

SIGNATURE COCKTAILS

MAUI ROCKER

Sammy's Beach Bar Rum,
sweet & sour, pineapple juice,
Orange Curaçao, grenadine

\$7

RED COLADA

Sammy's Beach Bar Rum,
piña colada mix, float of
Red Head Macadamia Nut Rum

\$9

SUNNY & BREEZY

Sammy's Beach Bar Rum,
ginger beer and lime juice, mint

\$8

WABORITA

Cabo Wabo Tequila,
sweet & sour, Triple Sec,
Blue Curaçao

\$9

GIN COOLER

Pinnacle Gin, soda water,
lime juice, mint

\$7

SOUTH SEAS

Wild Turkey 81 Rye Whiskey,
pineapple juice, lemon juice, lime
juice, South Seas Monin syrup

\$7

BLUE HAWAIIAN

Sammy's Beach Bar Rum,
pineapple juice,
coconut mix, Blue Curaçao

\$8

RED HEAD MAI TAI

Sammy's Beach Bar Rum,
sweet & sour, Orange Curaçao,
orgeat syrup, lime juice,
Sammy's Red Head Macadamia Nut Rum

\$9

BITES

CALAMARI / \$10

Tender, lightly breaded and flash fried. Served with chipotle aioli, roasted poblano peppers, cocktail sauce and lemon.

SLIDERS / \$8

3 PER ORDER. MIX AND MATCH!

Tangy BBQ pork with tropical slaw. Classic beef burger topped with Louis dressing. Blackened Mahi-Mahi with chili aioli and pineapple salsa.

CHICKEN WINGS / \$10

7 crispy wings tossed with your choice of BBQ, teriyaki or coconut mango sauce served with blue cheese.

QUESADILLA / \$9

Warm tortillas filled with charbroiled chicken, melted cheddar jack cheese, roasted tomatillo and sautéed sweet peppers and onions.

AHI TUNA BITES / \$13

Basted with a teriyaki glaze atop wonton crisps and fresh watermelon salad.

SMOKED BBQ RIBS / \$10

Slow smoked pork ribs glazed with pineapple ginger BBQ sauce. Served with tropical island slaw.

FIRE FRIES / \$3

Crispy fries seasoned with island spices and topped with serrano crema, queso blanco.

ADD OUR FAMOUS KALUA PORK / \$3

BAJA PRAWNS / \$11

Spicy shellfish salsa, pico de gallo, avocado, tri colored chips and lime wedges.

ONION RINGS / \$7

Delicious, golden brown and irresistible. Dip into chipotle ranch or our pineapple ginger BBQ sauce.

ACHIOTE CHICKEN NACHOS / \$12

Tender achiote marinated chicken, serrano crema, melted jack cheese, chipotle ranch, guacamole, pico de gallo, jalapeño, black bean bacon puree and queso blanco.

EDAMAME / \$5

An Asian staple gone wild! Tossed with sriracha and oyster sauce, garlic and lemon grass.



NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS

TORTILLA SOUP CUP / \$5

Rich broth of pureed fresh red and green peppers, garlic, red onion, jalapeños, oregano and fire roasted tomatoes. Avocado and cilantro, topped with queso blanco. Oh, and plenty of tortilla strips.

ADD GRILLED ACHIOTE CHICKEN / \$3

ISLAND BOUILLABAISSÉ / \$13

Today's freshest selection of seafood and shellfish bathed in coconut, pineapple and sweet curry. Adult supplement? Show your ID!

ADD A ½ SHOT OF SAMMY'S BEACH BAR RUM / \$4

SALADS

All dressed up with your choice of:

House Asian ginger vinaigrette, Balsamic-honey vinaigrette, blue cheese, ranch, House Caesar or classic Louis.

CASA VERDE / \$7

MAKE IT AN ENTREE / \$9

Field greens, tomatoes, cranberries, onion, spicy diablo peanuts and blue cheese crumbles to keep things interesting. Tossed in Balsamic-honey vinaigrette.

ADD CHICKEN / \$3

ADD PRAWNS / \$5

CAESAR SALAD / \$5

MAKE IT AN ENTREE / \$9

All hail the classic: romaine lettuce, Parmesan cheese and garlic croutons. Tossed in our House Caesar dressing.

