

REMY'S FOOD SERVICES

Located at Hilo Farmers Market Food Court. Catering Menu for Early 2020.

Contact joy@remyshilo.com / (808) 640-6225 or find on the web at remyshilo.com

Please place your orders at least 48 hours in advance of delivery.

LOCAL PLATE LUNCHES - served with brown rice and organic mixed greens.

Garlic-Butter Catch of the Day! \$12.50

pan-fried mahimahi simmered in fresh garlic-butter sauce.

Grilled Catch with Lemon Butter \$12.50

mahimahi served with lemon-butter sauce.

Crispy Catch with Miso Aioli \$12.50

panko-breaded fresh mahimahi, deep-fried; with miso aioli dipping sauce.

Grilled Catch Tossed Salad \$12.50

organic mixed-greens, tomato, cucumber, avocado, grilled mahimahi and shredded carrots.

Local-Style Fish and Chips \$13.00

panko-breaded mahimahi; comes with our hand-cut fries; shake on some malt vinegar for a truly Local-English combination! with organic tossed-greens.

Chicken Katsu Plate \$11.00

crispy boneless panko-breaded chicken deep-fried; served with our house katsu sauce on the side.



Grilled Catch with Lemon Butter. Comes covered in tasty capers and hand-made oriental sauce for the salad.

Local Style Fish n Chips
Crispy on the outside, soft and juicy on the inside; served with a side of hand-made tartar sauce.



Chicken Katsu Plate. Japanese style fried chicken: crispy, soft, and moist boneless katsu with hand-made katsu sauce.

Grilled Catch With Tossed Salad. Comes with fresh avocado, thinly-sliced cucumbers, and local tomatoes.



Remy's: fresh food made with a smile!

* The State of Hawaii requires us to let you know that "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." — Section 3-603.11, FDA Food Code