


Breakfast

SERVED 7:00 A.M. – 11:00 A.M.

THE ALL-AMERICAN Two eggs any style, toast, beverage, and choice of home fries, fruit or white rice. Choice of ham, applewood smoked bacon, Maui pineapple link sausage, Kalua pork, sausage patties or Portuguese sausage \$13

 **MOLOKAI SWEET POTATO EGG FRITTATA** Whipped eggs layered with spinach, caramelized Maui onions, Upcountry tomatoes, Molokai sweet potatoes, shredded cheese. Spiced Hollandaise and vegetable ragout \$13

EGGS NAPILI KAI On a toasted English muffin topped with Hollandaise. Choice of home fries, fruit or white rice. Choose from the following options:

Canadian Bacon or Tomato & Spinach \$12
Kalua Pork & Country Gravy \$12
Crab Cake \$15
Seared Ahi \$15


DA KITCHEN SINK FRIED RICE Jasmine rice fried with sesame oil, garlic, onion, carrots, waterchestnut, bamboo, Portuguese sausage, rock shrimp, pineapple, shoyu and Furikake. Topped with two eggs. \$10

ALI'I BREAKFAST Oven baked dish with eggs, ham, Portuguese sausage, potatoes, Maui onion jam, cheese with country gravy, diced tomatoes \$13

SEA HOUSE CORNED BEEF HASH House made corned beef diced with onions and potatoes, oven baked crisp with two eggs \$13

BIRD OF PARADISE Fresh fruit, Maui muffin, mixed berry yogurt and granola served in a papaya \$13

LOCO MOCO COUNTRY STYLE Classic local style breakfast with a twist – grilled hamburger, eggs, sausage gravy over steamed white rice and buttermilk biscuit \$13

 **HONOLUA** Three crispy corn tortillas layered with black bean corn relish, roasted vegetable sauce, shredded cheese. Topped with two eggs and smoked pepper aioli. Choice of Kalua pork or local vegetables \$12

PELES' POTATOES

Loaded breakfast potatoes with chopped bacon, Maui onion jam, roasted green chilies, tomatoes, mushrooms, shredded cheese, sour cream and scallions. Perfect for sharing \$8

Omelets

With choice of home fries, steamed white rice or fruit. Add egg whites or egg beaters for \$2

VEGETARIAN - Local mushrooms, spinach, tomatoes, onions, broccoli with shredded cheese \$13

THAI - Crab, Maui onion, cilantro, mixed cheeses, and sweet Thai chili sauce \$13

BIG KAHUNA - Kalua pork, caramelized onions, mushrooms, Pepperjack cheese \$13

From the Griddle

BANANA PANCAKES Mixed with fresh banana, topped with fresh banana, toasted macadamia nuts
Full Stack \$11 Short Stack \$9

BUTTERMILK PANCAKES
Full Stack \$8 Short Stack \$7

CHOCOLATE MACADAMIA PANCAKES Blend of white and dark chocolate chips with macadamia nuts in the batter. Topped with white and dark chocolate sauce
Full Stack \$11 Short Stack \$9

CRATER PANCAKE Bowl shaped oven baked pancake made with light custard batter served with butter, powdered sugar and lemon (minimum 15 minutes) \$11

 **HALEAKALA PANCAKE** Oven baked pancake in an airy custard batter with caramelized cinnamon sugar, pineapples and bananas (minimum 15 minutes) \$12

HAWAIIAN SWEET BREAD FRENCH TOAST Hawaiian Sweet bread in a vanilla custard, golden on the outside and moist on the inside \$9

 **HOMEMADE MACADAMIA CINNAMON ROLL** With cream cheese icing. Great for sharing a sweet treat \$6

A La Carte

ESPRESSO \$5 LATTE & CAPPUCINO \$5.50 MOCHA \$6.50

COFFEE, DECAF OR HOT TEA \$3.50

OJ, POG, TOMATO, PINEAPPLE OR APPLE JUICE \$4

STEAMED WHITE RICE \$1

SIDE FRIED RICE \$3

TOASTED BREADS \$2.50

Whole Wheat, Sourdough, Marble Rye, English Muffin

2 EGGS ANY STYLE \$4.50

BISCUITS AND GRAVY \$6

MAUI PINEAPPLE LINK SAUSAGE \$4

UNCLE LOUIS PORTUGUESE SAUSAGE \$4

CANADIAN BACON \$4

APPLEWOOD SMOKED BACON \$4

GRILLED HONEY-CURED HAM \$4

KALUA PORK \$4

HALF PAPAYA OR QUARTER PINEAPPLE \$4.50

MIXED BERRY AND GRANOLA YOGURT PARFAIT \$7

FRUIT YOGURT \$4 • GRANOLA \$5

Gluten Free menus available upon request.

