

# The Sea House

DINING ON NAPILI BAY

Welcome to the Sea House!

## Pūhū

### POKE NACHOS

Diced sashimi grade ahi, red onion, tomato, limu, wonton, wasabi aioli, sweet soy, sriracha cream \$14

### TRADITIONAL SASHIMI

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

### CRUDO SASHIMI

Ahi tuna, lemon infused evoo, Hawaiian salt, arugula \$18

### "60 SECOND" CEVICHE

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

### TENDERLOIN BRUSCHETTA

Beef tenderloin, garlic, shallot, local mushroom, tomatoes, peppercorn demi glace, asiago toast, balsamic syrup \$13

### ISLAND STYLE SHRIMP

Shoyu, Hawaii island honey, garlic, chili, citrus slaw \$13

### CLASSIC COCONUT SHRIMP

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

### ROMAINE WRAP

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

## Soup & Salads

### KULA ONION SOUP

5-hour broth, sherry, brandy, Gruyère crouton \$8

### BUTTER LETTUCE WEDGE

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

### KAPALUA BEET

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

### SPINACH AND PAPAYA

Sliced papaya, gorgonzola, candied macadamia nuts, papaya seed vinaigrette \$12

### TUSCAN KALE

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

### SEA HOUSE CAESAR

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

### FRESH MOZZARELLA

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

## Sides

your choice \$8

### ASPARAGUS (Seasonal)

Pecorino Romano, seasoned bread crumbs

### ROASTED FINGERLING POTATOES

Sweet paprika, Kiawe smoked salt, garlic aioli

### MARLON'S BROCCOLINI

Caramel onion jam

### TRUFFLE FRIES

Pecorino Romano, parsley, truffle oil

 Signifies a Sea House Signature Item

Gluten Free menus available upon request.

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

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.

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\*

# Entrées

## FISH & SEAFOOD

Your server will tell you about our selections this evening.  
Listed are our preparations...

### OVEN SEARED CATCH

*Napili zucchini, Kula onion, seasonal mushrooms,  
fresh herb couscous, micro green salad* **\$34**

Suggested Wine Recommendation:  
Gerard Bertrand rosé

### MACADAMIA NUT CRUSTED HAWAIIAN FISH

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

Suggested Wine Recommendation:  
Petite Bourgeois sauvignon blanc

### BASIL PESTO CRUSTED HAWAIIAN FISH

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

Suggested Wine Recommendation:  
Ruffino pinot grigio

### PEPPER DUSTED HAWAIIAN AHI

*Seared rare, fingerling potatoes, arugula,  
heirloom tomatoes, Mediterranean tomato-olive salsa* **\$35**

Suggested Wine Recommendation:  
Jovino pinot noir

### SHRIMP AND LOBSTER MAC & CHEESE

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

Suggested Wine Recommendation:  
Zardetto private cuvee prosecco

### CRISPY SKIN CHICKEN BREAST

*Sweet potato hash, edamame, kula corn, Kula onion  
guava- smoked bacon, lemon beurre blanc* **\$28**

Suggested Wine Recommendation:  
Pine Ridge chenin blanc/voignier

### CENTER CUT FILET MIGNON

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

Suggested Wine Recommendation:  
Hess Allomi cabernet sauvignon

### PAN ROASTED RIB-EYE,

*Gorgonzola-bacon tapenade, oven charred vegetables,  
red wine demi glace* **\$38**

Suggested Wine Recommendation:  
Pulenta La Flor malbec

### SEA HOUSE MIXED GRILL

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

Suggested Wine Recommendation:  
J Lohr Los Osos merlot

### TODAY'S PASTA

*Rigatoni, burrata cheese, Maui tomato pomodoro,  
fresh basil* **\$30**

Suggested Wine Recommendation:  
Jovino pinot noir

### ITALIAN HULI HULI LAMB CHOPS

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

Suggested Wine Recommendation:  
Pulenta La Flor malbec

## SEA HOUSE SPECIALTIES



### LAWA PONO PA "RESPECTFUL, BOUNTIFUL BASKET"

*Chef lets what's fresh at the market inspire...ask your server for tonight's offering* **D.Q.**

### KOBE BURGER

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

### PORCINI MUSHROOM RAVIOLI

*Pan seared, rosemary garlic butter, oven-dried tomato, mushrooms, spinach* **\$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."

