



# The Sea House

DINING ON NAPILI BAY

Welcome to the Sea House!

Our culinary team has prepared the finest and freshest cuisine Maui has to offer. All we ask is that you sit back and enjoy the ambiance and the Aloha provided by our Sea House "Ohana".

## Pisus

 AWARD WINNING

### POKE NACHOS

Sashimi grade Ahi diced and tossed with red onions, tomatoes in a Thai citrus dressing on a bed of limu, crispy wonton chips with wasabi aioli, sweet soy and sciracha cream \$14

### CRAB & SHRIMP SUMMER ROLLS

Crab, shrimp rolled with sprouts, vegetables, herbs and upcountry greens in a delicate rice paper served with a variety of dipping sauces \$12

### COCONUT MACADAMIA NUT CRUSTED SHRIMP

Served over a bed of Asian slaw with sweet Thai chili sauce and tropical fruit salsa \$9

 CRISPY SUSHI ROLL

Crab and avocado macadamia tempura roll, sliced served with ocean salad and spicy coconut Thai curry sauce \$10

### LANI RIBS

Ginger, hoisin plum sauce, barbecue baby back ribs \$9

### PAN SEARED BLUE CRAB CAKES

Crab meat mixed with scallions, red peppers and spices, crusted with Japanese breadcrumbs on a bed of tomato salsa with Cajun remoulade \$12

 TENDERLOIN BRUSCHETTA

Sliced tenderloin sautéed with garlic, shallots tossed with local mushrooms and tomatoes, in a peppercorn demi glace over toasted Asiago bread finished with balsamic syrup \$12

### CAPRESE CROSTINI

Asiago Toast finished with a fresh mozzarella and Olawalu tomato salad. \$10

## Soups & Salads

 FIVE ONION-SOUP

A blend of shallots, Maui onions, herb, sherry, roast beef au jus, with cheese croustade, topped with three cheeses and scallions \$6

### SEAFOOD CHOWDER

Fresh made soup of local fish, clams, shrimp, vegetables, smoked bacon and potatoes in a veloute with a touch of cream \$7

### ISLAND SALAD

Mixed baby lettuce, cucumbers, carrots, gold pea sprouts, Maui tomato salsa \$10

### SPINACH AND PAPAYA SALAD

Baby spinach tossed in papaya seed dressing with gorgonzola, candied macadamia nuts, crisp Molokai sweet potato strings, finished with sliced fresh papaya \$10

### DA KINE CAESAR

Whole baby romaine drizzled with sun dried tomato vinaigrette and creamy Caesar dressing finished with a Parmesan cracker \$10

 Signifies a Sea House Signature Item

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

All items subject to 4.17% General Excise Tax • A 15% service charge will be added to take-out orders

An 18% service charge will be added to parties of 6 or more. A split charge of \$3 for entrées.

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

# Entrees

## DEEP BLUE SEA

### MACADAMIA CRUSTED MAHIMAHU

Fresh local Mahimahi filet pan fried until crisp served with pineapple rum beurre blanc and tropical fruit salsa  
Lite Portion \$26 / Regular Portion \$30

### FIRE GRILLED PRAWNS

Fire grilled prawns, sun-dried tomato risotto, herb cream sauce and garlic spinach Lite Portion \$24 / Regular Portion \$30

### TARO CRUSTED SEA BASS

Tender white filet crusted with taro flakes and oven roasted topped with green papaya salad served with a miso vinaigrette and sweet soy Lite Portion \$28 / Regular Portion \$32

### FURIKAKE CRUSTED AHI

Sashimi grade yellowfin tuna dusted with an Asian spice blend and quick seared on each side with a wasabi aioli and a smoked pepper puree Lite Portion \$28 / Regular Portion \$34

### PROCIUTTO WRAPPED SCALLOPS

SDT Rissoto, Cabernet reduction, lemon butter  
Lite Portion \$26 / Regular Portion \$32

## BRIGHT GREEN MOUNTAINS

### FREE RANGE, HERB ROASTED CHICKEN

Chicken breast marinated in herbs with mushroom ragout, roasted garlic chardonnay sauce \$26

### SLOW BRAISED VOLCANO LAMB SHANK

Slow braised with vegetables and herbs until fork tender \$30

### CHARBROILED RIBEYE STEAK

Center cut C.A.B. ribeye steak in a garlic, herb and extra virgin olive oil marinade Lite Portion \$28 / Regular Portion \$34

### SWEET PEPPERCORN CRUSTED FILET MIGNON

Center cut filet dusted with pink peppercorns and seared to seal in the juices served with Burgundy demi-glace  
Lite Portion \$28 / Regular Portion \$36

### NAPILI BAY MIXED GRILL

Herb marinated C.A.B. sirloin steak grilled and sliced with burgundy demi-glace, grilled mahi mahi with shrimp scampi in a lemon garlic sauce \$32

### LAWA PONO PA (A SAMPLER OF ISLAND FAVORITES)

A trio of our freshest choices. Ask your server about tonight's selection and preparation. \$30

### PAN SEARED PUMPKIN RAVIOLI

Pan seared pumpkin ravioli, spinach mushroom ragout, spice toasted pumpkin seeds, maple sage butter \$25

### GRILLED VEGETABLES AND TERIYAKI TOFU

A variety of marinated vegetables grilled with seared tofu finished with sweet soy and a miso peanut sauce \$24

## MAKE YOUR DINNER FIT FOR AN ALII

add any of the following to your entree

#### Crab Cake - \$8

3 oz lump crab cake with tomato salsa and remoulade sauce

#### Tristan Lobster Tail - \$15

4 oz. cold water lobster roasted and served with lemon butter

#### Crab Legs - \$12

6 oz. King crab legs with drawn butter and lemon

#### Petite Filet - \$12

5 oz flame-broiled filet mignon with burgundy demi-glaze

#### Fire Grilled Jumbo Prawns - \$8

Two garlic herb marinated jumbo fresh water prawns with lemon butter sauce

#### Shrimp Scampi - \$8

3 butterflied shrimp sauteed in a lemon garlic sauce

#### Mahi Mahi - \$10

3 oz. filet pesto grilled, blackened or macadamia crusted



"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."