

SEA HOUSE RESTAURANT
SLACK KEY DINNER

SEATING WEDNESDAY FROM 5:30 - 6:00 PM

Includes Salad, One Entrée and Dessert

ISLAND SALAD

Fresh Upcountry greens, topped with tropical salsa, Lilikoi vinaigrette

— YOUR CHOICE OF ENTRÉE —

MACADAMIA NUT MAHI MAHI

*Fresh island Mahi Mahi and local house vegetables
with a sugar cane pineapple and Captain Morgan rum sauce*

GRILLED FREE RANGE CHICKEN BREAST

*Grilled chicken breast with sweet chile soy glaze, wild rice,
local house vegetables and julienne scallions*

SEA HOUSE MIXED GRILL

*Grilled Mahi Mahi with shrimp scampi, local house vegetables
and herb marinated petite filet mignon*

PINEAPPLE TIRAMISU

*Pineapple layered cake with a pineapple mascarpone cream,
fruit relish, guava and mango purée*

*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

*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**

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

All items subject to 4.17% 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.