

## SPECIALTY COCKTAILS | ALL \$17

### MAI TAI

Hawai'i's Most Popular Drink! White Rum + Dark Rum + Our "Secret" Mai Tai Mix

### SEA HOUSE SPRITZ

Risata Prosecco Sparkling + Select Aperitivo + Lilikoi Purée

### STRAWBERRY MINT LEMONADE

Tito's Vodka + Lemonade + Strawberry Purée + Mint

### ONO LYCHEE MARTINI

Meili Vodka + Lychee + Grapefruit Juice + Lime Juice

### FROZEN COCONUT MOJITO

RumHaven Coconut Rum + Crème de Coconut + Lime Sour + Pineapple + Mint

### RUM HEAVEN

RumHaven Coconut Rum + Crème de Coconut + Lemon Juice + Pineapple Juice + Coconut Water

### ALOHA BITE

Kapena Chili Tequila + Strawberry Purée + Lime Sour

### SMOKING GUN

Cuervo Tradicional Blanco + Derrumbes Mezcal + Lime + Cointreau + Grapefruit + Chili Salt Rim

### ESPRESSO MARTINI

Ocean Vodka + Espresso + Kahlua

### SEA HOUSE OLD FASHIONED

Redemption Rye + Orange Bitters + Simple

### LAHAINA HONEY GIRL

Gray Whale Gin + Lahaina Honey + Lilikoi

### TROPICAL RUSH

Pau Maui Vodka + Coconut + Banana + Pineapple + Mango

## WINES BY THE GLASS

### SPARKLING, WHITE

6oz pour

<b>RISATA</b> Prosecco – DOC Estate Grown, Product of Italy	12
<b>LA MARCA</b> Prosecco Rosé – Veneto, IT	14
<b>PIPER SONOMA</b> Brut – Sonoma, CA	14
<b>RAIMUND PRÜM</b> Essence Riesling – Mosel, Germany	12
<b>YES WAY ROSÉ</b> French Blend – FR	10
<b>J VINEYARDS</b> Pinot Gris – Sonoma, CA	10
<b>JERMANN</b> Pinot Grigio – Friuli, IT	12
<b>HANNA</b> Sauvignon Blanc – Russian River Valley, CA, 2023	13
<b>SONOMA CUTRER</b> Chardonnay – Russian River Valley, CA	14
<b>PATZ &amp; HALL</b> Chardonnay – Sonoma, CA	16
<b>ROMBAUER</b> Chardonnay – Napa, CA	20

### RED WINE

<b>TALBOTT</b> 'Kali Hart' Pinot Noir – Monterey, CA	13
<b>CALERA</b> Pinot Noir – Central Coast, CA, 2023	14
<b>BÖEN</b> Pinot Noir – Russian River Valley, CA	15
<b>SEGHEIO</b> Zinfandel – Healdsburg, CA, 2023	14
<b>WILLIAM HILL</b> Cabernet – North Coast, CA	12
<b>ALEXANDER VALLEY VINEYARDS</b> Cabernet Sauvignon – Sonoma, CA	15
<b>VINA COBOS</b> Malbec – Mendoza, ARG	12
<b>BRANCAIA TRE</b> Super Tuscan Red Blend – Tuscany, IT	14

## BEER

### DRAFTS | \$8

<b>MAUI BREWING CO. BIKINI BLONDE</b>
<b>KOHOLA MAUI</b> (Seasonal)
<b>KONA BREWING BIG WAVE</b>
<b>KONA LIGHT BLONDE ALE</b>

### BOTTLES

<b>COORS LIGHT</b>	6
<b>BUD LIGHT</b>	6
<b>HEINEKEN</b>	7
<b>STELLA ARTOIS</b>	7
<b>BECK'S</b> Non-Alcoholic	7

### CANS

<b>HIGH NOON SELTZER</b>	8
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## NON-ALCOHOLIC DRINKS

### ULTRA PURE HAWAI'I STILL WATER

5

### SPARKLING MINERAL WATER

5

### ASSORTED FRUIT PELLEGRINO

5

### NAPILI ORCHID

8

Local Tropical Orgeat + Lime + Pomegranate

### SODAS & JUICES

5

Coke • Diet Coke • Sprite • Root Beer • Ginger Ale  
Lemonade • Arnold Palmer • Shirley Temple • Roy Rodgers  
Ice Tea • Apple • Orange • Pineapple • POG • Guava

