



Welina me ke aloha (*Greetings with regards*),

UNCLE'S FISH MARKET & GRILL was created by Bruce Johnson as a tribute to his mentors and heroes, Hawaii's fishermen of a bygone era. "The Uncles were hard to get to know, tenacious, humble, *kolohe* (rascals), but very honorable," says Bruce.

Today, Uncle's is the place to enjoy high quality food and drinks in the company of *ohana*. Featuring fresh local fish and 'best in class' air-flown seafood, our flagship at Pearlridge operates with the values of hospitality that Hawaii is famous for. Whether a simple meal, or celebration, we are honored to have you as our guest.



www.unclesfishmarket.com

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.

Because we have developed our restaurant business in tandem with our food processing and distribution operations, we have always maintained the highest standards of cleanliness in accord with HACCP regulations, the gold standard for food handling.

We want our guests, purveyors and staff to know that we are complying with governmental guidelines and recommendations to assure that all proactive measures are being taken to keep everyone as safe as possible. We also have new services including on-line ordering with curb side pick up.

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 Johnson
Founder and Owner

TAKE-OUT MENU



THE STORY OF UNCLE'S



UNCLE'S AT PEARLRIDGE
98-1005 Moanalua Rd. Aiea, Hawaii 96701

ORDER ON-LINE
www.unclesfishmarket.com
CALL FOR PICKUP
808-275-0063

UNCLE'S 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 are served with cocktail sauce.

- FRESH FISH & CHIPS OF THE DAY** 3 pieces of fresh off the boat fish. **20**
- JUMBO SHRIMP & CHIPS** 3 pieces of butterflied giant gulf shrimp. **20**
- BIG UNCLE'S COMBO** 2 pieces of fish, 2 pieces of jumbo shrimp, & calamari steak. **25**

RAW BAR

Auction fresh, sashimi grade fish.

- UNCLE'S ORIGINAL POKE** ½ lb. of our famous ahi poke. **15.5**
- POKE TRIO** 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). **25**
- POKE SALAD w/ AVOCADO** 5 oz. ahi poke, sushi rice, salad with avocado & tomatoes. **21**
Red wine vinaigrette dressing.
- POKE TOWER** Ahi poke, guacamole, ahi tartare and masago layered over sushi rice. **21**
With fresh-made corn tortilla chips.
- SASHIMI BOWL** Sashimi of ahi (3 slices), Atlantic salmon (2 slices) and Chef's choice (2 slices). **29**
Ahi tartare, ikura, fried calamari, cucumber, chiso leaves and daikon curls. Sushi rice.
- #1 AHI SASHIMI** Nine slices of our best with daikon curls, chiso leaf & wasabi. **25**
- SASHIMI COMBO** Five slices of ahi, three slices Atlantic salmon and three slices of Chef's choice sashimi. With daikon curls, chiso leaf, wasabi. **31**

PUPU'S & SALADS

- DEEP FRIED CALAMARI STEAK** Sliced and served over cabbage with cocktail sauce. **15**
- STEAMED CLAMS** One pound of clams steamed in garlic, butter, white wine broth and tomatoes. With garlic bread. **20**
- SEAFOOD CHOWDER** Made daily with fresh fish and shellfish in a cream-based sauce. **7.5**
- CRAB AVOCADO SALAD** Snow crab meat tossed with greens and romaine, tomatoes and cucumber. House made 1000 island dressing. **24**
- BEET SALAD** Field greens, beets, oranges, goat cheese, red onions, carrots, and candied walnuts. Red wine vinaigrette. **15**

SWEETNESS

- HOME MADE BREAD PUDDING** **10**
- JAPANESE CHEESECAKE** **11**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FRESH FISH ENTREES

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

- GARLIC AHI** Fresh ahi steak sautéed medium-rare. Original Uncle's sauce. **28**
- SEAFOOD GRILL** Charbroiled fresh fish, shrimp and sea scallops. Mushrooms. Dill sauce. **30**
- MISO BUTTERFISH** Broiled marinated Alaskan black cod. House miso glaze. **32**
Served with rice, kaiware sprouts and gari.
- CHINESE STYLE STEAMED FRESH FISH** Ginger, cilantro, lap cheong and hot peanut oil. **28**
Served with rice and choi sum.
- SHERRY WINE FRESH FISH** Sauteéd with sherry wine butter sauce and mushrooms. **28**
- PARMESAN CRUSTED FRESH FISH** Topped with a creamy crab sauce. **28**
- SESAME CRUSTED AHI** Fresh Ahi steak seared. Wasabi cream sauce, and sweet soy reduction. Served with rice and coleslaw. **25**
- FRESH AHI BELLY** Fresh tuna belly, a favorite of local fisherman. With a citrus-soy glaze. **22**

SHELLFISH & PASTA

- CLAMS PASTA** Butter garlic sauce, pasta noodles. Tomatoes and arugula. **25**
- SHRIMP SCAMPI** 6 large pieces of shrimp, scampi sauce, linguini. **28**
- UNCLE'S SEAFOOD LINGUINI** Fish, shrimp, scallops, calamari, clams. Alfredo or marinara. **30**
- JUMBO SCALLOPS** Five scallops sautéed with mushrooms in a sherry wine sauce. **33**
With vegetables and choice of starch.

TACOS

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

SANDWICHES

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

- ONOLICIOUS FRESH FISH BURGER** Fresh fish mixed with Uncle's seasoning. Sautéed. **18**
With tartar and teriyaki sauce.
- TUNA SALAD SANDWICH** Made daily using only fresh fish. On brioche. **16**
- CRAB BACON AVOCADO SANDWICH** Snow crab meat mixed with mayo and seasoning. **24**
- FRESH FISH SANDWICH OF THE DAY** Sautéed, blackened, or charbroiled. Tartar sauce. **20**
- ½ lb. PRIME BEEF BURGER** Included options: cheese, bacon, mushroom, avocado. **18**

RANCHERS

- NEW YORK STEAK** 10 oz. Char-broiled beef with demi-glace, mushrooms and onions. **40**
Choice of starch, and vegetable du jour.
- NEW YORK STEAK & SHRIMP** 10 oz. Char-broiled beef with demi-glace, mushrooms and onions. With 4 large sauteéd shrimp. Choice of starch, and vegetable du jour. **48**
- NEW YORK STEAK & KING CRAB** 10 oz. Char-broiled beef with demi-glace, mushrooms and onions. With 5 oz. King Crab leg. Choice of starch, and vegetable du jour. **65**