ADD CHICKEN / \$3

ADD PRAWNS / \$5

ISLAND COBB / \$12

Iceberg and romaine, chargrilled chicken, fresh avocado, hard-boiled egg, sliced tomato and jicama, topped with bacon bites and blue cheese crumbles.

ASIAN CHICKEN / \$11

Chargrilled white meat atop a bed of Napa cabbage, romaine, carrots, red bell peppers, snow peas and sliced almonds. Sprinkled with crispy rice noodles. Tossed in our House Asian ginger vinaigrette.

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BURGERS

THE HEADLINER OF ALL OUR BURGERS
A PERFECTLY SEASONED, JUICY 1/2 LB. GROUND BEEF PATTY ON A SWEET BRIOCHE BUN.

Choose your fave from the following:

SAMMY'S ISLAND BURGER / \$10

Laid back classic: lettuce, tomato, pickles, onion and Louis dressing.

BEACH BURGER / \$12

Smokey bacon, melted cheddar jack cheese, queso blanco and pico de gallo to spice things up.

TERIYAKI BURGER / \$10

Marinated in house-made teriyaki and topped with caramelized pineapple.

TURKEY BURGER / \$10

Chargrilled housemade turkey patty, melted pepper jack, tomato, lettuce, red onion topped with chipotle aioli.

AHI TUNA BURGER / \$14

Hand chopped ahi tuna seared rare. All decked out in scallions, sesame seeds, and soy sauce. Garnished with chili aioli and fresh avocado.

SAMMYS

All sammy's served on a bolillo roll.

CHICKEN SAMMY / \$11

A study in caliente and cool: pepper jack cheese, avocado, black bean bacon puree, iceberg, red onion and chipotle ranch.

CUBANO SAMMY / \$11

Tender pork loin and hardwood smoked ham topped with pickle, mustard, black bean bacon puree and melted pepper jack.

SAMMY'S BBQ PORK / \$11

Pickled jalapenos, caramelized onions, queso blanco and sweet Pineapple Ginger BBQ Sauce.

SMOKED TURKEY SAMMY / \$11

Served deli style with the works: iceberg lettuce, mayo, tomato, red onions, crisp smokey bacon, Monterey jack and fresh avocado, all made more delicious with our housemade achiote.

FOR ALL BURGERS & SAMMYS:

PICK A SIDE!

CHOICE OF FRENCH FRIES OR TROPICAL SLAW.

SUBSTITUTE ONION RINGS OR A SALAD FOR \$2.

ADD-ONS!

CRISPY BACON / \$2

SAUTÉED MUSHROOMS / \$1

SAUTÉED PEPPERS / \$1

CHEESE: BLUE, PEPPER JACK CHEDDAR, MONTEREY JACK OR AMERICAN / \$2

CARMELIZED ONIONS / \$1

GUACAMOLE / \$2

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ENTREES, PASTA & MORE..

THE ORIGINAL LOCO MOCO / \$11

Chargrilled beef burger and two fried eggs over white rice, all topped with house-made gravy.

This legendary Hawaiian dish was invented in Hilo, Hawaii in the 1940's.

SAMMY'S SPECIAL LOCO MOCO / \$11

Grilled Spam, two fried eggs and Maui fried rice, topped with house-made gravy.

VENICE JAMBALAYA / \$15

Sautéed prawns, Andouille sausage, achiote chicken, spicy creole sauce atop a bed of velvety fettuccine.

VEG OUT BOWL / \$8

Sweet peppers, onions, celery, carrots, red cabbage, Napa cabbage atop white rice.

ADD SOME SURF, OR TURF:

FRIED CALAMARI / \$4

CHICKEN / \$4

PORK / \$4

KALUA PORK / \$16

Marinated in achiote spices and pineapple for 24 hours, then roasted for over 6 hours. Served over a bed of white rice and tropical slaw topped with pineapple-ginger BBQ sauce.

ISLAND FISH & CHIPS / \$15

Beer battered and lightly fried tender cod filets, golden brown fries and tropical slaw with a tasty side of house-made tartar sauce.

