Executive Chef
Alex Stanislaw

Sea House RESTAURANT
Napili Bay, Maui

Executive Sous Chef
Brian Noordman

BREAKFAST | 7:00 - 11:00 AM

ALL AMERICAN BREAKFAST 18
Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon

MOLOKAI SWEET POTATO FRITTATA V GF 17
Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus

NAPILI KAI BENEDICTS
Classic - Canadian bacon + hollandaise 19
Lobster + capers + sriracha hollandaise 29
Vegetarian - Grilled tomato + spinach + tomato onion jam + hollandaise V 17

LOCO MOCO NAPILI KAI 19
Hamburger patty + two eggs + sweet onion brown gravy

CORNED BEEF HASH 22
House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit

HONOLUA BREAKFAST GF 19
Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + red chili sauce + sour cream
Choice of: kalua pork -or- chorizo -or- sautéed vegetables

SEA HOUSE FRIED RICE 18
Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way

THREE EGG OMELETS
Vegetarian – Mushroom + spinach + onion + tomato + shredded cheese V GF 18
Local Boy Omelet - Ham + Portuguese sausage + cheese + sriracha hollandaise GF 19
Three Cheese Omelet - Cheddar + jack + swiss GF 18

NAPILI KAI CHILAQUILES 18
Fresh tortilla chips + kalua pork + house made sauce + cilantro + queso fresco + sour cream + eggs your way

FOR THE TABLE

PELE'S POTATOES 14
Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream

HOUSE-MADE MACADAMIA NUT CINNAMON ROLL V 10

FROM THE GRIDDLE

SECRET RECIPE BUTTERMILK PANCAKES
Full stack - 14 Short stack - 10 Add local banana and macadamia nuts: Full stack - 16 Short stack - 15

FRESH MADE MOLOKA'I SWEET BREAD FRENCH TOAST V 15
Hawaiian vanilla custard + chambord whip cream + powdered sugar

HALEAKALĀ PANCAKE V 17
Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana (allow 15-20 minutes)

ADD-ONS/SIDES

Fruit yogurt - 8
Granola - 6
Mixed Berry yogurt parfait - 9
Two eggs, your way - 7
Portuguese sausage - 7
Country sausage - 7
Applewood smoked bacon - 7
One scoop steamed rice - 3
Fried rice - 7
Toast - 4
Fresh Moloka'i papaya - 8
Maui Gold pineapple - 8
Local fruit platter - 9

BREAKFAST DRINKS

Espresso - 6
Mocha, Latte & Cappuccino - 6
Coffee, Decaf or Hot Tea - 5
Syrups: Caramel, Mocha , Vanilla - 1
Juices: Orange, POG (Pineapple/Orange/Guava), Tomato, Pineapple, Apple Juice - 6

V = VEGETARIAN GF = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.
We are not able to guarantee our items are safe to consumers with food allergies.