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.

Lunch

SERVED 11:00 A.M. – 2:00 P.M.

Soups, Salads & Starters

FIVE ONION SOUP

A blend of shallots, Kula, red and Spanish onions, herbs, sherry, roast beef au jus topped with sourdough croutons, three cheeses and scallions \$7

SEAFOOD CHOWDER

Fresh made soup of clams, shrimp, local fish, vegetables, smoked bacon and potatoes in a rich stock with a touch of cream. \$9

DA KINE CAESAR

Whole baby romaine, Caesar dressing finished with a Parmesan cracker \$10 Add Chicken or Shrimp \$5

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 \$12

CHICKEN MANGO SALAD

Goat cheese stuffed avocado on Kula greens, diced chicken, mango dressed with Lilikoi vinaigrette and sprinkled with toasted macadamia nuts \$13

POLYNESIAN CHOPPED SALAD

Grilled chicken, Molokai sweet potato, cabbage, carrots, pickled papaya, edamame, wonton strings, ginger peanut vinaigrette, sweet soy, edamame hummus, grilled flatbread \$13

COCONUT CRUSTED SHRIMP

Hawaiian fruit salsa, sweet Thai chili sauce \$11

CRISP PACIFIC RIM SUSHI

Macadamia and panko crusted sushi roll filled with blue crab salad and avocado. Asian slaw, seaweed salad, smoked pepper cream, wasabi aioli and sweet soy \$11

LANI RIBS

Caramelized Asian BBQ, pineapple slaw \$10

CRISPY CALAMARI

Furikake panko crusted calamari strips fried crisp and served with marinara and spicy mango aioli \$11

SHRIMP COCKTAIL

Creole poached shrimp, rémoulade and cocktail sauce \$11

ROMAINE WRAPS

Brown rice salad, broccoli, carrot, sprouts and edamame in romaine leaves, finished with ginger peanut vinaigrette and toasted macadamia nuts \$10 Add grilled chicken \$5

MAUI BEACH BALLS

Rock shrimp, Mahimahi, scallions, Pepperjack cheese, Kula corn and rice in a crispy Furikake crust, mango mustard and rémoulade dipping sauces \$10

Specialties

SEARED AHI

Blackened Ahi tuna, steamed jasmine rice, stir fried vegetables, wasabi cream, and Sriracha aioli \$18

ISLAND STIR FRY

Mushrooms, cabbage, bamboo shoots, water chestnuts and fresh garden vegetables in a sweet and savory ginger sauce. Choice of white rice or Oriental noodles

Chicken, Vegetable or Tofu \$13

Beef, Shrimp or Fish \$15

FISH AND CHIPS

Panko crusted fish, French fries, tarter sauce, lemon \$13

ISLAND STYLE TACOS

A pair of flour tortillas filled with cabbage slaw, shredded cheese and salsa fresca. Served with black beans, corn and white rice.

Your choice of the following: \$12

Crispy panko crusted fish with smoked pepper aioli

Kalua pork with avocado cream

 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.



Lunch

Sandwiches

All sandwiches served with choice of Homemade chips or Side salad. Please choose from any of our homemade dressings: Caesar • Ginger Peanut • Ranch • Blue Cheese • Lilikoi Citrus • Papaya Honey Lime and Wasabi Vinaigrette. **Substitute onion rings or French fries for \$2**

THE PHILLY FROM NAPILI

Shaved prime rib grilled with caramelized Maui onions, mushrooms, Provolone cheese on Asiago ciabatta roll **\$14**

OVEN ROASTED TURKEY SANDWICH

Kiawe roasted turkey on Asiago ciabatta with field greens, vine ripened tomatoes, mustard aioli, shaved apples and Gorgonzola cream **\$11**

BLACKENED MAHI WRAP

Mahimahi seared with light Cajun spice, rolled in spinach wrap with field greens, tomato, crispy onions and roasted pepper aioli **\$13**

CRAB SALAD CLUB

Blue Crab salad on a triple decker whole wheat bread, Pepperjack cheese, applewood smoked bacon, local lettuce and tomato, avocado, whole grain mustard aioli **\$13**

REUBEN SANDWICH

House cooked corned beef, shaved and piled high on marble rye, with Thousand Island dressing, Swiss cheese sauerkraut **\$12**