## Specialty Drinks

### SEA HOUSE PUNCH

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée  
\$7.75

### LAVA FLOW

Pineapple Juice, Coconut Syrup, Liquid Ice Cream, Strawberries,  
Banana, and Rum \$8.50

### MAI TAI

Hawaii's Most Popular Drink; White Rum, Dark Rum, and Our  
"Secret" Mai Tai Mix \$10

### PINA COLADA

Smooth and Rich with Pineapple Juice, Liquid Ice Cream,  
Coconut Syrup, and Rum \$8.50

### 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

### DAIQUIRIS

Strawberry, Banana, Pineapple or Mango \$8.50

### MAUI MULE

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

### VIRGIN TROPICAL DRINKS

Lava Flow, Pina Colada, Daiquiris or Smoothies \$6.50

### TEQUILATINI

José Cuervo Tequila, Grand Marnier, Splash Lemon-Lime \$11

### NAPILI SUNSET

Skyy Orange Twist Vodka, Mango Purée, POG,  
Splash Cranberry \$7.50

### BULLEIT LEMONADE

Bulleit Rye Whiskey, Lemonade, Triple sec, Splash Lemon-Lime \$9

### SHORE BREAKER

Svedka Clementine Vodka, Skyy Pineapple Vodka, Guava Juice,  
Mango Purée, Splash Sweet and Sour \$9

## Wine by the Glass 6 oz. Pour

ZARDETTO PRIVATE CUVÉE PROSECCO \$8

GERARD BERTRAND, GRIS BLANC ROSÉ \$11

BABICH, SAUVIGNON BLANC \$9

PINE RIDGE, CHENIN BLANC-VIOGNIER \$10

RUDI WIEST, RIESLING \$10

RUFFINO, LUMINA, PINOT GRIGIO, \$10

PETIT BOURGEOIS, SAUVIGNON BLANC \$11

WILLIAM HILL, CHARDONNAY \$12

SALMON CREEK, CHARDONNAY \$8

d'ARENBERG, THE FOOTBOLT SHIRAZ,  
MCLAREN VALE, AUSTRALIA \$13

JOVINO, PINOT NOIR, WILLAMETTE, OREGON \$13

PULENTA LA FLOR, MALBEC \$11

EDMEADES, ZINFANDEL \$11

J LOHR, LOS OSOS MERLOT \$14

HESS, ALLOMI CABERNET SAUVIGNON \$15

SALMON CREEK, CABERNET SAUVIGNON \$8

## Beer Selection

### Bottles

BUD LIGHT, COORS LIGHT,  
JOHNNY APPLESEED HARD CIDER \$5

CORONA, HEINEKEN,  
BECKS DARK, STELLA ARTOIS,  
BIG WAVE GOLDEN ALE (KONA) \$6

HAAKE BECK (NON-ALCOHOLIC) \$3

### Drafts

BUDWEISER \$5

BIKINI BLONDE (MAUI BREWING CO.) \$6

MANA WHEAT (MAUI BREWING CO.) \$6

LONGBOARD LAGER (KONA) \$6

GOOSE ISLAND, IPA \$6

MAKANA SEASONAL \$6

## Water Selection

CRYSTAL GEYSER MINERAL WATER, (CARBONATED) \$3

# Nightly Specials

Complimented with fresh vegetables and potato or  
rice of the evening

## MONDAY AND WEDNESDAY

*Locally-raised natural Hawaiian Rancher's beef*

PRIME RIB WITH ROSEMARY JUS  
ENGLISH CUT \$28 KING CUT \$36

## TUESDAY AND

## THURSDAY

OVEN ROASTED LOBSTER TAIL  
*With drawn butter*  
\$35

## FRIDAY, SATURDAY AND SUNDAY

### SURF & TURF

*Five Oz. Filet Mignon and  
Seven Oz. Spiny Lobster Tail*

\$48

## Early Bird Special

5:30-6:00 PM ALL ORDERS IN BY 6:00 PM

*Salad, One Entrée and Dessert for \$38*

### ISLAND SALAD

*Kula greens, tropical salsa, lilikoi vinaigrette*

### YOUR CHOICE OF ENTRÉE

#### MACADAMIA NUT CRUSTED HAWAIIAN FISH

*Coconut-jasmine risotto, macadamia nut drizzle,  
caramelized chili beurre blanc*

#### GRILLED FREE RANGE CHICKEN BREAST

*Sweet chili & shoyu glaze, wild rice, today's vegetables*

#### SEA HOUSE MIXED GRILL

*Grilled fresh fish, shrimp scampi, petit steak, smashed potato  
& 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 featured Wine Selections

### PETIT BOURGEOIS, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

*A light and crisp wine, a perfect aperitif or with our seafood selections*

\$11 Glass \$39 Bottle

### JOVINO, WILLAMETTE OREGON, PINOT NOIR

*A delicious wine with ripe berries, black currents, fig and soft tannins. Perfect for both seafood and meat*

\$13 Glass \$45 Bottle

### d'ARENBERG, THE FOOTBOLT, SHIRAZ, MCLAREN VALE, AUSTRALIA

*Dark cherries, rhubarb, a touch of spice and pepper, and chewy tannins  
complement our charbroiled beef and lamb*

\$13 Glass \$45 Bottle