



APPETIZERS

 **Chicken Wings:** Our #buzzworthy deep-fried chicken wings **\$16:**


- **Karai :** Tossed in our most popular Karai Special Butter.

Spice levels: Mild | Cayenne | Habanero | Ghost Pepper
- **Honey Garlic:** Dressed in our honey garlic sauce & green onions.
- **Shaker (dry seasoned):** Tossed in a blend of chipotle, salt & pepper.

 **Fried Calamari:** Sliced calamari steak pieces are breaded & deep-fried, then tossed in our original Karai seasoning. Served with cocktail sauce & our Karai-oli (Cajun aioli) dipping sauce. **\$16**



Shrimp Chips:
Freshly fried house seasoned shrimp-flavored chips. **\$7**

 **Honey Garlic Shrimp:** Floured & deep-fried peeled shrimp, dressed in our honey garlic sauce & green onions. **\$16**

 **Okonomiyaki Fries:** Extra crispy fries with classic Okonomiyaki toppings (homemade Okonomiyaki sauce, Kewpie mayo, green onions & pickled ginger). **\$12**



French Fries: Tossed with our special fry seasoning & served with our Karai-oli (Cajun aioli) dipping sauce. **\$10**

- **Sweet Potato Fries (+\$1)**
- **Garlic Fries (+\$1)**

Garlic Shrimp Fried Rice: Roasted garlic fried rice sautéed with chopped shrimp. Topped with a deep-fried shrimp shell crumble & green onions. **\$13 (+\$1 for Kimchee Garlic Shrimp Fried Rice)**

House Salad: Mixed greens, grape tomatoes, cucumber & carrots served with a rotating dressing selection. **\$10**

Sautéed Mushrooms: Fresh mushrooms sautéed with your choice of one of our homemade sauces. **\$10**

Steamed Broccoli: Freshly steamed broccoli dressed in your choice of one of our homemade sauces. **\$10**

Edamame: Steamed & served: Plain | Hawaiian sea salt **\$10**

Cajun-spiced Popcorn Shrimp: Deep-fried Cajun-seasoned popcorn shrimp, served with cocktail sauce. **\$13**

Fried Whole Salt & Pepper Shrimp: Whole shrimp (head & shell-on) are floured & seasoned, then deep fried. **\$16**




HOUSE SPECIALTIES


Prime Rib Weekend Specials*: Seasoned & slow-roasted in-house. Limited quantities; set price (*discounts/promotions not applicable)

Slow-Roasted Prime Rib Entrée: Served with steamed broccoli and your choice of white rice or garlic mashed potatoes.


Sautéed Prime Rib Pupu-style: Seared with our popular Karai Special sauce and sliced to share.



 **Miso Sake Clams:** Live clams simmered with roasted garlic & ginger in a savory miso & sake broth. **\$20**

 **Don't forget to order French bread for dipping!**




 **Garlic Noodles:** Yakisoba noodles tossed in our homemade Garlic Butter sauce. Topped with fried garlic chips, Parmesan cheese, herbs & green onions. **\$12**



Fried Catfish: Battered & deep-fried catfish filets, served with seasoned French fries & our Karai-oli (Cajun aioli) dipping sauce. **\$20**

Clam Linguini: Live clams are sautéed with linguini & served with your choice of our Karai Special sauce, or White wine & garlic butter sauce. **\$20**

Shrimp Scampi: Linguini and peeled shrimp sautéed in a white wine & garlic butter sauce. Topped with gremolata & herb cheese blend. **\$20**

 **Cioppino:** A hearty San Francisco-style fisherman's stew with crab*, shrimp, clams, mussels, fish & petite scallops. **\$23**

*Take out orders include crab MEAT instead of crab legs



ENTRÉES

Select ONE sauce & spice level for each entrée.

Homemade Sauces: 🦀 Karai Special | Garlic Butter | Lemongrass Butter | Lemon Pepper

Spice Levels: Mild (no spice) | Cayenne | Habanero | Ghost Pepper

🦀 The Kraken: A seafood boil to feed the whole family! Includes: 4 LBS Snow Crab legs, 2 LBS Whole Shrimp, 1 LB Clams, 1 LB Mussels, 6 Red Potatoes, 6 pieces of Corn, 6 pieces of local Kukui brand pineapple-Portuguese sausage. Feeds 4-6 people. \$229

🦀 The Colossal Kraken: An updated version of our classic Kraken! Includes: 1 LB each of King, Snow & Dungeness Crab legs, 1 Lobster Tail, 2 LBS Whole Shrimp, 1 LB Clams, 1 LB Mussels, 6 Red Potatoes, 6 pieces of Corn, 6 pieces of local Kukui brand pineapple-Portuguese sausage. Feeds 4-6 people. \$299

🦀 The Colossal Sampler: Our Ultimate Seafood Boil for 1-2 people. Includes 1 cluster each of Snow Crab & Dungeness Crab, 1 King Crab leg, plus Whole Shrimp, Clams, Mussels, Red Potato, Corn & local Kukui brand pineapple-Portuguese sausage. \$133



🦀 Karai Combo: Karai’s version of a Clam Bake that includes Whole Shrimp, Clams, Mussels, Red Potato, Corn & local Kukui brand pineapple-Portuguese sausage. \$35

- King Crab Combo (+\$92 = \$127)
- Dungeness Cluster Combo (+\$60 = \$95)
- Snow Crab Combo (+\$50 = \$85)
- Lobster Tail Combo (+\$39 = \$74)

King Crab legs: 1 LB of King Crab legs steamed & dressed in your choice of one of our famous sauces. \$92

Dungeness Clusters/Legs: 1.25-1.5 LBS of Dungeness Crab leg clusters steamed & dressed in your choice of one of our famous sauces. \$60

Snow Crab legs: 1.25 LBS of Snow Crab legs steamed & dressed in your choice of one of our famous sauces. \$50

Lobster Tail: A 7-8 OZ Atlantic lobster tail steamed & dressed in your choice of one of our famous sauces. \$39

Live Clams: Live clams sautéed with your choice of one of our famous sauces. \$19

Mussels: Mussels sautéed with your choice of one of our famous sauces. \$18

No-Mess Shrimp: 1 LB of peeled shrimp sautéed with your choice of one of our famous sauces. \$19

Whole Shrimp: 1 LB of whole shrimp (head & shell-on) sautéed with your choice of one of our famous sauces. \$18

Whole Dungeness Crab: SUBJECT TO AVAILABILITY. PLEASE PRE-ORDER AT LEAST 1 DAY IN ADVANCE. MP

SIDES

🦀 French Bread \$3 Corn on the Cob \$4
Steamed Red Potatoes \$4 White Rice \$3

Boiled Egg \$3

Kukui Sausage: Locally-made Kukui brand pineapple-Portuguese sausage. \$4

Side of Sauce: Need extra sauce? Choose from our selection of homemade sauces. \$4.50

🦀 Sauce Sampler: Can’t choose just one sauce? Order a trio of sauces instead! \$10



Snow Crab legs

IMAGES ARE NOT TO SCALE.

King Crab legs

Dungeness Crab Legs

Karai Combo