



## Wines by the Glass

Salmon Creek House Wine **\$6**  
California Chardonnay or Cabernet Sauvignon

Zardetto, Private Cuvee Prosecco, Italy **\$8**  
Notes of pear, apples, peaches with hint of wild flowers

Gerard Bertrand, Gris Blanc Rose, France **\$10**  
Organic and biodynamic, delicate & refreshing

Pine Ridge Chenin Blanc-Viognier, Napa Valley **\$9**  
Brilliant & refreshing lemon, honeydew & mango aromas

Rudi Wiest, Riesling, Mosel, Germany **\$9**  
Mineral-infused aroma with pineapple, guava & nectarine

Ruffino, Lumina, Pinot Grigio, Italy **\$9**  
Notes of grapefruit & green apple, fragrant & fruity finish

Petite Bourgeois, Sauvignon Blanc,  
Loire Valley, France **\$10**  
Silky, crisp, lemongrass & herbs

William Hill, Chardonnay, Central Coast California **\$12**  
Crip dry citrus, and notes of vanilla and hazehut

Jovino, Pinot Noir, Willamette, Oregon **\$12**  
Ripe berries, black currents, fig, silky tannins

J Lohr, Los Osos Merlot **\$13**  
Black plum and pomegranate aromas with cedar & cocoa

Miner, Napa Valley, Cabernet Sauvignon **\$14**  
Deep and rich blackfruit, herb, and mocha

A decorative border surrounds the central text, featuring various seashells, starfish, and small bubbles. The shells are detailed with concentric lines and textures, while the starfish are simple five-pointed shapes. The bubbles are small circles of varying sizes.

*Sea House*  
RESTAURANT  
*Napili Bay, Maui*

Whale Watcher's  
Happy Hour

2 to 4:30 pm



## Specialty Drinks

### Lava Flow \$8

Pineapple Juice, Coconut Syrup, Liquid Ice Cream,  
Strawberries, Banana & Rum

### Mai Tai \$10

Hawaii's Most Popular Drink; White Rum, Dark Rum &  
Our "Secret" Mai Tai Mix

### Pina Colada \$8

Smooth & Rich with Pineapple Juice, Liquid Ice Cream,  
Coconut Syrup & Rum

### Blue Hawaii \$8

Tropical Blue Curacao with Vodka, Pineapple Juice,  
Splash of Sweet & Sour

### Daiquiris \$8

Strawberry, Banana, Pineapple or Mango

### Virgin Tropical Drinks \$6

Strawberry, Banana, Pineapple or Mango

### Tequilatini \$11

José Cuervo Tequila, Grand Marnier, Splash of Lemon-Lime

### Napili Sunset \$8

Sky Orange Twist Vodka, Mango Purée, POG, Splash of Cranberry

### Bulleit Lemonade \$9

Bulleit Rye Whiskey, Lemonade, Triple Sec, Splash of Lemon-Lime

### Maui Mule \$9

Stolichnaya Vodka, Stoli Ginger Beer & Lime Juice

### Sea House Punch \$8

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée

### Shore Breaker \$9

Svedka Clementine Vodka, Skyy Pineapple Vodka, Guava Juice,  
Mango Purée, Splash of Sweet & Sour



## Draft Beer

Budweiser **\$3**

Longboard Lager (Kona) **\$5**

Bikini Blonde Lager (Maui) **\$5**

Lokahi Pilsner (Koholā Brewery, Lahaina) **\$5**

Big Swell IPA (Maui Brewing Co.) **\$5**

Kohola Pale Ale (Maui) **\$5**

## Bottle Beer

Bud Light **\$4**

Coors Light **\$4**

Corona **\$5**

Hinano (Tahiti) **\$5**

Heineken **\$5**

Beck's Dark **\$5**

Stella Artois (Belgium) **\$5**

Haake Beck (Non-alcoholic) **\$3**

## Non-Alcoholic Beverages

Coke, Diet Coke, Dr. Pepper, Sprite,

Barq's Root Beer or Seagram's Tonic **\$2.50**

Cooper's Unsweetened or Fuze Raspberry Iced Tea **\$3.50**

Minute Maid Lemonade **\$3**

POG (Passion/Orange/Guava) **\$4**

Perrier Sparkling Mineral Water **\$3**

Bottled Water **\$2**



# Pūpū

From 2 to 4:30 pm

## Kula Onion Soup <sup>GF\*</sup>

A rice broth of caramelized yellow, red and Maui onions oven baked with a Parmesan crouton, Swiss and blended cheeses topped with scallions \$7

