

Welcome to the Sea House!

Pupus

Poke Nachos 🌊

Diced raw sashimi grade Ahi, Kula onion, tomato, limu, wonton, Wasabi aioli, sweet soy, sriracha cream **\$14**

Traditional Sashimi (GF)

Ahi tuna, shredded cabbage, wasabi, shoyu **\$18**

Crudo Sashimi (GF)

Ahi tuna, lemon Infused Evoo, Hawaiian salt, arugula **\$18**

“60 Second” Ceviche 🌊 (GF)

Today's local catch, lime, Hawaiian salt, jalapeno, Shichimi, extra virgin olive oil, cilantro **D.Q.**

Tenderloin Bruschetta 🌊

Beef tenderloin, garlic, shallot, local mushrooms, tomatoes, peppercorn demi-glace, Asiago toast, balsamic syrup **\$13**

Island Style Shrimp (GF)

Tamari, Hawaii Island honey, garlic, chili, citrus slaw **\$13**

Classic Coconut Shrimp

Tropical fruit salsa, Asian slaw, sweet Thai chili sauce **\$13**

Romaine Wrap (GF)

Brown rice, broccoli, carrot, edamame, toasted macadamia nuts, sesame-ginger vinaigrette **\$10**

Soups & Salads

Kula Onion Soup

5-hour broth, sherry, brandy, Gruyère croutons **\$8**

(GF) No Croutons

Butter Lettuce Wedge 🌊 (GF)

Guava-smoked bacon, sieved egg, tomato, honey-Gorgonzola vinaigrette **\$12**

Kapalua Beet 🌊 (GF)

Haiku tomato, arugula, goat cheese, crispy pepitas **\$12**

Spinach and Papaya (GF)

Sliced papaya, Gorgonzola, candied macadamia nuts, papaya seed vinaigrette **\$12**

Tuscan Kale 🌊

Cannellini beans, Pecorino Romano, seasoned breadcrumbs, garlic-lime vinaigrette **\$11**

(GF) No Breadcrumbs

Sea House Caesar 🌊 (GF)

Waipoli baby romaine, pomegranate syrup, sun-dried tomato vinaigrette, house-made Caesar, Pecorino Romano crisp **\$12**

Fresh Mozzarella 🌊 (GF)

Haiku tomato, basil pesto, extra virgin olive oil **\$12**

Sides

Asparagus (Seasonal)

Pecorino Romano, seasoned breadcrumbs **\$8**

(GF) No Breadcrumbs

Fresh Rolled Parmesan Gnocchi

Seasonal mushrooms, truffles, truffle cream **\$9**

Three Cheese Risotto (GF)

Pecorino Romano, ricotta, and Monterey Jack cheese **\$9**

Truffle Fries (GF)

Pecorino Romano, parsley, truffle oil **\$8**

 **Signifies a Sea House Signature Item**
 **Signifies Gluten Free**

Water upon Request

Gluten Free Menus Available Upon Request

*** Please inform your server if you have any food allergies ***

While our staff takes precautions to safely handle ingredients, we do prepare dishes using wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish in our kitchen among many other items.

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

All items subject to 4.166% General Excise Tax • A split charge of \$3 for entrées.

In respect of our other guests, please refrain from using your cellular phone in our dining area. 11.16

Entrées

Fish & Seafood

Your server will explain this evening's selections.
Our preparations...

Panko Crusted Hawaiian Fish

Orzo pasta, asparagus, fresh peas, Pacific shrimp, pine nut and golden raisins agrodolce **\$38**

Wine Recommendation: Gerard Bertrand Rosé

Macadamia Nut Crusted Hawaiian Fish

Coconut-jasmine rice, macadamia nut drizzle, caramelized chili beurre blanc **\$34**

GF No Macadamia Nut Crust

*Wine Recommendation:
Petit Bourgeois Sauvignon Blanc*

Basil Pesto Crusted Hawaiian Fish

3 cheese risotto (ricotta, Pecorino Romano, Monterey jack), peas, blistered corn, mushrooms **\$35**

GF No Crust

Wine Recommendation: Ruffino Pinot Grigio

Porcini Dusted Hawaiian Ahi

Seared rare, braised winter greens, smashed potato, demi-glace menuinière sauce, beurre blanche **\$35**

Wine Recommendation: Jovino Pinot Noir

Shrimp and Lobster Mac & Cheese

Rigatoni, sharp cheddar, Monterey Jack, blistered corn, guava-smoked bacon, seasoned bread crumbs **\$34**

*Wine Recommendation:
Pine Ridge, Chenin Blanc/Viognier*

Fresh Jidori Chicken Breast

Fresh rolled Parmesan gnocchi, seasonal mushrooms, truffles, truffle cream **\$28**

*Wine Recommendation:
William Hill, Chardonnay*

Center Cut Filet Mignon **GF**

Seasonal mushrooms, smashed potatoes, asparagus, green peppercorn au poivre **\$40**

*Wine Recommendation:
Hess, Cabernet Sauvignon*

Spice Rubbed Rib-Eye **GF**

Oven-roasted vegetables, horseradish mashed potatoes, whole grain mustard demi-glace **\$38**

*Wine Recommendation:
Hess, Cabernet Sauvignon*

Sea House Mixed Grill **GF**

Grilled fresh fish, shrimp scampi, petit steak, smashed potatoes & vegetable, lemon beurre blanc and red wine demi-glace **\$38**

Wine Recommendation: J Lohr Los Osos Merlot

Today's Pasta

Fettuccini, Haiku tomatoes, garlic, fresh Mozzarella white wine, butter, Italian parsley, capers **\$24**
Add Pacific shrimp **\$34**

Wine Recommendation: Jovino Pinot Noir

Italian Huli Huli Lamb Chops **GF**

Rosemary fingerling potatoes, braised garlic-greens, lemon wine sauce **\$40**

*Wine Recommendation:
Hess, Cabernet Sauvignon*

Sea House Specialties

Lawa Pono Pa "Respectful, Bountiful Basket"

Inspired by fresh market ingredients . . . ask your server for tonight's selection **D.Q.**

Kobe Burger

Caramelized Kula onions, Gruyère cheese, herbed truffle fries **\$22**
Add Applewood-smoke bacon: **\$2**

GF No Bun

Gorgonzola Walnut Ravioli

Light Gorgonzola cream, toasted walnuts, arugula **\$26**



"Our menu is certified to be ecologically responsible through sustainable fishing practices. Our relationship with Seafood Watch through the Monterey Aquarium and Pacific Whale Foundation helps us in educating our staff and guest alike about the need to protect our oceans." 11.16

Specialty Drinks

Mai Tai

Hawaii's Most Popular Drink; White Rum, Dark Rum, and Our "Secret" Mai Tai Mix **\$11**

Shore Breaker

Svedka Clementine Vodka, Skyy Pineapple Vodka, Guava Juice, Mango Purée, Splash Sweet **\$10**

Bulleit Lemonade

Bulleit Rye Whiskey, Lemonade, Triple sec, Splash Lemon-Lime **\$10**

Lava Flow

Pineapple Juice, Coconut Syrup, Liquid Ice Cream, Strawberries, Banana, and Rum **\$9**

Pina Colada

Smooth and Rich with Pineapple Juice, Liquid Ice Cream, Coconut Syrup, and Rum **\$9**

Napili Kai Punch

Refreshing Passion Orange Juice with White and Dark Rum, served on the rocks **\$9**

Blue Hawaii

Tropical Blue Curacao with Vodka, Pineapple Juice, and Splash of Sweet and Sour **\$9**

Tequilatini

José Cuervo Tequila, Grand Marnier, Splash Lemon-Lime **\$12**

Maui Mule

Stolichnaya Vodka, Stoli Ginger Beer and Lime Juice **\$10**

Daiquiris

Strawberry, Banana, Pineapple or Mango **\$9**

Napili Sunset

Skyy Orange Twist Vodka, Mango Purée, POG, Splash Cranberry **\$9**

Sea House Punch

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée **\$9**

Virgin Tropical Drinks

Lava Flow, Pina Colada, Daiquiris or Smoothies **\$7**

Beer Selection

Bottles

Bud Light, Coors Light **\$5**
Corona, Heineken, Becks Dark, Stella Artois, Hinano Tahiti **\$6**
Haake Beck (Non-Alcoholic) **\$3**

Draft

Budweiser **\$5**
Bikini Blonde (Maui Brewing Co.) **\$6**
Big Swell IPA (Maui Brewing Co.) **\$6**
Longboard Lager (Kona) **\$6**
Lokahi Pilsner (Koholā Brewery, Lahaina) **\$6**
Talk Story Pale Ale (Koholā Brewery, Lahaina) **\$6**

Water Selection

Perrier Sparkling Mineral Water **\$4**

Nightly Specials

Complimented with fresh vegetables and potato or rice of the evening

Monday & Wednesday

Prime Rib with Rosemary Jus ^{GF}

Naturally raised Prime Rib of Beef

English Cut \$28 King Cut \$36

Friday, Saturday & Sunday

Surf & Turf ^{GF}

5 oz. Filet Mignon and
7 oz. Spiny Lobster Tail with Drawn Butter

\$48

Tuesday & Thursday

Oven-Roasted Lobster Tail ^{GF}

7 oz. Spiny Lobster Tail with Drawn Butter

\$35

Early Bird Special

5:30 to 6:00 pm ~ ALL ORDERS IN BY 6:00 pm

Includes Salad, One Entrée & Dessert \$38

Island Salad ^{GF}

Kula greens, tropical salsa, lilikoi vinaigrette

Your Choice of Entrée

Macadamia Nut Crusted Hawaiian Fish

Coconut-jasmine rice, macadamia nut drizzle,
caramelized chili beurre blanc

^{GF} No Macadamia Nut Crust

Herb Marinated Chicken Breast ^{GF}

Smashed potatoes, fresh local vegetables, lemon beurre blanc

Sea House Mixed Grill ^{GF}

Grilled fresh fish, shrimp scampi, petit steak, smashed potatoes & vegetable,
lemon beurre blanc and red wine demi-glace

Pineapple Tiramisu

Layered white cake, pineapple mascarpone cream,
fresh fruit relish, guava & mango drizzle

The Sea House Wine Special

Gris Blanc Rosé

Gerard Bertrand, Languedoc - Roussillon France

Dry and delicate, refreshing Rosé Rhone Blend (organic & biodynamic)

made by Europe's wine maker of the year

\$11 Glass \$39 Bottle