



FLEETWOOD'S ON FRONT ST.

A MICK FLEETWOOD RESTAURANT & BAR

General Manager: Ashley N. Leal • Executive Chef: Eric Morrissette

Dinner

5pm-9pm

APPETIZERS

FRESH SHUCKED OYSTERS* 4.50 ea
Nuoc Chom, Housemade Cocktail Sauce, Horseradish

CRAB & CORN FRITTERS 17
Roasted Jalapeño Aioli, Cilantro

AHI POKE* 22
Hawaiian Ahi, Garlic Roasted Kukui Nut,
Sriracha Aioli, Avocado, Taro Chips

LOBSTER TACOS 22
Fresh & Crispy Lahaina Flour Tortillas, Guacamole,
Mango Salsa, Fresno Chili, Lemon Aioli

BLT BRUSCHETTA* 16
Duroc Pork Bacon, Spicy Goat Cheese,
Wild Arugula, Tomato Jam, Balsamic Reduction

PORK BELLY & SCALLOP 20
Glazed Pork Belly, Seared New Bedford Diver Scallop,
Polenta, Piquillo Pepper Romesco, English Pea Pesto

JUMBO SHRIMP COCKTAIL 19
Housemade Cocktail Sauce, Grilled Lemon

CRAB CAKE 20
Hua Momona Farms Micro Greens, Paprika,
Lemon Basil Aioli

HERB GNOCCHI 18
Caramelized Apples, Crispy Prosciutto,
Shallot Goat Cheese Cream Sauce

SALADS

ADD GRILLED CHICKEN (8)
SHRIMP (16) FRESH FISH (18)

HOUSE CAESAR 16
Local Baby Romaine,
Mesquite Smoked Pancetta,
Soft-Boiled Egg, Buttered Croutons,
Housemade Caesar Dressing

THE WEDGE 17
Baby Iceberg Lettuce, Cherry Tomatoes,
Double Smoked Bacon, Shaved Red Onions,
Blue Cheese Dressing

LITTLE HOUSE GREENS 15
Local Greens, Avocado, Green Beans,
Toasted Macadamia Nuts,
White Balsamic Vinaigrette

SOUPS

ROASTED TOMATO 10
Local Kula Tomatoes, Basil Oil,
Cheddar Jalapeño Cornbread Crouton

SEAFOOD CHOWDER 13
Clams, Local Fish, Braised Pork Belly, Leeks, Potatoes

Mick Fleetwood.

*20% gratuity will automatically be added to parties of 6 or more.

ENTREES

FLAT IRON STEAK (9OZ)* 36
all of our beef is grass fed, hormone and antibiotic free
Grilled Asparagus, Roasted Cherry Tomatoes,
Mashed Potatoes, Chimichurri

FILET MIGNON (8OZ)* 58
all of our beef is grass fed, hormone and antibiotic free
Peppercorn Reduction, Buttermilk Mashed Potatoes,
Asparagus, Rainbow Carrots

**WILD MUSHROOM
RISOTTO** 29
Fire Roasted Corn, English Pea Pesto, Cotija Cheese

SEAFOOD LINGUINE* 43
Shrimp & Seared Scallops, Maitake Mushrooms,
Roasted Tomatoes, Red Pepper Flakes,
Parmesan, Garlic Crostini

**HERB & PANKO CRUSTED
KANPACHI*** 49
Wild Mushroom Risotto, English Pea Pesto, Cotija Cheese

STUFFED PRAWNS* 36
Rockefeller Style: Spinach, Parmesan, Bread Crumbs
Mashed Potatoes, Local Asparagus

**BIDDY'S HERB
ROASTED CHICKEN*** 33
Buttermilk Mashed Potatoes, French Green Beans, Pan Jus

THE LAHAINA BURGER* 25
Aged White Cheddar, Smoked Bacon,
MF Sauce, Tomato Jam, Cornichon Pickles,
Lettuce, Salted French Fries

FRESH ISLAND FISH

Fresh locally caught fish*, hand cut at Fleetwood's and simply prepared with Chef's seasonal selection of market vegetables

Spring & Summer Selection:

Citrus Beurre Blanc with Roasted Corn, Sun Dried Tomato Polenta & Roasted Asparagus

or Mango-Jicama Salsa with Israeli Cous Cous, Blistered Heirloom Tomato, Red Onion, Bok Choy, Macadamia Nuts & Basil Oil

MONCHONG 43
Soft Texture, Buttery Flavor

KONA KANPACHI 39
Sweet Clean Flavor, Firm Texture

AHI TUNA 37
Seared Rare, Dense Firm Texture, Rich Flavor

MAHI MAHI 45
Soft Texture, Rich Flavor

GO YOUR OWN WAY

3 Courses \$55

Choose one:

LITTLE HOUSE GREENS
Avocado, Green Beans, Macadamia Nuts,
White Balsamic

**ROASTED
TOMATO SOUP**
Cheddar Jalapeño Cornbread Crouton

Choose one:

FRESH CATCH FISH
Israeli Cous Cous, Mango Jicama Salsa

FLAT IRON STEAK
Grilled Asparagus, Cherry Tomatoes,
Mashed Potatoes, Chimichurri

Choose one:

PINEAPPLE PIE
Housemade, Local Pineapple

**VANILLA BEAN
CREME BRULEE**
Sugar Cookie

SIDES

11 each

FLEETWOOD MAC & CHEESE
Five Cheese Béchamel, Green Onion

TRUFFLE FRIES
Parmesan, Garlic Parsley Aioli

ROASTED ASPARAGUS
Citrus Beurre Blanc, Gremolata, Grilled Lemon

ROASTED BRUSSELS SPROUTS
Granny Smith Apples, Pancetta, Mustard Seed Vinaigrette

SAUTÉED MUSHROOMS
Garlic, Leeks, Fresh Herbs, White Wine, Butter

TWICE BAKED POTATO
Brown Sugar Bacon, Green Onions, White Cheddar Béchamel