

Three Olives Screwdriver	5
Mason Jar Mimosa	5
Mimosa Trio	8
guava, pineapple, orange	

Drink Specials *Aloha Hour* 9:30am - 11:30am

EGGS BENEDICT

KALUA PORK 11

homemade shredded kalua pork on an open faced english muffin, two poached eggs & hollandaise sauce

VEGGIE BENEDICT

Sauteed spinach & mushrooms on an open faced english muffin, two poached eggs & hollandaise sauce

12 **HAM BENEDICT**

seared sliced ham on an open faced english muffin, two poached eggs & hollandaise sauce

served with golden hash browns

BUTTERMILK PANCAKES

served with your choice of regular or guava whipped butter

FRENCH TOAST

served with your choice of regular or guava whipped butter

POI PANCAKES TARO



extra moist, light & fluffy pancakes made with frozen fresh poi served with regular or guava whipped butter

COUNTRY FRIED STEAK

with sausage gravy, 2 eggs & golden hash brown

604 BREAKFAST

12

14

bacon, portuguese sausage, 2 eggs, rice, & golden hash brown sub fried rice \$2

STEAK & EGGS

22

fire grilled 12oz ribeye hand cut, cajun spiced, garlic butter served with any style eggs & golden hash browns

6-0 CRISTO SANDWICH

13

french toast, ham, kalua pork, swiss & cheddar cheese, mustard aioli topped with powdered sugar served with fresh fruit

ON THE SIDE

Fruit Bowl	7
Yogurt Parfait	7
Biscuits & Gravy	8
Rice	2
Fried Rice	3
Golden Hash Brown	3
Bacon	4
Portuguese Sausage	4
2 Eggs	4
Spam	5
Toast	2

KEIKI BREAKFAST

includes a fountain drink (Ages 12 & Under)

BUTTERMILK PANCAKES

6

with regular or guava whipped butter

604 KIDS

6

Rice, 2pc bacon, 1pc portuguese sausage, 1 isalnd style egg

POI PANCAKES

8

with regular or guava whipped butter

^{*} Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

604 BURGER	13	CUBAN	14
GARDEN BURGER	12	PBLTA	12
GRILLED AHI CLUB 16 CHICKEN SANDWICH sandwiches & burgers served with thick cut fries		13	
PLATE LUNCHES ser mac salad, and a sco		9	
KALUA PORK			12
MAC NUT CATCH			14
CHICKEN KATSU			13
FISH & CHIPS			15
ALFREDO OR POMO LINGUINI add chic	ken		12

TACOS

served with corn tortilla chips & salsa

FISH TACO 15

fresh catch seared with cajun spice, shredded cabbage, guacamole, pico de gallo, & chipotle sour cream

PORK TACO

smoked pork sauteed in guava-teriyaki sauce, shredded cabbage, pico de gallo, & spicytangy aioli



Lunch

IAWAIIAN FAVORITE "LOCO MOCO"

16

1/2lb beef patty, brown gravy sauteed mushrooms, & onions topped with two island style eggs (of your choice) on a bed of rice served with mac salad

Salad	
GREEN SALAD	8
CAESAR SALAD	8
ISLAND COBB	10
island romaine &	
spring greens, baco	n,
candied mac nut	
avocado, shredded	
parmesan, grape	
tomatoes,	
hearts of palm with	a
toasted cumin-key	lime
vinaigrette	
add to any salad	
chicken	\$6
fresh catch	\$7
shrimp	\$8
Ask Your Serve	r

About GF Options

PEPPERONI PIZZA 10" thin crust, piz and pepperoni	zza sauc	ce, mozzarella,	shredd	ed parmesan,	13
MUSHROOM PIZZA 10" thin crust, piz and sliced garlic	za sauc		shredd	ed paremsan,	12
604's HAWAIIAN P 10" thin crust, ex- bbq sauce, mozza	tra virg		_	ava oork, and pineapple s	18 salsa
BUILD YOUR OWN	PIZZA				10
SAUCE: extra virig	n olive	oil, pizza sauce	e, or gu	ava-mango bbq sau	ce
CHEESE: mixed ch or shredded parm	,	olby jack & che	eddar),	mozzarella,	
add-on's ITALIAN SAUSAGE HAM KALUA PORK	5 3 4	BACON PEPPERONI SMOKED	4 3	ARTICHOKE BBQ CHICKEN	2 4

STARTERS

SMALL BITES

FRIES ♥ crisp, thick cut fries	5
GARLIC PARMESAN FRIES ✓ fresh garlic, butter & parmesan	7
FURIKAKE FRIES ✓ topped with wasabi & sriracha aioli	7
THAI SPRING ROLLS V served with sweet & sour vinaigrette	9
COCKTAIL SHRIMP ✓ poached shrimp served with house made cocktail sauce	12
OYSTER SHOOTER willapa oyster served with house made cocktail sauce, tobiko & soy *add a shot of	3 `vodka \$2



FLATBREAD

TOMATO-ARTICHOKE FLATBREAD 12

roasted garlic, parsley olive oil, mozzarella & parmesan, artichoke hearts, tomatoes, fresh baby spinach with sweet balsamic reduction