### COCONUT WATER

7

## WINE

### SPARKLING, WHITE

	6oz pour	per bottle
<b>LA MARCA</b> Prosecco Rosé – Veneto, IT	14	58
<b>PIPER SONOMA</b> Brut – Sonoma, CA	14	58
<b>YES WAY ROSÉ</b> French Blend – FR	10	40
<b>J VINEYARDS</b> Pinot Gris – Sonoma, CA	11	42
<b>RIFF</b> Pinot Grigio – Veneto, IT	-	42
<b>RISATA</b> Prosecco – DOC Estate Grown, Product of Italy	12	42
<b>RAIMUND PRÜM</b> Essence Riesling – Mosel, Germany	12	45
<b>SONOMA CUTRER</b> Chardonnay – Russian River Valley, CA	14	50
<b>PATZ &amp; HALL</b> Chardonnay – Sonoma, CA	16	62
<b>ROMBAUER</b> Chardonnay Carneros – Napa, CA	20	79
<b>JERMANN</b> Pinot Grigio – Friuli, IT	13	46
<b>WHITEHAVEN</b> Sauvignon Blanc – Marlborough, NZ	-	46
<b>HANNA</b> Sauvignon Blanc – Russian River Valley, CA, 2023	13	48
<b>CAVE DE LUGNY</b> Unoaked Chardonnay – Macon, FR	-	51
<b>STAG'S LEAP WINE CELLARS "KARIA"</b> Chardonnay – Napa, CA, 2022	-	55
<b>DUCKHORN</b> Sauvignon Blanc – Napa, CA, 2023	-	55
<b>DOMAINE AUCHERE</b> Sancerre – Loire, FR	-	56
<b>ROCHIOLI</b> Sauvignon Blanc – Russian River Valley, CA, 2023	-	85
<b>FLOWERS</b> Chardonnay – Sonoma Coast, CA, 2022	-	89
<b>VEUVE CLICQUOT</b> Yellow Label NV Brut – Champagne, FR	-	115
<b>DOM PÉRINGNON</b> Brut Champagne – FR, 2013	-	375

### RED WINE

<b>VINA COBOS</b> Malbec – Mendoza, ARG	12	45
<b>WILLIAM HILL</b> Cabernet – North Coast, CA	12	45
<b>TALBOTT 'KALI HART'</b> Pinot Noir – Monterey, CA	-	51
<b>CALERA</b> Pinot Noir – Central Coast, CA, 2023	14	52
<b>SEGHEGIO</b> Zinfandel – Healdsburg, CA, 2023	14	52
<b>CLOS DE LOS SIETE</b> Malbec – Mendoza, ARG	-	55
<b>ERATH</b> Pinot Noir – OR	-	55
<b>PENFOLDS</b> Cabernet Shiraz – AU	-	55
<b>ALEXANDER VALLEY VINEYARDS</b> Cabernet Sauvignon – Sonoma, CA	15	58
<b>BÖEN</b> Pinot Noir – Russian River Valley, CA	15	58
<b>BRANCAIA TRE</b> Super Tuscan Red Blend – Tuscany, IT	14	60
<b>DECOY</b> Cabernet Sauvignon – Alexander Valley, CA, 2022	-	65
<b>PEJU</b> Merlot – Napa, CA, 2021	-	69
<b>J VINEYARDS</b> Pinot Noir – Russian River, CA	-	82
<b>ROMBAUER</b> Zinfandel – Napa, CA	-	80
<b>FLOWERS</b> Pinot Noir – Sonoma Coast, CA, 2022	-	95
<b>STAG'S LEAP WINE CELLARS "ARTEMIS"</b> Cabernet Sauvignon – Napa, CA	-	110
<b>KOSTA BROWNE</b> Pinot Noir – Russian River Valley, CA, 2022	-	135
<b>SILVER OAK</b> Cabernet Sauvignon – Alexander Valley, CA	-	145
<b>ROCHIOLI</b> Pinot Noir – Russian River Valley, CA, 2023	-	149
<b>CAYMUS</b> Cabernet Sauvignon – Napa, CA	-	155
<b>ARGIANO</b> Brunello Di Montalcino – Tuscany, IT, 2019	-	195
<b>CADE</b> Cabernet Sauvignon – Howell Mountain Napa Valley, CA, 2017, 2018, 2019	Vertical Flight	260



Executive Chef  
Alex Stanislaw



Executive Sous Chef  
Brian Noordman

DINNER | 5:30 - 9:00 PM

## NĀ PŪPŪ

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<b>TRADITIONAL SASHIMI</b> GF	23
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
<b>CEVICHE OF THE DAY</b> GF	22
Sustainably sourced Hawaiian catch of the day - ask your server for preparation	
<b>POKE NACHOS</b>	20
Sustainably sourced Hawaiian ahi, + sweet onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + wakame + crisp wonton	
<b>NAPILI KAI SHRIMP</b>	17
Honey + parsley + chili + tamari + cream + garlic toast	
<b>CRISPY CALAMARI</b>	16
Furikake panko crust + green harissa + roasted garlic lemon aioli	
<b>COCONUT SHRIMP</b>	16
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
<b>CRISPY CAULIFLOWER "WINGS"</b> V	14
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
<b>SWEET ONION SOUP</b>	12
Petite marmite + sherry + brandy + Gruyere cheese crouton	
<b>STEAMED MANILA CLAMS</b>	24
Garlic butter + white wine + parsley + clam broth + garlic toast	

