



FLEETWOOD'S ON FRONT ST.

A MICK FLEETWOOD RESTAURANT & BAR

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

Dinner

5pm-10pm

APPETIZERS

FRESH SHUCKED OYSTERS* 4.50 ea

Nuoc Chom, Housemade Cocktail Sauce, Horseradish

CRAB & CORN FRITTERS 17

Roasted Jalapeño Aioli, Old Bay

AHI POKE* 22

Hawaiian Ahi, Garlic Roasted Kukui Nut, Sriracha Aioli, Avocado, Taro Chips

LOBSTER TACOS 25

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

BEER STEAMED MUSSELS 24

Black Mussels, Local Beer, Coconut Curry, Cilantro, Chipotle Oil, Housemade Focaccia

JUMBO SHRIMP COCKTAIL 19

Housemade Cocktail Sauce, Grilled Lemon

CRAB CAKES 20

Hua Momona Farms Micro Greens, Paprika, Lemon Basil Aioli

GNOCCHI HAMAKUA 18

Mushroom Cream Sauce, Parmesan, Roasted Ali'i Mushrooms, Truffle Oil

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

COCONUT CURRY CARROT 10

Coconut Cream, Local Carrots, Ginger, Chipotle Oil

SEAFOOD CHOWDER 13

Clams, Local Fish, Braised Pork Belly, Roasted Corn, Potatoes

Mick Fleetwood.

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

ENTREES

FLAT IRON STEAK (9OZ)* 38
all of our beef is grass fed, hormone and antibiotic free
 Grilled Asparagus, Roasted Cherry Tomatoes,
 Mashed Potatoes, Chimichurri

FILET MIGNON (8OZ)* 63
all of our beef is grass fed, hormone and antibiotic free
 Peppercorn Reduction, Creamy Mashed Potatoes,
 Hua Momona Green Beans, Rainbow Carrots

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

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

**BIDDY'S HERB
 ROASTED CHICKEN*** 33
 Creamy Mashed Potatoes, Heirloom Carrots, Pan Jus

THE LAHAINA BURGER* 26
 Aged White Cheddar, Smoked Bacon,
 MF Sauce, Tomato Jam, Cornichon Pickles,
 Lettuce, Salted French Fries

HERB & PANKO CRUSTED MAHI MAHI* 49
 Jalapeño Corn Purée, Roasted Fingerling Potatoes, Hua Momona Farm Green Beans

FRESH ISLAND FISH

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

Winter Selection:

Citrus Beurre Blanc with Sweet Potato Hash, Celery Root Puree, Heirloom Carrots
 or Mango-Jicama Salsa with Wild Rice & Carrot Purée

MONCHONG 43
 Soft Texture, Buttery Flavor

**SHUTOME
 (HAWAIIAN SWORDFISH)** 37
 Sweet Clean Flavor, Firm Steak-like Texture

AHI TUNA 39
 Seared Rare, Dense Firm Texture, Rich Flavor

MAHI MAHI 45
 Soft Texture, Rich Flavor

GO YOUR OWN WAY

3 Courses \$60

Choose one:

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

**COCONUT CURRY
 CARROT SOUP**
 Coconut Cream, Local Carrots, Chipotle Oil

Choose one:

FRESH CATCH FISH
 Wild Rice, Carrot Puree, Mango 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

HUA MOMONA GREEN BEANS
 Big Island Macadamia Nuts, 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