

THE GUIDE TO LOCAL CUISINE

DINING

IN PARADISE

O'ahu

2017



TREE OF LIFE
SHRIMPPLY AMAZING
EDIBLE GIFTS

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A hefty plate lunch of sauteed garlic and butter shrimp has long been a favorite among island residents and visitors alike.



SHRIMPPLY AMAZING

Get your hand sanitizers and napkins ready, and dig into the North Shore's favorite two crustaceans: jumbo shrimp and prawns.

BY KRISTEN NEMOTO PHOTOGRAPHY BY STEVE CZERNIAK

● First time travelers to the North Shore of O'ahu may not know the ropes as well as locals or seasoned vacationers, but word of mouth seems to travel fast, especially if it includes garlic, butter, shrimp and two scoops of white rice. There has been a long-standing feud — friendly, of course — among shrimp truck operators, many of whom have been parked along Kamehameha Highway for years. Yet, the history of the shrimp truck only dates back to the '90s when the coastal acreage just north of Kahuku was well known for its freshwater aquaculture farms, which included ponds of shrimp and prawns.

The first to appear on the scene was Giovanni's Shrimp Truck, which operated out of a converted 1953 bread truck. The white multi-windowed vehicle is covered in every Sharpie or ball-point pen imaginable from fans wanting to leave their mark — literally and figuratively. Visitors from around the globe love to celebrate their special occasion at Giovanni's, memorializing their visit with a scrawling signature, anniversary date or so-and-so was here. The shrimp scampi, which is drenched in garlic and lemon butter, is the most popular dish with a dozen jump shrimp pieces to peel and savor.



You can't miss Romy's Kahuku Prawns and Shrimp in Kahuku. It's the red shack on the right that's flanked by tarp-covered dining tents. Romy Aguinaldo and his family operate their own prawn-and-shrimp farm behind their eatery, where guests are welcomed to net their own lunch or dinner. If fishing, or shrimping rather, isn't your thing, you can of course order a freshly — and they do mean fresh, so be patient — made shrimp or prawn plate. Romy's iteration of the ubiquitous butter-and-garlic shrimp includes a side dipping sauce composed of a slightly spicy soy, which diners can drown their shrimp in and/or pour over their white or brown rice.

Less than a mile down from Romy's, you'll come across Fumi's Kahuku Shrimp Truck. Lunch plate favorites here include butter-garlic, lemon-pepper and coconut shrimp. Each plate comes with a side salad and a bright yellow pineapple wedge. Fumi's owners also operate a shrimp farm and sell them live if you want to try and make your own scampi meal at your vacation rental.



Over the tip of O'ahu's North Shore and down to the chic beach town of Hale'iwa, people queue in front of Macky's Sweet Shrimp Truck for its unique Southeast Asian-inspired flavorings. Shrimp have a hint of fish sauce, smothered with a nicely charred garlic punch. There's also a side salad and pineapple wedge to accompany the juicy crustacean.

Giovanni's: 56-505 Kamehameha Highway, 808.293.1839, www.giovanisshrimptruck.com; Romy's: 56-781 Kamehameha Highway, 808.232.2202, www.romyskahukuprawns.org; Fumi's: 56-777 Kamehameha Highway, 808.232.8881. Macky's: 66-632 Kamehameha Highway, 808.780.1071.