\*No Crouton

## Seafood Chowder <sup>GF</sup>

New England style with local flavor \$7

## Crispy Chicken Wings

Tossed in traditional Buffalo or Sweet Chili Sauce \$6

## Kalua Pork Taco <sup>GF</sup>

Corn tortilla filled with slow smoked pork, salsa fresca, cheese and avocado aioli \$7

## Crispy Kapalua Roll

Macadamia and panko crusted sushi roll filled with blue crab salad and avocado. Asian slaw, seaweed salad, soy mustard vinaigrette \$8

## Coconut Shrimp

Coconut and panko crusted shrimp, fruit salsa, Asian slaw, sweet Thai chili sauce \$7

While our staff takes precautions to safely handle ingredients, we do prepare dishes using wheat, soy, eggs, milk, peanuts, tree nuts, fish & 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\*\*

## Balsamic Glazed Brussels Sprouts <sup>GF</sup>

Crispy Brussels sprouts and carrots tossed with pomegranate balsamic syrup, capers and parmesan cheese \$7

## Poke Nachos

Ahi Poke on wonton chips with wasabi cream, roasted pepper aioli and sweet soy \$8

## Lani Ribs

Caramelized Asian BBQ, pineapple slaw \$7

## Romaine Wraps <sup>GF\*</sup>

Local romaine, brown rice, edamame, carrot, broccoli, sesame ginger vinaigrette, toasted macadamia nuts, sweet soy \$7

\*No Sweet Soy

## Calamari Tacos

Crispy furikake crusted calamari, Asian slaw, shredded cheese, smoked pepper aioli \$7

## Seared Ahi

Mixed greens, sesame ginger vinaigrette, Molokai sweet potato strings, roasted pepper aioli \$8

5.21.16

# Pūpū

Continued

## Maui Beach Balls

Rock shrimp, mahi-mahi, corn, pepper jack cheese, rice, scallions, furikake crust, mango mustard and wasabi aioli \$6

## Crispy Calamari

Panko and furikake crusted calamari steak strips with marinara and mango mustard \$7

## Garlic Fries

Crispy fries tossed with minced garlic, extra virgin olive oil, salt and pepper. Get a mint on your way out \$7

## Sea House Caesar (GF)

Whole leaf local baby romaine finished with drizzle of Caesar dressing, sun-dried tomato vinaigrette and balsamic syrup with Parmesan crisp \$6

## Polynesian Chopped Salad (GF)\*

Grilled chicken, Asian slaw, Molokai sweet potato, pickled papaya salad, ginger peanut vinaigrette, edamame hummus and grilled flatbread \$6

\*No Flatbread or Sweet Soy

## Tenderloin Bruschetta

Beef tenderloin, shallot, tomatoes and local mushrooms, in a rich peppercorn demi-glace over garlic toasted finished with balsamic syrup \$8

## Caprese Crostini (GF)\*

Fresh Mozzarella, golden and ruby local tomatoes with pesto on grilled Asiago toast \$7

\*No Crouton Caprese Salad

## Toasted Mushroom

### Ravioli

In a rosemary brown butter sauce with spinach and local mushrooms \$7

## Shrimp Cocktail (GF)

Creole poached jumbo shrimp, wasabi cocktail sauce \$8

## Steamed Edamame

Teriyaki glaze, Kiawe smoked alae \$4

## Panko Crusted

### Blue Crab Cakes

Crab meat, scallions, red pepper and spices, tomato salsa with Brian's comeback sauce (wasabi cocktail-tartar fusion) \$8

Water upon Request

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