TUNA MELT

Fresh Albacore tuna tossed with mayonnaise, green onions, celery, bell peppers, cilantro and spices on Hawaiian sweet bread topped with fresh tomatoes and Pepperjack **\$13**

SEA HOUSE BURGER

Half pound Certified Angus Beef patty. Choice of American, Cheddar, Pepperjack, Swiss or Provolone add \$1 **\$11**

NAPILI BAY BURGER

Sautéed mushrooms, caramelized onions, Swiss cheese, and bacon **\$15**

KOBE BURGER

Half pound beef patty, stir-fried shiitake mushrooms, Swiss cheese, bacon, garlic fries, pineapple slaw and smoked pepper aioli **\$19**

Lunch Specials

AVAILABLE DAILY

CATCH OF NAPILI BAY SANDWICH

Chef's selection of the freshest fish available today, check with your server on preparation **\$14**

WEDNESDAYS

SHRIMP DYNAMITE PO'BOY SANDWICH

Tempura fried rock shrimp on a toasted ciabatta, Asian slaw, Olowalu tomato salsa, roasted pepper aioli, sweet soy **\$13**

FRIDAYS

ALOHA FRIDAY MIXED PLATE

Ginger peanut chicken, Kalua pork, steamed rice, pineapple cole slaw served with a Napili Sunset (Smirnoff Orange Twist Vodka, mango purée, POG, splash cranberry) **\$16**

SATURDAYS

ASIAN CHICKEN SALAD

Mixed greens tossed with bell peppers, mandarin oranges, water chestnuts, bamboo shoots, scallions, and chicken tossed in ginger peanut vinaigrette **\$12**

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 AU JUS

ENGLISH CUT \$26 KING CUT \$34

TUESDAY AND

THURSDAY

OVEN ROASTED LOBSTER TAIL

With drawn butter

\$35

FRIDAY, SATURDAY AND SUNDAY

SURF & TURF

*Six oz. Filet Mignon and
Seven oz. Spiny Lobster Tail*

\$45

Early Bird Special

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

Salad, One Entrée and Dessert for \$35

ISLAND SALAD

Fresh Upcountry greens, topped with tropical salsa, Lilikoi vinaigrette

YOUR CHOICE OF ENTRÉE

MACADAMIA NUT FRESH CATCH

Pineapple rum sauce and tropical fruit salsa

GRILLED FREE RANGE CHICKEN BREAST

*Marinated in herbs with mushroom ragout,
roasted garlic cream*

SEA HOUSE MIXED GRILL

*Grilled fresh catch, topped with shrimp scampi
and herb marinated sirloin steak*

PINEAPPLE TIRAMISU

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

Desserts

All desserts choices \$10

TOASTED COCONUT CRÈME BRULÉE

with Mango sugar crust

KILAUEA CHOCOLATE LAVA CAKE

*Warm chocolate cake with liquid ganache filling, Raspberry coulis.
Tahitian vanilla ice cream*

PINEAPPLE TIRAMISU

*Whipped mascarpone and diced Pineapple layered with
Pineapple cake. Mango, Guava drizzle, fruit salsa*

CARAMEL MACCHIATO ICE CREAM PIE

*Tahitian vanilla, chocolate and Kona coffee ice cream,
whipped cream, Oreo crust, caramel and hot fudge*



SORBET \$6

Choice of Lilikoi, Mango or Haupia

ROSELANI ICE CREAM \$6

*Kona coffee, chocolate, Tahitian vanilla or macadamia nut
with hot fudge add \$1*

Specialty Drinks

SEA HOUSE PUNCH

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée
\$7.50

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 \$8.75

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 Ginger Vodka, Guava Juice, Mango
Purée, Splash Sweet and Sour \$9

Wine by the Glass 6 oz. Pour

ZARDETTO PRIVATE CUVÉE PROSECCO \$8

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

SALMON CREEK, CABERNET SAUVIGNON \$8

CALCU, ROSÉ \$9

UNDERWOOD, PINOT NOIR \$10

PULENTA LA FLOR, MALBEC \$11

EDMEADES, ZINFANDEL \$11

J LOHR, LOS OSOS MERLOT \$14

HESS, ALLOMI CABERNET SAUVIGNON \$15

Beer Selection

Bottles

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

CORONA, HEINEKEN,
BECKS DARK, STELLA ARTOIS,
WIDMER HEFEWEIZEN \$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

Water Selection

CRYSTAL GEYSER MINERAL WATER, (CARBONATED) \$3