



FLEETWOOD'S

ON FRONT ST.

A MICK FLEETWOOD RESTAURANT & BAR

General Manager: Ashley Leal | Executive Chef: Eric Morrisette

Mick Fleetwood.

APPETIZERS

FRESH SHUCKED OYSTERS* 4.75ea

Red Wine Mignonette, Horseradish,
Housemade Cocktail Sauce

CRAB & CORN FRITTERS 22

Roasted Jalapeño Aioli, Old Bay

AHI POKE* 23

Local Ahi, Garlic Roasted Kukui Nut,
Sriracha Aioli, Avocado, Taro Chips

LOBSTER TACOS 26

Crispy Flour Tortillas, Guacamole,
Mango Salsa, Fresno Chili, Lemon Aioli

BLT BRUSCHETTA* 18

Duroc Pork Bacon, Spicy Goat Cheese,
Wild Arugula, Tomato Jam, Balsamic Reduction

BEER STEAMED MUSSELS 25

Black Mussels, Local Beer, Coconut Curry,
Cilantro, Chipotle Oil, Housemade Focaccia

JUMBO SHRIMP COCKTAIL 21

Housemade Cocktail Sauce, Grilled Lemon

CRAB CAKE 26

Dungeness Crab, Paprika, Lemon Basil Aioli,
Hua Momona Farms Micro Greens

HOT HONEY BURRATA 19

Roasted Kula Tomatoes, Grilled Foccacia,
Hua Momona Farms Local Greens, Hot Honey,
Big Island Macadamia Nuts, White Balsamic

SALADS

HOUSE CAESAR 18

Local Romaine & Black Kale,
Mesquite Smoked Pancetta,
Buttered Croutons,
Housemade Caesar Dressing

THE WEDGE 18

Iceberg Lettuce, Cherry Tomatoes,
Double Smoked Bacon, Shaved Red Onions,
Blue Cheese Crumbles & Dressing

LITTLE HOUSE GREENS 16

Local Greens from Hua Momona Farms,
Avocado, Green Beans,
Toasted Macadamia Nuts,
White Balsamic Dressing

*Add Grilled Chicken (12) Shrimp (16)
Fresh Local Fish (25)*

SOUPS

KULA TOMATO BASIL 12

Kula Tomatoes, Organic Agave,
Hua Momona Farms Micro Herbs

SEAFOOD CHOWDER 14

Clams, Local Fish, Braised Pork Belly,
Roasted Corn, Potatoes

Mahalo for providing only 2 payments per table

20% gratuity will automatically be added to parties of 6 or more

APRIL 24 2023

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FRESH ISLAND FISH



Fresh, locally caught fish, hand cut at Fleetwood's & prepared with
*Orzo & Tri-Colored Quinoa, Seared Bok Choy, Crispy Chickpeas,
English Peas, Roasted Carrots, Tomato Oil*
Your choice of Beurre Blanc or Mango-Jicama Salsa

MONCHONG {POMFRET}	48	AHI {TUNA}	44
Soft Texture, Buttery Flavor		Served Rare, Firm Texture, Rich Flavor	
SHUTOME {SWORDFISH}	42	MAHI MAHI	47
Firm Steak-Like Texture, Sweet Clean Flavor		Soft Texture, Rich Flavor	
ONO {WAHOO}	43	OPAH {MOONFISH}	45
Flaky, Delicate Texture, Mild Flavor		Firm Texture, Rich Flavor	

ENTREES

FILET MIGNON* (8OZ)	68	HERB & PANKO CRUSTED MAHI MAHI*	50
Mashed Potatoes, Local Carrots, Roasted Asparagus, Peppercorn Sauce, Smoked Salt		Jalapeño Corn Purée, Roasted Fingerlings, Hua Momona Farm Green Beans	
CHEF ERIC'S DIVER SCALLOPS*	58	BIDDY'S HERB ROASTED CHICKEN*	35
Wild Rice, Asparagus, Corn Purée, Dungenous Crab Gremolata, Beurre Blanc		Mashed Potatoes, Local Carrots, Black Kale, Pan Jus	
SEAFOOD LINGUINE*	46	LAHAINA BURGER*	27
Shrimp, Seared Scallops, Oyster Mushrooms, Roasted Tomatoes, Parmesan, Housemade Focaccia, Piquillo Pepper Butter		Aged White Cheddar, Smoked Bacon, MF Sauce, Tomato Jam, Lettuce, Cornichon Pickles, Salted Fries	
*Vegetarian Option Available			
STUFFED PRAWNS*	42	MICK'S SEAFOOD TRIO*	60
Creamed Spinach, Parmesan, Bread Crumbs, Mashed Potatoes, Asparagus, Hollandaise		Local Fresh Catch Fish, Seared Scallop, Grilled Shrimp, Wild Rice, Coconut Curry	

SIDES

13 each

FLEETWOOD MAC & CHEESE	ROASTED BRUSSELS
Aged White Cheddar Béchamel, Green Onion	Pancetta, Housemade Caesar Dressing
TRUFFLE FRIES	GRILLED ASPARAGUS
Parmesan, Garlic Parsley Aioli	Crispy Prosciutto, Hollandaise
HUA MOMONA GREEN BEANS	TWICE BAKED POTATO
Big Island Macadamia Nuts, Grilled Lemon	Brown Sugar Bacon, White Cheddar Béchamel

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