



Lunch

APPETIZERS AND SUNSET SNACKS

BARBADOS CRAB CAKES

Seasoned panko breading, crab meat and corn. Served with a roasted pepper Aioli and garnished with roasted peppers, corn and cilantro.

12.75

BUSTER'S KILLER FISH TACOS

Soft tacos with blackened Mahi, Napa cabbage, Pico de Gallo, and cilantro lime yogurt sauce.

11.50

FIJI FIERY HOT WINGS

Served with Buster's Papaya slaw, celery and ranch. Your choice of: spicy, BBQ, or teriyaki sauce.

HALF ORDER ... 8.25

FULL ORDER ... 12.25

BAJA QUESADILLA

Sun Dried tomato tortilla, jalapeno jack cheese with your choice of chicken, shrimp or lobster. Accompanied with our fresh homemade Haas guacamole and sour cream.

CHICKEN ... 12.00

SHRIMP ... 12.50

LOBSTER ... 13.00

KILAUEA ONION RINGS

Buster's own seasoned breading with citrus BBQ sauce.

8.75

JAMAICAN VODOO CHICKEN

Chicken Skewers steeped in jerk marinade served with mango pineapple salsa and Creole sauce.

8.50

LAHAINA LETTUCE WRAPS

Sauteed chicken, mushrooms, water chestnuts, onions, garlic, rice noodles, and oriental chili sauce.

Served with iceberg lettuce cups.

10.95

NEW WORLD CHIPS

AND RIP-TIDE GUACAMOLE

Sweet potato, taro, parsnip, potato and corn chips with Haas avocado guacamole.

8.25

ADD FRESH SALSA FRESCA ... 1.50

FRIED CALAMARI

Dusted with our own seasoned breading and served with citrus tartar sauce and Bloody Mary cocktail sauce.

11.95

MANILA STEAMERS

Steamed Manila clams, garlic white wine sauce, fresh parsley and grilled sourdough garlic toast.

14.95

LA COSTA

SHRIMP CEVICHE COCKTAIL

Steamed and chilled prawns dusted with a chili lime seasoning, served with fish ceviche, tomatoes, cilantro and avocado in a grande martini glass.

14.95

CHICKEN TENDERS

Home-style breaded chicken tenders served with ranch & BBQ sauce.

9.95

THAI SHRIMP

Rice paper wrapped shrimp served with a sweet Thai chili sauce.

9.95

BUSTER'S FLAT BREAD

AND GARLIC HUMMUS

Jerk seasoned flat bread served with garlic hummus.

6.95

BUSTERS SUSHI

TUNA TSUNAMI

"Seared rare" sushi grade Tuna, green papaya slaw, ginger soy glaze and crisp rice noodles.

13.50

CALIFORNIA ROLL

8 pieces, inside out sushi roll with cucumber, carrots, avocado, and imitation crab.

8.25

SEARED AHI SKEWERS

Blackened Tuna skewers served with mango pineapple salsa and sweet Thai chili sauce.

13.95

SPICY TUNA ROLL

8 pieces, inside out sushi roll with spicy Tuna, cucumber and avocado.

8.95

AHI POKE

A traditional Hawaiian style Ahi poke with our own spicy twist. Fresh sushi-grade Ahi blended with Asian spices, macadamia nuts, and cool cucumber. Served in a crispy wonton shell with a seaweed salad and garnished with avocado.

13.95

APPETIZER SAMPLERS

THE SHORT BOARD - A SELECTION OF BUSTER'S FAVORITES. THIS ONE IS RECOMMENDED FOR PARTIES OF 2 TO 4:

Jamaican Voodoo Chicken, Fried Calamari, Onion Rings and Tempura Coconut Shrimp. 24.50

THE LONG BOARD - BUILD YOUR OWN SAMPLER. PLENTY FOR PARTIES OF 5 TO 8.

Choose 6 of the following items: Crab Cakes, Lobster Quesadilla, Chicken Quesadilla, Shrimp Quesadilla, Onion Rings, Voodoo Chicken, Fried Calamari, Chicken Tenders, Thai Shrimp, Tempura Coconut Shrimp, Tuna Tsunami, Seared Ahi Skewers, California Roll, or Spicy Tuna Roll. 39.95

SOUPS & CHOWDERS

ALL SOUPS MAY BE SERVED IN A BREAD BOWL FOR AN ADDITIONAL \$2.00

HALF MOON BAY CIOPPINO

Fisherman's seafood stew of selected fresh fish, shrimp, scallops, mussels, and clams in a rich tomato garlic broth.

SMALL ... 7.95

LARGE ... 10.95

BAJA CHICKEN ENCHILADA

A rich and creamy soup with an array of chicken, green chilies, peppers, onions and black beans. Topped with tortilla strips and drizzled with sour cream.

