



UNCLE'S DRINK MENU

FEATURED DRINKS

PINEAPPLE PUNCH

BACARDI PINEAPPLE, ST- GERMAIN, CRÈME DE BANANA, SOUR, PINEAPPLE JUICE.

12

The LO'IHI

RYE WHISKEY, AMARO, APEROL & ORANGE BITTERS, W/ A SPRITZ OF ARDBEG SCOTCH.

14

HAPPY HOUR DAILY 2-5 PM

DRAFT BEERS

\$2 off

Chateau Souverain Sauvignon Blanc

7

Chateau Souverain Merlot

7

SIGNATURE DRINKS

UNCLE'S MAI TAI

10

KOLOA KAUAI SPICED AND DARK RUM, ORANGE CURACAO, FRESH LIME JUICE, ORGEAT, LILIKOI JUICE.

AUNTIE'S MAI TAI

11

BACARDI RUM, PINEAPPLE, LEMON AND LIME JUICES, ORGEAT, ORANGE CURACAO, DARK RUM FLOAT.

LYCHEE-TINI

13

PAU MAUI VODKA AND LYCHEE JUICE. CHILLED AND SERVED UP. PURE AND SIMPLE PERFECTION.

V-SISTERS (5-SISTERS)

12

KETTLE ONE CUCUMBER& MINT, FRESH LIME JUICE, HOUSE HIBISCUS SYRUP, FRESH CUCUMBER, TONIC.

LI HING MUI MARGARITA

12

100% AGAVE TEQUILA, COCONUT CREAM, LILIKOI JUICE, FRESH LIME JUICE, LI HING MUI POWDER.

FID STREET REFRESHER

16

FID STREET HAWAIIAN GIN (MAUI), ST-GERMAIN, CUCUMBER, FRESH LIME JUICE, SIMPLE, SODA WATER.

PANIOLO SMASH

15

PANIOLO BLENDED WHISKEY (MAUI), GINGER LIQUEUR, FRESH LEMON JUICE, SIMPLE SYRUP, MINT.

KOLOA KOLADA

14

KOLOA KAUAI SPICED RUM, COCONUT CREAM, FRESH PINEAPPLE. KOLOA DARK RUM FLOAT. BLENDED.

DRAFT

Bud Light 5, Kona Brewing "Longboard" Island Lager 7, Waikiki Brewing "Skinny Jeans" IPA 8, Waikiki Brewing "Hana Hou Hefe" American Wheat Ale 8, Maui Brewing "Coconut Hiwa" Porter 9, Paradise Ciders "Guava Lava" Cider 9

BOTTLED BEER

Miller Lite 5, Coors Light 5, Corona 6, Heineken 6, Heineken Light 6, Heineken 0.0 (no alcohol)6, Asahi Super Dry 6, Newcastle Brown Ale 6, Guinness 6, Rogue Dead Guy Ale 8, Maui Brewing "Bikini Blonde" Blonde Lager 7

SAKE - Tamanohikari (300ml) Junmai Daiginjo

33

NON-ALCOHOLIC DRINKS

Coke Products-Coke, Diet Coke, Sprite, Lemonade, Fruit Punch, and Ginger Ale \$3.25. **Juice**-Pineapple, orange, cranberry, apple, grapefruit, and tomato \$5.00. **Sparkling/Still Water**-San Pellegrino 250ML/750ML \$5.00/\$10.00 and San Benedetto 1L \$12.00. **Coffee** (regular & decaf) \$3.50. **Hot Tea** (black & green) \$3.50 and unsweetened tropical fruit iced tea \$3 (plantation tea \$3.75, no refills). **Milk** \$5.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of eight or more will be automatically charged an 18% gratuity.



www.unclesfishmarket.com

UNCLE'S DAILY MARKET MENU

Uncle's will always buy the best local fish, but due to market demand and current auction prices, some items on Uncle's menu will be market priced.

AWARD-WINNING FISH & CHIPS

Panko breaded and deep fried. Served with French fries and house-made coleslaw. With our house tartar sauce and lemon wedge. Orders with shrimp served with cocktail sauce.

FRESH FISH & CHIPS OF THE DAY 20

3 pieces of fresh off the boat fish.

JUMBO SHRIMP & CHIPS 22

3 pieces of butterflied giant gulf shrimp.

BIG UNCLE'S COMBO 25

2 pieces of fresh fish, 2 pieces of jumbo shrimp, & calamari steak.

RAW BAR

Auction fresh, sashimi grade fish.

UNCLE'S ORIGINAL POKE 19

½ pound of our famous ahi poke.

POKE TRIO 31

12 oz. of fresh ahi three ways: Spicy poke with fried onions, Uncle's original poke with green onions, and kukui nut pesto poke with fried ogo (local seaweed).

POKE SALAD w/ AVOCADO 28

5 oz. ahi poke, sushi rice, salad with avocado & tomatoes. Red wine vinaigrette.

POKE TOWER 28

Ahi poke, guacamole, ahi tartare and masago layered over sushi rice. Fresh made tortilla chips.

SASHIMI BOWL 31

Sashimi of ahi (3 slices), Atlantic salmon (2 slices) and Chef's choice (2 slices). Ahi tartare, ikura, fried calamari, cucumber, chiso leaves and daikon curls. Sushi rice.