BBQ KALUA PORK FLATBREAD 12

house made kalua pork tossed in chipotle bbq, mozzarella cheese, pico de gallo, green onions, and clinatro

CRISPY CALAMARI fried with sweet onions, peppers and jalapeno served with house made cajun remoulade	12
COCONUT SHRIMP served with citrus thai chili sauce	14
AHI BELLY BITES miso marinated ahi drizzled with kabayaki sauce & wasabi aioli	14
POKE locally caught yellow-fin tuna tossed with hawaiian salt, sesame oil, onions, & chili peppers topped with toasted inamona	15
ALE STEAMED MUSSELS 11b pacific mussles sauteed in fresh garlic, onion, butter & fresh cilantro simmered with Longboard lager served with garlic toast	18

BEACH HOUSE FAVORITES

KALUA PORK NACHOS 12

hawaiian roasted pulled pork, jalapeno cheese blend, fresh pico de gallo,tortilla chips & chipotle sour cream

SPICY AHI TOSTADA 14

spicy tuna poke over crispy won ton chips drizzled with kabayaki, wasabi aioli, tobiko & green onion

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegetarian Options

SPINACH ARTICHOKE DIP√ oven roasted creamy spinach & artichoke, sprinkled with garlic bread crumbs served with tortilla chips CRISPY ROAST PORK served with onion & tomato tossed in a Citrus Soy Vinaigrette SMOKED MEAT smoked pork sauteed in guava-teriyaki sauce and slivered onions CHICKEN WINGS served with ranch, buffalo & teriyaki sauce for dipping

22

PUPU STEAKfire grilled 12oz ribeye with sauteed onions & mushrooms topped with garlic butter

DINNER

and pepperoni	za sauce, mozzare	ella, shredded parmesan,	13	CAESAR SALAD fresh cut romaine, parmesan & croutons	8
MUSHROOM PIZZA 10" thin crust, pizza and sliced garlic n		ella, shredded paremsan,	12	GREEN SALAD local mixed greens, cucumbers, carrots & grape tomato	8 bes
604's HAWAIIAN PI 10" thin crust, extra bbq sauce, mozzar	ra virgin olive oil	, mango-guava ten, kalua pork, and pine	18 apple salsa	with honey-ginger vinaigrette ISLAND COBB island romaine and spring greens, the candied mac nut, avocado, shredde	
BUILD YOUR OWN P		sauce, or guava-mango b	10 bq sauce	parmesan, grape tomatoes, & heart of palm with a toasted cumin-key lime vinaigrette	
CHEESE: mixed che or shredded parme add-on's	`	cheddar), mozzarella,		add-on's chicken \$6 fresh catch \$7 shrimp \$8	3
ITALIAN SAUSAGE HAM KALUA PORK PINEAPPLE	5 BACON 3 PEPPERON 4 SMOKED 2 MEAT	4 ARTICHOKE II 3 BBQ CHICKEN 7 EXTRA CHEESI SPINACH	21.00	beach Ho	USE by 604
PASTA CARBONARA linguine, crisp bac grape tomatoes, pa cheese, poached e & garlic toast	con, spinach, armesan	sauteed shrimp, r & salmon linguir parmesan cream & garlic toast	nussels, ni with	CHICKEN MOZZADORO 17 linguine tossed in a thick pomod sauce topped with breaded chick melted mozzarella & parmesan with garlic toast	
	esh catch served	with thick cut fries, haw	aiian pineapp	le slaw & house made tartar sauce	16
furikake crusted fr COUNTRY FRIED PO Cajun flour dusted	RK TENDERLOIN I pork tenderloin _J	with thick cut fries, haw pan fried, smothered in c nashed potatoes with ho	ountry gravy,	topped with sauteed	16 20
furikake crusted fr COUNTRY FRIED PO Cajun flour dusted mushrooms & onic CHIPOTLE MANGO I baby back pork rib	RK TENDERLOIN I pork tenderloin pons, served over nerestate to the post of th	oan fried, smothered in c	ountry gravy, use vegetable	topped with sauteed s	
COUNTRY FRIED PO Cajun flour dusted mushrooms & onic CHIPOTLE MANGO I baby back pork rith hawaiian pineappl MAC NUT CRUSTED pan fried fresh cat	RK TENDERLOIN I pork tenderloin pons, served over nerestate over n	pan fried, smothered in c mashed potatoes with ho nipotle mango bbq sauce	ountry gravy, use vegetable , served with	topped with sauteed s our house made	20
COUNTRY FRIED PO Cajun flour dusted mushrooms & onic CHIPOTLE MANGO I baby back pork rith hawaiian pineappl MAC NUT CRUSTED pan fried fresh cathouse vegetables MISO SALMON	RK TENDERLOIN I pork tenderloin pons, served over notes. RIBS Descriptions brushed with classification with classification. FRESH CATCH ch, citrus white was a served over notes.	pan fried, smothered in conashed potatoes with ho nipotle mango bbq sauce t fries *Full Rack \$35	country gravy, use vegetable served with	topped with sauteed s our house made ed with rice &	20

add a salad to any entree for \$5.00

fire grilled 12oz hand cut ribeye, garlic steak butter served with garlic mashed potatoes & house vegetables

*\$6 add sauteed shrimp

29