SMALL ... 5.95

LARGE ... 8.95

BOSTON CLAM CHOWDER

New England Style white clam chowder.

SMALL ... 6.25

LARGE ... 9.25

ROASTED RED PEPPER WITH TOMATO

A rich red pepper and tomato bisque.

SMALL ... 5.95

LARGE ... 8.95

MAIN BEACH SALADS

ZUMA BEACH

Exotic field greens, cherry tomatoes, carrots and red onion tossed with balsamic vinaigrette.

SMALL ... 6.25 LARGE ... 10.25

WITH JERK CHICKEN ... 12.75

WITH CREOLE PRAWNS ... 16.00

WITH GRILLED SALMON ... 17.95

COZUMEL

Charbroiled prawns, fresh spinach and candied walnuts, with Gorgonzola cheese and raspberry vinaigrette.

16.50

EXOTIC FRESH FRUIT SALAD

Seasonal fresh fruit drizzled with ginger lime syrup, sprinkled with coconut and powdered sugar.

13.50

BUSTER'S KAHUNA SALAD

Asian vegetable salad, mango pineapple salsa, tossed with sesame ginger vinaigrette and topped with crisp rice noodles.

WITH GRILLED CHICKEN 14.50

WITH CRISPY WRAPPED SHRIMP 15.95

BUSTER'S CAESAR SALAD

Freshly chopped romaine hearts, zesty Caesar dressing with fresh parmesan and surfboard croutons.

SMALL ... 5.75 LARGE ... 9.75

WITH JERK CHICKEN ... 12.25

WITH CREOLE PRAWNS ... 15.50

WITH GRILLED SALMON ... 17.50

RIVIERA NICOISE SALAD

"Seared rare" Ahi tuna served over field greens, Kalamata olives, Roma tomatoes, green beans, red potatoes and grilled vegetables all tossed in balsamic vinaigrette

17.25

HONEY MUSTARD CHICKEN SALAD

Home-style breaded chicken, served over romaine lettuce, cherry tomatoes, red onion, carrots, cucumbers, yellow corn and cheddar cheese. Tossed with sweet and sour honey mustard dressing.

13.95

GOURMET PIZZAS

FOUR CHEESE

With our special roasted tomato sauce.

9.95

FRESH TOMATO

With fresh sliced Roma tomatoes, garlic and fresh basil.

10.50

VEGETARIAN

Sun-dried tomato pesto, grilled peppers, crimini mushrooms, Kalamata olives, artichoke hearts, zucchini, yellow squash, tomato and fresh basil with our 4 cheese blend.

13.50

MUSHROOM PEPPERONI SAUSAGE

With our tomato sauce and cheese blend.

12.50

SHRIMP SCAMPI

Scampi style shrimp, roasted garlic cream sauce, tomatoes, fresh basil and capers.

14.95

MOLOKAI

With fresh pineapple, luau pork, sweet onions, roasted tomato sauce, cheese, and drizzled with citrus BBQ sauce.

12.50

BUSTER'S BBQ CHICKEN

With our citrus BBQ sauce, cilantro, roasted peppers, onions and jalapeño jack cheese.

13.50

SCORPION BAY

Hot wing sauce, four cheeses, and grilled chicken, topped with fresh celery and served with a side of ranch dressing.

12.50

KOELE PIZZA

Garlic basil pesto sauce, artichoke hearts, and sun dried tomatoes, covered lightly with four cheeses.

11.50

Buster's Long Board Pizza

TWO-FOOT PIZZA WITH YOUR CHOICE OF THREE FLAVORS FROM ABOVE. 22.00

SANDWICHES, BURGERS, AND WRAPS

All of our sandwiches are served with a choice of Buster's seasoned fries or our Island Slaw.

Any sandwich may be made into a wrap for an additional 1.50. You can substitute our onion rings for fries for an additional 2.00.

BUSTER'S BEACH BURGER

Half-pound on Hawaiian bread, 1000 Island, red onion, tomato and lettuce.

9.95

ADD BACON . . . 1.00

ADD CHEESE . . . 1.00

ADD AVOCADO . . . 1.50

ADD SAUTEED MUSHROOMS . . . 1.50

ADD SLICED JALAPENOS . . . 1.00

BAJA WRAP

A Caesar salad with our jerk chicken all rolled up in a sun dried tomato tortilla.

10.95

PORK LUAU SANDWICH

Slow-cooked for seven hours in banana leaves our sweet 'n' tangy pork is served with caramelized onions, grilled pineapple and mango chutney on a toasted Bolillo roll.

11.50

BUSTER'S BEACH CLUB

Grilled chicken breast, lettuce, tomato, mayonnaise and crisp bacon on toasted sourdough.