#1 AHI SASHIMI 29

Nine slices of our best ahi sashimi with daikon curls, chiso leaf & wasabi.

SASHIMI COMBO 33

Five slices of ahi, three slices Atlantic salmon and three slices Chef's choice sashimi.

A Message from Uncle's during a time of change

Our restaurants have always been guided by the principles my mentors shared with me: teamwork, respect, humility, honesty, and aloha. These have been our core values since the first day of Uncle's Fish Market & Grill and continue throughout these difficult times.

We continue to be a safe haven and source of nourishment for Oahu. We regard our role in the community as one of health and welfare, and will continue to be part of Hawaii's food community for many years to come. *E mālama pono!* (take good care) – Bruce

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PUPU'S & SALADS

DEEP FRIED CALAMARI STEAK	15
Sliced and served over cabbage with cocktail sauce.	
STEAMED CLAMS	25
One pound of clams steamed in garlic, butter, white wine broth, tomatoes. With garlic bread.	
SEAFOOD CHOWDER	7.5
Made daily with fresh fish and shellfish in a cream-based sauce.	
CRAB AVOCADO SALAD	26
Snow crab meat tossed with greens and romaine, tomatoes and cucumber. 1000 island dressing.	
BEET SALAD	18
Field greens, beets, oranges, goat cheese, red onions, carrots, and candied walnuts. Red wine vinaigrette.	

FRESH FISH ENTREES

Fish entrees are all fresh off the boat fish, and come with a choice of starch and vegetable du jour.

GARLIC AHI	38
Fresh ahi steak sautéed medium-rare. Original Uncle's sauce.	
SEAFOOD GRILL	30
Charbroiled fresh fish, shrimp and sea scallops. Sautéed mushrooms. Dill sauce.	
MISO BUTTERFISH	32
Broiled marinated Alaskan black cod. House miso glaze. <i>Served with rice, kaiware sprouts & gari. Does not come with vegetables.</i>	
CHINESE STYLE STEAMED FRESH FISH	MARKET PRICE
Ginger, cilantro, lap cheong with oyster and mushroom sauces. Hot peanut oil finish. <i>Served with rice and bok choy.</i>	
SHERRY WINE FRESH FISH	MARKET PRICE
Fresh white fish fillets with a sherry wine butter sauce with mushrooms.	
PARMESAN CRUSTED FRESH FISH	MARKET PRICE
Fresh white fish fillets topped w/ a creamy crab sauce and red bell peppers.	
SESAME CRUSTED AHI	34
Fresh ahi steak seared. Wasabi cream sauce, and sweet soy reduction. Served with rice and coleslaw.	
FRESH ATLANTIC SALMON	28
Choice of butter caper sauce, miso glaze, or grilled.	
FRESH AHI BELLY	22
With a citrus-soy glaze. Fresh tuna belly, a favorite of local fisherman.	

SHELLFISH & PASTA

CLAMS PASTA	28
Butter garlic sauce, pasta noodles. Tomatoes and arugula. Garlic Bread.	
SHRIMP SCAMPI	28
<i>Back by popular demand.</i> 6 large shrimp, scampi sauce, linguini. Garlic Bread.	
UNCLE'S SEAFOOD LINGUINI	30
Fresh fish, shrimp, scallops, calamari, clams. Alfredo or marinara. Garlic Bread.	
JUMBO SCALLOPS	33
Five scallops sautéed with mushrooms in a sherry wine sauce. Vegetables and choice of starch.	

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TACOS

“BAJA” FRESH FISH TACOS 19
Grilled, blackened, or sautéed with house-made “Maui” salsa and chipotle aioli.
Cabbage, cilantro and avocado. Soft corn or flour tortilla. Fresh made corn tortilla chips.

SANDWICHES

On fresh baked bread. With lettuce, tomato and onion. Choice of French fries or coleslaw.

ONOLICIOUS FISH BURGER 18
Fresh fish mixed with Uncle’s seasoning. Sautéed. Tartar and teriyaki sauce.

TUNA SALAD SANDWICH 18
Made daily using only fresh fish. Our customers call this “The World’s Best Tuna Sandwich” and for good reason. On brioche.

CRAB BACON AVOCADO SANDWICH 26
Snow crab meat mixed with mayo and seasoning.

FRESH FISH SANDWICH OF THE DAY 20
Sautéed, blackened, or charbroiled. Tartar sauce.

RANCHERS

NEW YORK STEAK 40
10 oz. Char-broiled beef with demi-glace, mushrooms and onions.
With choice of starch, and vegetable du jour.

NEW YORK STEAK & SHRIMP 48
10 oz. Char-broiled beef with demi-glace, mushrooms and onions.
With 4 large sautéed shrimp. Choice of starch, and vegetable du jour.

½ lb. PRIME BEEF BURGER 19
Included options: cheese, bacon, mushroom, avocado. On fresh baked bread. With lettuce, tomato and onion. Choice of French fries or coleslaw.

SWEETNESS

HOME MADE BREAD PUDDING 10
With macadamia nuts. Served warm with crème anglaise, mango and strawberry fruit purees.

JAPANESE CHEESECAKE 13
Feather light.

GELATO: Tahitian vanilla, chocolate, haupia. 7

SORBET: Mango 7

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