JAMBALAYA SALMON / \$17

Blackened salmon atop jambalaya rice. Seasoned with our unique scallion lemon butter.

MACADAMIA MAHI / \$18

Panko and macadamia nut crusted, with cilantro lime rice, fried vegetables and house-made pineapple salsa.

DA KINE TACOS / \$11

Sammy's fave. Warm corn tortillas, melty cheddar jack, shredded cabbage, pico de gallo, serrano crema and fresh, house-made guacamole served with cilantro lime rice and black beans.

Choice of carne asada, chicken, pork or grilled fish.

TROPICAL BIRD / \$13

Sesame marinated chicken breast, cilantro lime rice and tropical slaw with mango-papaya relish.

ISLAND FLANK / \$21

Grilled flank steak with soy tomato-pineapple sauce, fluffy white rice and Chinese green beans.

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DESSERTS

FRUIT COBBLER / \$6

Fresh seasonal fruit topped with vanilla ice cream.

DOUBLE FUDGE CHOCOLATE BROWNIE / \$6

Vanilla ice cream, fresh whipped cream, extra chocolate sauce. Just like when you were a kid.

RED HEAD BANANA BREAD PUDDING / \$6

Red Head rum custard, bananas, toasted macadamia nut, fresh whipped cream. Pretty sweet!

OREO CHEESE CAKE / \$6

Oreo crumbs, chocolate sauce, fresh whipped cream.

DONUT HOLES / \$6

Sugar-cinnamon dusted and served warm with caramel & chocolate dipping sauces.

KIDS

Served with a choice of french fries or fresh vegetable sticks, soda or milk.

CHICKEN TENDERS

White meat goodness with your choice of ranch or Louis dressing. Served with fries.

\$6

GRILLED CHICKEN

White meat with a side of cilantro lime rice and Chinese green beans.

\$6

MAUI MAC & CHEESE

With melted cheddar jack.

\$5

QUESADILLA

Warm tortillas stuffed with cheddar jack.

\$6

ADD CHICKEN / \$3

ADD PORK / \$5

BEEF SLIDERS

Two classic mini burgers with lettuce, tomato and Louis dressing.

\$6

BRUNCH

EVERY SATURDAY & SUNDAY. FROM 10AM - 2PM.

All brunch selections served with upcountry potatoes and choice of bread.

FREESTYLE EGGS / \$8

Three, any way you like 'em.

ADD BACON / \$3

ADD CHORIZO / \$4

ADD CHICKEN-APPLE SAUSAGE / \$5

HUEVOS RANCHEROS / \$10

Over easy eggs, Kalua pork, corn tostadas, black bean bacon puree, spicy ranchero sauce, topped with serrano crema, queso blanco, and cilantro.

CHILAQUILES VERDES / \$9

Scrambled eggs, tortilla chips, spicy roasted tomatillo sauce, serrano crema, queso blanco, diced red onion and avocado.

BEACH BREAKFAST BURRITO / \$11

Scrambled eggs, chorizo, red potatoes, pepper, onions, potatoes, ranchero sauce and cheddar jack blend. Guacamole and serrano crema on the side.

VEGGIE SCRAMBLE / \$10

Scrambled eggs, spinach, mushrooms, tomatoes and jack cheese.

ALOHA STEAK & EGGS / \$16

Pineapple soy marinated grill flank steak and two eggs any style.

JAMBALAYA OMELET / \$13

Eggs, Andouille sausage, achiote chicken, sautéed prawns, creole sauce and scallions.

KALUA PORK BENEDICT / \$12

4 oz. of Kalua pork, poached eggs, english muffins and serrano-hollandaise sauce. Go for it.

FRUIT BOWL / \$6

Papaya, pineapple, mixed berries, grapes, melons, strawberry.

ADD YOGURT / \$3

TOAST OF THE TOWN / \$8

Fresh made bread drenched in hazelnut custard, griddle seared and topped with bananas, fresh whipped cream, powdered sugar and maple syrup.

PARADISE PANCAKES / \$8

Three fluffy buttermilk pancakes, mix berries, fresh whipped cream, powdered sugar and maple syrup.

