei Salad** - selection of local produce, . . . . . MP
- Caesar Salad\*** local romaine lettuce, anchovy dressing, sourdough crouton, parmesan, furikake . . . . . 15
- The Wedge<sup>(GF)</sup>** - iceberg, pepper bacon, big island tomatoes, cucumber, bleu cheese, buttermilk ranch dressing . . . . . 18
- Sesame Crusted Ahi Tataki Nicoise**  
chilled rare ahi, olives, eggs, potatoes, green beans, big island tomatoes . . . . . 25

### PĀ'INA

meals

- Magics Famous Mahi Mahi Fish & Chips<sup>(GF)</sup>**  
crispy mochiko tempura mahi mahi, volcano slaw, pickled mango tartar sauce, house fries . . . . . 26
- Firecracker Fish Tacos** - crispy mochiko tempura mahi mahi, volcano slaw, avocado, furikake, coconut rice . . . . 23
- The Garlic Shrimp Experience** - pacific white shrimp, garlic, spicy butter caramel, seasonal local vegetables, steamed rice . . . . . 36
- Local Ahi Steak<sup>(GF)</sup>** - crushed avocado, warabi and pipinola salad, gluten free soy, ponzu. . . . . 42
- Coconut Poached Kampachi** - red curry 'ulu mash, fried bok choy . . . . . 44
- Two-Day Pressed Pork Belly** - duroc pork belly, daikon kimchi fried rice, jade pesto, jalapeno-pineapple glaze. . 36
- 20 oz Kona Coffee Crusted Ribeye** - 'ulu frites, whiskey butter . . . . . 54

### VEGETARIAN

- Big Island Pasta** - hand-cut pappardelle with big island green garlic, lemon butter . . . . . 30  
**Optional add ons: chicken +12 | Fresh catch MP**
- Vegan Golden Pineapple Yellow Curry<sup>(GF)</sup>**  
rice noodles, carrots, bok choy, 'ulu . . . . . 30
- Magic Loco Moco** - house made 'ulu + 'uala veggie burger, kim-chee fried rice, mushroom gravy, sunny eggs, onion straws . . . . . 26  
**SUB brasied beef +12**

### SANDWICHES

island favorites

- Served on brioche bun with herb salt fries ADD: bacon +3 avocado +2 | SUB: house salad +5 | taro patty N/C**
- Magics Fish Sandwich** - choice of grilled or crispy mochiko tempura mahi mahi, smashed avocado, big island tomato, greens, pickled mango tartar sauce . 23
- The Classic Burger\*** - cheddar, big island tomato, greens, sweet onions, umami aioli . . . . . 22
- Incredible Fondue Burger\*** - truffled cheddar fondue, bacon, local greens, onion straws, firecracker sauce . . . 26
- Chicken Katsu Stacker\*** - panko fried chicken, bacon, garlic shoyu glaze, american cheese, slaw, pickles . . . . 25

(GF) Gluten-free • \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness