APPETIZERS



CALAMARI CENTER-CUT STEAK

Deep fried, cut pupu style and served over cabbage with cocktail sauce. 16

FRESH AHI POKE

Sashimi-grade ahi, cubed and seasoned with Hawaiian salt, onions, sesame oil, chili flakes, and green onions. 25

STEAMED MANILA CLAMS

1 lb. of clams steamed in a garlic butter white wine broth. Topped w/ green onions. With garlic bread. 29

AHI SASHIMI PLATE

9 pieces of our best #1 grade big eye tuna. With daikon, chiso, ginger, wasabi. 32

THE ORIGINAL POKE TOWER

Sushi rice layered with fresh ahi poke, guacamole, and ahi tartar. Topped with masago, sliced nori & sesame seeds. With house-made corn chips. 34

FISH & CHIPS



FRESH MAHIMAHI

Fresh mahi seasoned, panko battered and deepfried. Served with French fries and house made coleslaw. 28

BIG UNCLE'S COMBO

Two pieces of fresh fish of the day, two giant gulf shrimp, and two calamari strips seasoned, panko breaded and deep-fried. Served with French fries and a side of house made coleslaw. 33



SOUP, SALADS & **SANDWICHES**

NEW ENGLAND SEAFOOD CHOWDER

Made daily with fresh fish and clams in a rich New England style soup. 12

FRESH TUNA SALAD SANDWICH

Daily-made fresh tuna salad on brioche with lettuce, tomato, onion, and cucumber. Fries. 20

DEEP FRIED MAHI SANDWICH

Fresh mahi, panko crusted and cooked golden. On brioche with lettuce, tomato, onion, and cole slaw. Fries. 24

CRAB, BACON

& AVOCADO SANDWICH

Crab meat mixed with mayo and light seasoning. On brioche bun, with lettuce, and tomato. Served with French fries. 32

CRAB & AVOCADO SALAD

3 oz. snow crab meat tossed with mayo, served aside field greens and romaine. Topped with avocado, tomatoes, red onions, cucumbers, and carrots. With house-made thousand island. 26

POKE SALAD

Uncle's famous ahi poke served with sushi rice, field greens & romaine, with avocado, tomatoes and cucumber. Tangy red wine vinaigrette. 27

PRIME BEEF BURGER ½ LB.

with cheese, mushrooms, bacon

Toasted brioche bun, with tomato, lettuce, onion. Served with French fries. 28

TACOS



BAJA FRESH FISH TACOS

Marinated in garlic and fresh lime. Grilled or Blackened. Served over fine cut cabbage and topped with fresh cilantro and avocado. Served with chipotle sauce and pico de gallo. 22

Your choice of corn or flour tortillas.

denotes an Uncle's classic, highly recommended.

SORRY NO SUBSTITUTIONS

UNCLE'S AWARD WINNING ENTREES

FRESH AHI BELLY

Big Eye Tuna

A local fishermen's favorite. Sautéed well done, topped with a fresh citrus-soy glaze. With rice and grilled vegetables. 26

FRESH ATLANTIC SALMON

Sashimi-grade salmon. Your choice either blackened, or grilled w/butter caper sauce. With rice and grilled vegetables. 28

SESAME CRUSTED AHI

Seared (rare) sashimi grade tuna, sliced and served over wasabi cream sauce & sweet soy reduction. Topped with green onions. With rice and coleslaw. 30

SASHIMI BOWL

A chirashizushi style bowl. Sushi rice, fresh ahi, house-cured salmon, and 'chef's choice' sashimi. Also with ahi tartare, and seaweed salad. Plus deep fried calamari and garnished with chiso and pickled ginger. 35

UNCLE'S ORIGINAL GARLIC AHI

Fresh ahi steak sautéed medium-rare with a blended sauce of compound butter, bonito velouté, and chili soy. Topped with garlic, green chilis, and capers. With rice and grilled vegetables. 36

MIXED SEAFOOD GRILL

Fresh char-broiled local daily fish, shrimp, and diver scallops. Topped with fresh mushrooms. Served with white wine dill sauce. With rice and grilled vegetables. 38

MISO BUTTERFISH

Broiled Alaskan black cod fillet marinated with a special house made miso glaze. With gari and cucumber garnish. 38

CHILEAN SEA BASS

Chinese Style

Steamed and served with bok choy, oyster & mushroom sauces. Topped with ginger, lap cheong & cilantro. Finished w/sizzling peanut oil 55

