

Sea House

RESTAURANT

NAPILI BAY, MAUI

est. 1963

WHALE
WATCHER'S
HAPPY
HOUR

2 - 4:30 PM



Specialty Drinks

from 2-4:30pm

LAVA FLOW \$7

Pineapple juice, Coconut Syrup, Liquid Ice Cream, Strawberries, Banana, and Rum

MAI TAI \$9

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

PINA COLADA \$8

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

BLUE HAWAII \$7

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

DAIQUIRIS \$8

Strawberry, Banana, Pineapple, or Mango

VIRGIN TROPICAL DRINKS \$6

Strawberry, Banana, Pineapple or Mango

TEQUILATINI \$10

José Cuervo Tequila, Grand Marnier, Splash Lemon-Lime

NAPILI SUNSET \$7

Skyy Orange Twist Vodka, Mango Purée, POG, Splash Cranberry

BULLEIT LEMONADE \$9

Bulleit Rye Whiskey, Lemonade, Triple sec, Splash Lemon-Lime

MAUI MULE \$9

Stolichnaya Vodka, Stoli Ginger Beer, and Lime Juice

SEA HOUSE PUNCH \$7

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée

SHORE BREAKER \$8

Svedka Clemtine Vodka, Skyy Pineapple Vodka, Guava Juice, Mango Purée Splash Sweet and Sour

Wine by the Glass

6 oz. Pour

from 2-4:30pm

SALMON CREEK, HOUSE WINE \$7

Chardonnay or Cabernet Sauvignon

GERARD BERTRAND, GRIS BLANC ROSÉ \$9

Organic and biodynamic, delicate and refreshing

ZARDETTO PRIVATE CUVÉE PROSECCO \$6

Notes of pear, apples, peaches with hint of wild flowers

PINE RIDGE, CHENIN BLANC-VIOGNIER \$8

Brilliant and refreshing lemon, honeydew and mango aromas

RUDI WIEST, RIESLING, MOSEL \$8

Mineral-infused aroma with balance of pineapple, guava and nectarine

RUFFINO, LUMINA, PINOT GRIGIO \$8

Delicious notes of grapefruit and green apple. Fragrant and fruity finish

BABICH, SAUVIGNON BLANC \$9

Tropical fruit and gooseberry with crisp acidity

WILLIAM HILL, CHARDONNAY \$10

Orchard fruits and white peach, with notes of creamy vanilla and hazelnut

JOVINO, PINOT NOIR, WILLAMETTE, OREGON \$11

Ripe berries, black currants, fig, silky tannins

EDMEADES, ZINFANDEL \$10

Stone fruit and leather with hints of smoke and vanilla bean

J LOHR, LOS OSOS MERLOT \$11

Black plum and pomegranate aromas with cedar and cocoa. Velvety, long finish

Draft Beer

from 2-4:30pm

BUDWEISER \$3

LONGBOARD LAGER (KONA) \$5

BIKINI BLONDE LAGER (MAUI) \$5

MANA WHEAT (MAUI) \$5

GOOSE ISLAND IPA \$5

KOHOLA PALE ALE (MAUI) \$5

Bottle Beer

BUD LIGHT \$4

COORS LIGHT \$4

JOHNNY APPLESEED HARD CIDER \$4

CORONA \$5

BIG WAVE GOLDEN ALE (KONA) \$5

HEINEKEN \$5

BECK'S DARK \$5

STELLA ARTOIS (BELGIUM) \$5

HAAKE BECK (NON-ALC) \$3

Water

CRYSTAL GEYSER MINERAL WATER (*carbonated*) \$2.50

BOTTLED WATER \$2

5 ONION SOUP

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

SEAFOOD CHOWDER

New England style with local flavor \$7

CRISPY CHICKEN WINGS

Tossed in traditional Buffalo or Sweet Chili Sauce \$6

KALUA PORK TACO

Flour 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, smoked pepper cream, wasabi aioli \$8

COCONUT SHRIMP

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

BALSAMIC GLAZED BRUSSEL SPROUTS

Crispy brussel 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

SEARED AHI

Mixed greens, coconut porter vinaigrette, Molokai sweet potato strings, roasted pepper aioli \$8

ROMAINE WRAPS

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

CALAMARI TACOS

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

MAUI BEACH BALLS

Rock shrimp, mahimahi, corn, Pepper Jack cheese, rice, scallions, Furikake crust, mango mustard and rémoulade dipping sauce \$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

DA KINE CAESAR SALAD

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

POLYNESIAN CHOPPED SALAD

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

TENDERLOIN BRUSCHETTA

Filet, tomatoes and mushrooms in a rich demi-glace over toasted Asiago bread finished with balsamic syrup \$8

CAPRESE CROSTINI

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

TOASTED MUSHROOM RAVIOLI

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

SHRIMP COCKTAIL

Creole poached jumbo shrimp, rémoulade and 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 and rémoulade sauce \$8