



At The Beach



Billy's
At 76

CHEF'S PRIX-FIXE MENUS

PUPUS

LIGHT APPETIZERS

CHOICE OF 4

\$45 per person

6 pieces per guest

HEAVY APPETIZERS

CHOICE OF 6

\$55 per person

8 pieces per guest



HALIBUT CEVICHE

Aji chili, tomato, cucumber, cilantro, onion, avocado, plantain chips

MINI AHI TACOS

Ahi crudo, tomato, serrano, avocado, lime, crispy wonton shell, sriracha aioli

HAWAIIAN CHEESE BREAD

TEMPURA GREEN BEANS

Lightly battered and flash fried, sweet Thai chili and ranch

MINI CRAB CAKE

Jumbo lump crab cake with spicy remoulade and tropical salsa

CHIPS AND GUACAMOLE

Freshly made corn chips, guacamole, spicy salsa

CHO CHO SKEWERS

Beef tenderloin, teriyaki glaze, sesame seeds, green onion



CALAMARI

Crispy breaded calamari with marinara and kimchi sauce

CHICKEN SKEWERS

Teriyaki sauce, sesame seeds, scallions

SPAM MUSUBI

Griddle spam, jasmine rice, seaweed, eel sauce, spicy aioli

KALUA BBQ PORK SLIDER

Kings Hawaiian bread, roasted bbq pork, crispy onion strings

SHOESTRING FRIES

Served with ketchup

KONA CRISPY SHRIMP

Tempura-battered shrimp, lightly fried and served with spicy aioli

COCONUT SHRIMP

Jumbo shrimp breaded with coconut, sweet Thai chili sauce



THREE COURSES

\$65 PER PERSON

SODAS, COFFEES, AND TEAS INCLUDED

APPETIZER

SELECTION OF ONE

CLAM CHOWDER

Billy's own recipe, whole clams, potatoes, bacon, onion, celery

CAESAR SALAD

Romaine, parmesan, croutons, house-made Caesar dressing

ENTRÉE

PARTIES UP TO 15: INDIVIDUAL ORDERS
PARTIES OF 16+: SELECTION OF THREE

GRILLED SALMON

Tomato concasse, lobster sauce, jasmine rice, stir fried vegetables

BBQ BABY BACK RIBS

Half rack house rubbed baby back pork ribs, macaroni salad, french fries

HULI HULI CHICKEN

Roasted boneless half chicken, grilled pineapple, huli sauce, jasmine rice, wok veggies

SEARED AHI TUNA

Blackened spiced, jasmine rice, wok vegetables, balsamic reduction, crispy onions

SHRIMP SCAMPI

Compound butter, white wine sauce, jasmine rice, grilled toast

FILET MIGNON +\$10 pp

6 oz fillet tenderloin, serrano lime steak butter

DESSERT

PARTIES UP TO 15: INDIVIDUAL ORDERS
PARTIES OF 16+: SELECTION OF ONE

HAWAIIAN MALASADAS

KEY LIME PIE

CHOCOLATE LAVA CAKE

PUPU PLATTER

FOR AN ADDITIONAL \$10 PER GUEST

PUPU PLATTER

BBQ baby back ribs, crab cakes, sesame crusted ahi tuna, coconut shrimp, cho cho skewers.





BRUNCH PRIX-FIXE



ONLY AVAILABLE ON WEEKENDS

\$55 PER PERSON

SODAS, COFFEES, AND TEAS INCLUDED

STARTERS

SELECTION OF ONE

HAWAIIAN CHEESE BREAD

MALASADAS

APPETIZER

PARTIES UP TO 15: INDIVIDUAL ORDERS

PARTIES OF 16+: SELECTION OF ONE

CLAM CHOWDER

Billy's own recipe, whole clams, potatoes, bacon, onion, celery

CAESAR SALAD

Romaine, parmesan, croutons, house-made Caesar dressing

HALIBUT CEVICHE

Aji chili, tomato, cucumber, cilantro, onion, avocado, plantain chip

AVOCADO TOAST

Whole grain toast, avocado mash, heirloom cherry tomatoes, gremolata, smoked salt

ENTRÉE

PARTIES UP TO 15: INDIVIDUAL ORDERS

PARTIES OF 16+: SELECTION OF THREE

LOCO MOCO

Pan-seared Angus beef patty with two eggs any way over jasmine rice & brown gravy

CHILAQUILES

Corn tortillas with eggs, salsa roja, crème fraiche, scallions, cheddar & jack cheese

HAWAIIAN FRENCH TOAST

Thick cut Hawaiian toast, macerated berries, coconut meringue, side of bacon

BREAKFAST BURRITO

Bacon, scrambled eggs, breakfast potatoes, cheese, guacamole, pico de gallo, salsa fresca, side chips

BAJA FISH TACOS

Beer battered Ono, cabbage, pico de gallo, cheese, chili aioli, corn tortillas

STEAK AND EGGS +\$10 pp

New York steak, two eggs any way, breakfast potatoes

LUAU OMELETTE

Eggs with Hawaiian ham, bell peppers, Maui onions

BAR PACKAGES

Per person per hour
2 hours minimum





BAR PACKAGES



PER PERSON PER HOUR
2 HOURS MINIMUM

BEER & WINE

\$30 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

CALL OPEN BAR

\$40 PER PERSON PER HOUR

SELECT RED & WHITE WINES

ALL DRAFT & BOTTLED BEER

SPIRITS \$17 AND UNDER

PREMIUM OPEN BAR

\$40 PER PERSON PER HOUR

ALL WINE OFFERED BY THE GLASS

ALL DRAFT & BOTTLED BEER

SPIRITS \$20 AND UNDER

ALL SPECIALTY COCKTAILS

MAI TAI PARTY

\$30 PER PERSON PER HOUR

OPEN BAR ON CONSUMPTION TOWARDS MINIMUM