## SALAD

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<b>WEDGE SALAD</b> GF	16
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + blue cheese crumbles + house made ranch	
<b>CAESAR SALAD</b>	15
Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	
<b>CAPRESE SALAD</b> V GF	16
Fior de latte fresh mozzarella + Napili tomato + basil + pa'a kai + EVOO + balsamic	
<b>ROASTED BEET SALAD</b> V	18
Goat cheese + arugula + candied walnuts + wonton chips + Kula tomato vinaigrette	
<b>UPCOUNTRY MIXED GREEN SALAD</b> V GF	16
Kumu Farm baby lettuce + excellent cheddar + candied macadamia nuts + apple + sundried cranberry + citrus vinaigrette	

V = VEGETARIAN   GF = GLUTEN FREE

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



## ENTRÉES

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<b>BASIL PESTO CRUSTED MONCHONG</b>	48
Cheese risotto + peas + blistered corn + seasonal mushrooms + asparagus	
<b>SESAME SPICE RUBBED HAWAIIAN AHI</b>	51
Tempura shrimp + steamed rice + wasabi cream + asparagus + dynamite butter sauce	
<b>MACADAMIA NUT CRUSTED KANPACHI</b>	48
Coconut jasmine rice + upcountry vegetables + macadamia nuts + caramelized chili beurre blanc	
<b>SPANISH MEDITERRANEAN KANPACHI</b> GF	52
Aleppo pepper + blistered tomato + fingerling potato + corn + green beans + spinach + chorizo + shrimp + clam broth	
<b>CRISPY CRAB CRUSTED MONCHONG</b>	52
Pacific crabmeat + Moloka'i sweet potato + shrimp + roasted corn + sweet peppers + Lobster Cognac sauce	
<b>HULI HULI LAMB CHOPS</b> GF	52
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
<b>CENTER CUT FILET MIGNON</b> GF	65
7-8oz center cut filet + garlic smashed potato + asparagus + butter spinach + red wine demi	
<b>PACIFIC SHRIMP CARBONARA</b>	40
Spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
<b>NAPILI KAI CHICKEN PICATTA</b>	38
Crisped boneless 1/2 Jidori chicken + garlic mashed potato + seasonal vegetable + lemon butter caper sauce	
<b>TEMPURA TOFU</b> V	32
Asparagus + sweet peppers + shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
<b>GRADE A-5+ WAGYU NEW YORK STRIP</b> GF	76
Wagyu NY strip + crisped fingerlings + garlic spinach + roasted mushrooms + green herb chimichurri	
<b>SAUTEED HAND ROLLED GNOCCHI</b> V	32
Blistered tomato + Hawaiian seasonal mushrooms + garlic spinach + basil pesto cream	

## FOR the TABLE | \$13

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**BRUSSEL SPROUTS** V GF

Capers + balsamic glaze + pecorino romano

**HAND ROLLED PARMESAN GNOCCHI** V

Seasonal mushrooms + truffles + truffle cream

**CHEESE RISOTTO** V GF

Arborio rice + Pecorino romano + mascarpone

**TRUFFLE FRIES** V GF

Pecorino romano + parsley + truffle oil

**SCAMPI STYLE**

**HAMAKUA ALI' I MUSHROOMS** V GF

Scampi style Hawai'i Island oyster mushroom mix + white wine + garlic butter + parsley

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## DAILY SPECIALS

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### MONDAY

#### 16-18oz PRIME BONE IN RIBEYE STEAK 75

Truffle mashed potato + tempura broccolini + roasted ali'i mushrooms + red wine demi glaze

### TUESDAY GF

#### ROASTED SOUTH AUSTRALIAN LOBSTER TAILS 69

Two lobster tails + garlic smashed potatoes + drawn butter  
\$8 split charge will be added for the lobster dinner

### WEDNESDAY GF

#### ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus  
English cut 40 – King cut 50

### THURSDAY GF

#### SLOW BRAISED SHORT RIB 40

Mashed potato + daily fresh vegetables

### FRIDAY GF

#### SEAFOOD CIOPPINO 48

Scallops + shrimp + lobster + fresh fish + mussels

### SATURDAY GF

#### ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus  
English cut 40 – King cut 50

### SUNDAY GF

#### SURF AND TURF 65

South Australian lobster tail and filet mignon + garlic smashed potatoes + drawn butter + demi glaze

## EARLY BIRD SPECIALS | 5:30 - 6:00 PM

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INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 59

\*No substitutions

#### ISLAND SALAD

Kula greens + lilikoi vinaigrette

#### TIRAMISU

Ladyfingers + sweet mascarpone + coffee + cacao dust

#### YOUR CHOICE OF ENTRÉE:

#### MACADAMIA NUT CRUSTED HAWAIIAN FISH

Coconut-jasmine rice +  
macadamia nut drizzle +  
caramelized chili beurre blanc  
+ upcountry vegetables

#### FILET MIGNON GF

5 oz. Center cut  
smashed potatoes +  
upcountry vegetables +  
red wine demi-glaze

#### SEA HOUSE SCAMPI

Pacific shrimp+ fettuccine + garlic  
+ capers + white wine butter sauce  
+ garlic toast

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