11.25

ADD AVOCADO . . . 1.50

JAMAICAN CHICKEN SANDWICH

Jerk chicken, grilled onions and roasted peppers on a Bolillo roll with Creole spread.

11.25

GIDGET'S OWN

Grilled Portobello mushroom, Roma tomato slices, avocado, red onion, cucumber slices, and pea sprouts with a garlic cream cheese spread on whole wheat bread.

11.50

LOS CABOS

Adobo grilled chicken breast with chipotle spread, avocado, jalapeño jack cheese, roasted peppers, grilled onions, salsa fresca on Bolillo roll.

11.75

FROM THE OCEAN

BUSTER'S FISH AND CHIPS

Alaskan Halibut dipped in a beer batter. Served with our seasoned fries and a citrus tartar sauce.

16.95

TEMPURA OF COCONUT SHRIMP

Crisp tempura prawns, mango pineapple salsa, Asian stir-fry vegetables and twice-fried rice.

17.95

GRILLED SALMON

Grilled Atlantic Salmon with a lemon caper sauce served with jasmine coconut rice and Asian stir fry vegetables.

17.95

NOT FAIR FROM THE OCEAN

PORK LUAU

Slow-cooked for seven hours in banana leaves our sweet 'n' tangy pork is served with mango chutney and jasmine coconut rice and Asian stir-fry vegetables.

18.50

HAWAIIAN RICE BOWL

Steamed coconut rice topped with wok-seared vegetables and soy-glazed chicken breast.

13.50

MACADAMIA NUT-CRUSTED CHICKEN

Served with garlic mashed potatoes and Asian stir fry vegetables, drizzled with ginger soy glaze and mango chutney.

17.50

TOP SIRLOIN STEAK

Broiled 8 ounce USDA Choice top sirloin served over sautéed mushrooms and onions. Your choice of garlic mashed potatoes or fries and sautéed fresh vegetables.

20.95

NOODLES

CAPRI AT SUNSET

Fusilli pasta, sautéed mushrooms, broccoli, carrots and zucchini mixed in an Alfredo sauce.

VEGETARIAN . . . 16.25

CHICKEN . . . 17.95

SHRIMP . . . 19.95

BANGKOK XANADU

Wok-fried Thai noodles and stir-fried vegetables in a "spicy" Thai peanut sauce.

VEGETARIAN . . . 16.25

CHICKEN . . . 17.95

SHRIMP . . . 19.95

TOMATO BASIL PENNE

Diced tomatoes, fresh garlic, fresh basil, and grated Parmesan cheese.

VEGETARIAN . . . 16.25

CHICKEN . . . 17.95

SHRIMP . . . 19.95

BEVERAGES

Diedrich Gourmet Coffee or Decaffeinated 2.95
Freshly Brewed Hot tea, Herbal tea or Iced Tea (regular or tropical) . . . 2.95
Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Dr. Pepper, Mug Root Beer,
Pink Lemonade, and Lipton Brisk Raspberry Iced Tea 2.95

Espresso Regular 2.75 Grande 3.75
Cappuccino Regular 3.50 Grande 4.50
Cafe Latte Regular 3.50 Grande 4.50
Cafe Mocha Regular 3.75 Grande 4.75

DESSERTS

DELECTABLE HOMEMADE DESSERTS

Tahitian Vanilla Bean Crème Brulee - Topped with fresh berries. 6.50
Todos Santos - A triple chocolate brownie, a white chocolate wave with a surfer cookie swimming in chocolate sauce and whip cream. 8.50
Dulce de Leche Platano Macho - Our twist on a banana's foster. Cinnamon sugar sweetened plantains served with macadamia nut ice cream and a cinnamon caramel sauce. 7.50

Coconut Profiteroles - Homemade coconut cream puffs filled with coconut pineapple ice cream, and covered in chocolate sauce and toasted coconut flakes. 8.25
Down Island Bread Pudding - Topped with strawberries, cantaloupe and kiwi compote then drizzled with mango and raspberry sauces. 8.25
No Ka Oi Pineapple Grind - Our pineapple upside down cake served with vanilla ice cream and drizzled with caramel sauce. 8.25
Fruit Fantasia Pizza - Topped with fresh seasonal fruit, our homemade cinnamon strudel, toasted coconut and drizzled with mango and raspberry sauces. 11.25

Buster's is not responsible for lost articles. Sales tax will be added to all taxable items. A 18% service charge will be added to the check for parties of 8 or more. We honor American Express, Diner's Club, Master Card, Visa and Discover Card. Sorry, we do not accept checks. *Sesame seeds and peanuts are used in our kitchen and may be present in some foods. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.