



Soup Du Jour \$ 7
Prepared Daily Using the Freshest Ingredients

Salads

Classic Caesar Salad \$ 7
Add Chicken \$11
Add Steak \$12

Waikiki Salad \$12
Romaine Lettuce, Tomatoes, Fresh Mozzarella & Avocado

Blue Cheese Salad \$10
Romaine Lettuce, Apples, Walnuts & Blue Cheese Crumbles.

Appetizers

Crab Meat Stuffed Mushrooms \$ 9
Parmesan Cheese Granite & Balsamic Reduction

Creamy Spinach Dip \$ 8
Served with Chips

Crispy Jumbo Shrimps \$15

Oysters Rockefeller \$13
Classic Waikiki Recipe

Herb Breaded Calamari Rings \$10
Served With Cilantro Aioli & Lime

Prosciutto, Cantimpalo & Cheese Platter \$14

Sesame Crusted Ahi Tuna \$14
Served with Wonton Crisp, Seaweed Salad & Wasabi Aioli

Hummus \$ 9
Served with Grilled Pita Bread
Hummus with Churrasco \$14

Grouper Crisp \$10
Crispy lemon Herb Battered Grouper nuggets

Fresh Oysters
Served with Classic Cocktail Sauce & Lime Wedge

Dozens \$22

½ Dozen \$12

Pizza Margharita \$ 9
Fresh Basil, Tomato & Oregano

Edam Cheese Balls \$ 8

Chapin Turnovers (3) \$ 9

Chicken Quesadilla \$10

Quesadilla Churrasco con "amarillos" \$14

Waikiki Sampler \$12

Choose three of the following:

Fried Cheese, Croquettes, Chorizo turnovers, Grilled Chorizo, Cordon Bleu

Ceviche de Grouper con Tostones	\$16
Arepa de Ceviche Grouper	\$ 8
Grilled Scallops Kabbob	\$12
Grilled Sesame Crust Ahí Tuna Kabbob	\$10
<i>Served with Seaweed Salad & Wasabi Aeoli</i>	
Grilled Jumbo Shrimp Kabbob	\$15
<i>Served on a mini Yuca Mofongo</i>	
“Mofonguitos” Relleno de Ceviche (3)	\$ 9
Fried Oysters	
<i>Served with Classic Cocktail Sauce & Lime Wedge</i>	
<i>Dozens</i>	\$22
<i>½ Dozen</i>	\$12
Waikiki Tapa	\$ 9
<i>Focaccia bread, fresh mozzarella, tomato, basil leaves, olive oil</i>	
Bolitas de Yuca	\$ 9
<i>Cassava fritters, Served with guava sauce</i>	

Advertencia: *El consumir alimentos que provengan de animales que no estén bien cocidos, puede ser perjudicial para la salud.*

Warning; *Eat foods that come from animals that are not well cooked, can be detrimental to health.*



Entrees

Black Peppercorn Seared Ahi Tuna	\$18
<i>Served With Tamarindo Sauce</i>	
Broiled Salmon	\$16
<i>Served With Lemon Honey Glaze</i>	
Grouper Filet	\$18
<i>Choice of: Blackened, Sauted in lemon butter sauce or "al ajillo"</i>	
Whole Red Snapper	Priced by weight
Seafood Lo-Mein	\$24
<i>Shrimp, Squid, fish and Mussels in Waikiki's Own Recipe</i>	
Spiny Lobster Tail	\$35
Chicken Breast	\$12
Grilled Churrasco	\$18
<i>Our Classic Recipe Served With Tamarindo Sauce</i>	
Whole Center Cut Pork Chop (Can Can)	\$16
<i>Served with Waikiki's Mojito & Yuca Mash</i>	
NY Strip Steak	\$22
<i>Blue Cheese Cream Sauce</i>	
Linguini Di Mary	\$24
<i>Shrimp, Squid, Mussels and Clam meat in Alfredo or Marinara Sauce</i>	
Chicken Linguini Alfredo	\$16
Veggie Linguini	\$16
Shrimp Linguini Alfredo	\$21
Shrimp and Lobster Pasta	\$25
<i>Basil tomato and olive oil</i>	

Puerto Rico Specialities

Chicken Stuffed Mofongo	\$16
Shrimp Stuffed Mofongo	\$21
Seafood Stuffed Mofongo	\$22
Shrimp "Al Ajillo"	\$22
Cazuela de Mariscos (Sea Food Casserole)	\$22
<i>Stew shrimp, mussels, calamari and fish. Your choice of "ajillo" or "criolla" style. Served with white rice or Yuca mash.</i>	
Seafood Paella (for one)	\$22
For two	\$40
Chicken Breast Stuffed with Waikiki's Special Rice served with Creamy Garlic Sauce	\$18

Some entrées will be served with your choice of the following accompaniments:

Rice & Beans, Tostones, Yuca Mash, Linguini or Sautéed Vegetables.

Mofongos will have an additional charge of \$3.00

Kids Menu

Cordon Bleu with Linguini or fries	\$7.00
Chicken Strips with French fries	\$ 7.00
Cheese Burger	\$ 6.00
Cheese Pizza	\$ 5.00
Corn Nuggets with Linguini or fries	\$ 7.00

Sides

Rice	\$ 2.50
Rice and beans	\$ 5
Beans	\$ 2.50
"Mamosteao"	\$ 5
Mofongo	\$ 5
Mofongo de Yuca	\$ 5
Yuca Mash	\$ 5
Tostones	\$ 5
"Amarillo"	\$ 5
Sautéed Vegetables.	\$ 5
Fried potatoes	\$ 3
Pasta	\$ 5
Salad	\$ 5

The Department of Health recommended that all meats should be served fully cooked. If you desire any other term it will be served by your own risk.

Groups of 5 people or more will be added a 15% gratuity to their check. Thank you for choosing Waikiki. Enjoy your dinner!



LUNCH

½ Pound Sirloin Burger	\$ 8
Special Waikiki Burger	\$10
<i>Just like the regular but we add prosciutto and cantimpalo</i>	
Brunch Burger	\$10
<i>Just like the regular but we add one egg</i>	
Bacon Blue Cheese Burger	\$10
Grilled Chicken Breast Pita	\$10
Veggie Pita	\$ 9
Gyro Lamb Pita Sandwich	\$10
Criollo Steak Sandwich	\$10
Grouper Breaded or blackened Sandwich	\$10
Breaded Spicy Chicken Sandwich	\$10
6 oz. Grilled Churrasco	\$10
<i>With tamarindo sauce</i>	
6 oz. Grouper Filet	\$10
<i>Breaded or Blackened</i>	
Pechuga Milanesa con Linguini Marinara	\$10
Mofongo Yuca Stuffed with Ropa Vieja	\$12
Our Daily Puertorrican Special	\$ 8

Plantain Mofongo will have an additional charge (\$3.00)

Lunch Menu will be served until 6:00 pm



Drinks

Soft Drinks

	\$ 2
Iced Tea, Orange Juice, Pineapple Juice, Cranberry Juice , Apple Juice	\$2
Piña Colada, Frappes	\$8
Virgin Piña Colada and Frappes	\$6

Beers

Draft	\$3
Medalla Bottle	\$3.50
Coors Light	\$3.50
Michelob Ultra	\$3.50
Heineken	\$4
Heineken Light	\$4
Corona	\$4
Magna	\$4

Special Drinks

Waikiki Special (House Drinks)	\$7
Mojito	\$10
Shalala	\$5.75
Mata Hary	\$5.75
Don Q Limón, Squeezed grapefruit	

Wines

Wine list available

Full Bar