ADD BACON / \$3

ADD CHORIZO / \$4

ADD CHICKEN-APPLE SAUSAGE / \$5

ADD 2 EGGS / \$3

KIDS BRUNCH

Served with a choice of french fries or fresh vegetable sticks, soda or milk.

CHICKEN TENDERS / \$6

White meat goodness with your choice of ranch or Louis dressing. Served with fries.

MAUI MAC & CHEESE / \$5

With melted cheddar jack.

BEEF SLIDERS / \$6

Two classic mini burgers with lettuce, tomato and Louis dressing.

KID'S PANCAKE / \$6

One fluffy buttermilk pancake, mixed berries, fresh whipped cream, powdered sugar and maple syrup.

KID'S FRENCH TOAST / \$6

Fresh made bread drenched in hazelnut custard, griddle seared and topped with bananas, fresh whipped cream, powdered sugar and maple syrup.

KID'S SCRAMBLE / \$6

Scrambled egg, potatoes, fruit and toast.

KID'S QUESADILLA / \$6

Cheddar jack stuffed in a warm tortilla.

KID'S FRUIT BOWL / \$6

Papaya, pineapple, mixed berries, grapes, melons, strawberry.

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BRUNCH

EVERY SATURDAY & SUNDAY. FROM 10AM - 2PM.

SOUP

TORTILLA SOUP CUP / \$5

Rich broth infused with fresh red and green peppers, garlic, cilantro, red onion, jalapeños, oregano and fire roasted tomatoes. Oh, and plenty of tortilla strips.

ADD GRILLED ACHIOTE CHICKEN / \$3

SALADS

All dressed up with your choice of:

House Asian ginger vinaigrette, Balsamic-honey vinaigrette, blue cheese, ranch, Caesar or classic Louis.

CASA VERDE / \$7 MAKE IT AN ENTREE / \$9

Field greens, tomatoes, cranberries, onion, spicy diablo peanuts and blue cheese crumbles to keep things interesting.

ADD CHICKEN / \$3 or PRAWNS / \$5

CAESAR SALAD / \$5 MAKE IT AN ENTREE / \$9

All hail the classic: Romaine lettuce, Parmesan cheese and garlic croutons.

ADD CHICKEN / \$3 or PRAWNS / \$5

ISLAND COBB / \$12

Iceberg and romaine, chargrilled chicken, fresh avocado, hard-boiled egg, sliced tomato and jicama, topped with bacon bites blue cheese crumbles.

BURGERS & SAMMYS

BEACH BURGER / \$14

Smokey bacon, melted cheddar jack cheese, queso blanco and pico de gallo to spice things up. Side of french fries or tropical slaw.

SMOKED TURKEY SAMMY / \$11

Served deli style with the works: iceberg lettuce, mayo, tomato, onions, crisp smokey bacon, Monterey jack and fresh avocado, all made more delicious with our housemade achiote. Side of french fries or tropical slaw.

ALL BURGERS & SAMMYS: SUBSTITUTE ONION RINGS OR A SALAD FOR \$2.

ADD-ONS!

ADD TO ANY BURGER OR SAMMY

CRISPY BACON / \$2

SAUTÉED MUSHROOMS / \$1

SAUTÉED PEPPERS / \$1

CHEESE: BLUE, PEPPER JACK
CHEDDAR, MONTEREY JACK
OR AMERICAN / \$2

CARMELIZED ONIONS / \$1

GUACAMOLE / \$2

PASTA, ENTREES AND MORE...

THE ORIGINAL LOCO MOCO / \$11

Chargrilled beef burger and two fried eggs over white rice, all topped with house-made gravy.

This legendary Hawaiian dish was invented in Hilo, Hawaii in the 1940's.

VENICE JAMBALAYA / \$15

Sautéed prawns, Andouille sausage, achiote chicken, spicy creole sauce atop a bed of velvety fettuccine.

ISLAND FISH 'N' CHIPS / \$15

Beer battered and lightly fried tender cod filets, golden brown fries and tropical slaw with tasty sides of tartar and cocktail sauce.

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