FRESH MAHIMAHI

Our best troll caught Mahimahi, sautéed and served with lemon butter caper sauce. Rice and grilled vegetables. 40

MAHIMAHI WITH LOBSTER & MUSHROOM SAUCE

Mahi from our boat, sautéed and served with a sherry-wine based sauce of lobster knuckles and oyster mushrooms. Rice and Grilled vegetables. 50

NEW YORK STEAK WITH UNCLE'S GARLIC SAUCE

12 oz Char-broiled steak with Uncle's garlic sauce. Rice and Grilled vegetables. 52

PASTA

SHRIMP SCAMPI

Six shrimp sautéed in a butter, garlic, caper sauce. Served over pasta with garlic bread and fresh parmesan. 30

FRESH CLAM LINGUINI

Fresh Manila clams with arugula, and cherry tomatoes in a butter garlic sauce. Served with garlic bread and fresh parmesan. 34

SEAFOOD PASTA

Sautéed fresh fish, shrimp, scallops, calamari, clams over linguini pasta with mushrooms. Served with garlic bread and fresh parmesan. Served with marinara or alfredo sauce. 40

DESSERT

BREAD PUDDING

House-made with dried cranberries, macadamia nuts, and peaches. Served warm with crème anglaise. 13

GELATO & SORBET

Chocolate, Tahitian vanilla, or haupia gelato. 10 Mango sorbet. 10

SORRY NO SUBSTITUTIONS

COCKTAILS

LYCHEE-TINI Vodka and house lychee syrup. Chilled and served up with a lychee garnish. 13

LI HING MUI MARGARITA 100% agave tequila, Orange Curacao, fresh squeezed lime juice, mango puree, and li hing powder in the mix and on the rim. Lime wheel garnish. 12

AUNTIE'S MAI TAI Bacardi rum, pineapple, lemon and lime juices. Orgeat, orange curacao and a dark rum float. Mint and pineapple garnish. 14

HAPA RUSSIAN Stoli Vanil vodka, Kahlua, dark Crème de Cacao, cream. 12

DRAFT BEER

KONA LONGBOARD 7.5 MICHELOB ULTRA 6 SKINNY JEANS IPA 8.5 HEINEKEN 7 COORS LIGHT 6 MODELO 6.5

WINES BY THE GLASS

SPARKLING – Bouvet Ladubay. Loire, France. Rich apple and citrus, with a touch of toast. 14/54 CHARDONNAY- Lugny. Burgundy, France. Notes of tropical fruit, a hint of minerality, refined. 12/46 PINOT GRIGIO- Kris, Delle Venezia, Italy DOC. Clean and refreshing with citrus note. 12/46 PINOT NOIR- Banshee. Sonoma County. Notes of cherry and cola. Beautiful finish, special price. 13/50 CABERNET- True Myth. Paso Robles. Dark chocolate cherry elegance. 92 pts. Wine & Spirits 13/50

WINES BY THE BOTTLE

White & Rose

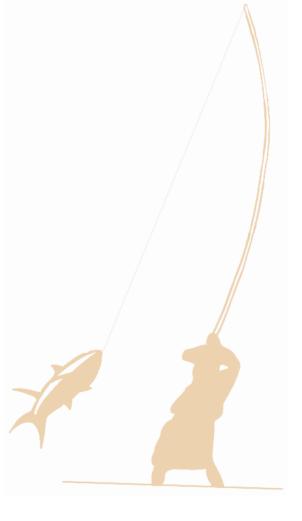
Chateau Soverain Sauv. Blanc 2021 CA. 32 Champs De Provance Rose, 2021 France 38 Wairau Sauv. Blanc, 2022 Marlborough 46 Sonoma Cutrer Chard., 2021 Russian Riv. 50 Selbach 'Ahi' Resling, 2021 Mosel, Ger. 50 Zenato Pinot Grigio, 2021 Delle Venezie 50 Willamette Valley 2022 Pinot Grigio 62 Stag's Leap Chardonnay, 2022 Napa 66

Sparkling

Tattenger Brut Champagne, Reims, Fr. 125 J, Sparkling Rose N/V Russian Riv. 65

Red

Chateau Soverain Merlot, 2021 California Cosentino, Red Blend The Dark, 2021 Lodi Firestone Merlot, 2019 Santa Ynez Emertus Pinot Noir, 2018 Hallberg Ranch Turnbull Cabernet, 2019 Napa Stag's Leap Artemis Cabernet, 2019 Napa



SORRY NO SUBSTITUTIONS