## 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**
Ocean Vodka + Lychee + Grapefruit Juice + Lime Juice

**FROZEN COCONUT MOJITO**
RumHaven Coconut Rum + Crème de Coconut + Lime Sour + Pineapple + Mint

**RUM HEAVEN**
Kula Toasted 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 |
|---|---|
| **RISATA** Prosecco – DOC Estate Grown, Product of Italy | 12 |
| **LA MARCA** Prosecco Rosé – Veneto, IT | 14 |
| **PIPER SONOMA** Brut – Sonoma, CA | 14 |
| **RAIMUND PRÜM** Essence Riesling – Mosel, Germany | 12 |
| **YES WAY ROSÉ** French Blend – FR | 10 |
| **J VINEYARDS** Pinot Gris – Sonoma, CA | 10 |
| **JERMANN** Pinot Grigio – Fruili, IT | 12 |
| **HANNA** Sauvignon Blanc – Russian River Valley, CA, 2023 | 13 |
| **SONOMA CUTRER** Chardonnay – Russian River Valley, CA | 14 |
| **PATZ & HALL** Chardonnay – Sonoma, CA | 16 |
| **ROMBAUER** Chardonnay – Napa, CA | 20 |

### RED WINE

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

## BEER

### DRAFTS | $8

**MAUI BREWING CO. BIKINI BLONDE**
**KOHOLA MAUI** (Seasonal)
**KONA BREWING BIG WAVE**
**KONA LIGHT BLONDE ALE**

### BOTTLES

| | |
|---|---|
| **COORS LIGHT** | 6 |
| **BUD LIGHT** | 6 |
| **HEINEKEN** | 7 |
| **STELLA ARTOIS** | 7 |
| **BECK'S** Non-Alcoholic | 7 |

### CANS

| | |
|---|---|
| **HIGH NOON SELTZER** | 8 |

## NON-ALCOHOLIC DRINKS

| | |
|---|---|
| **ULTRA PURE HAWAI'I STILL WATER** | 5 |
| **SPARKLING MINERAL WATER** | 5 |
| **ASSORTED FRUIT PELLEGRINO** | 5 |
| **NAPILI ORCHID** Local Tropical Orgeat + Lime + Pomegranate | 8 |
| **SODAS & JUICES** Coke • Diet Coke • Sprite • Root Beer • Ginger Ale Lemonade • Arnold Palmer • Shirley Temple • Roy Rodgers Ice Tea • Apple • Orange • Pineapple • POG • Guava | 5 |
| **COCONUT WATER** | 7 |

# WINE

## SPARKLING, WHITE

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

## RED WINE

| | | |
|---|---|---|
| **VINA COBOS** Malbec – Mendoza, ARG | 12 | 45 |
| **WILLIAM HILL** Cabernet – North Coast, CA | 12 | 45 |
| **TALBOTT 'KALI HART'** Pinot Noir – Monterey, CA | - | 51 |
| **CALERA** Pinot Noir – Central Coast, CA, 2023 | 14 | 52 |
| **SEGHESIO** Zinfandel – Healdsburg, CA, 2023 | 14 | 52 |
| **CLOS DE LOS SIETE** Malbec – Mendoza, ARG | - | 55 |
| **ERATH** Pinot Noir – OR | - | 55 |
| **PENFOLDS** Cabernet Shiraz – AU | - | 55 |
| **ALEXANDER VALLEY VINEYARDS** Cabernet Sauvignon – Sonoma, CA | 15 | 58 |
| **BÖEN** Pinot Noir – Russian River Valley, CA | 15 | 58 |
| **BRANCAIA TRE** Super Tuscan Red Blend – Tuscany, IT | 14 | 60 |
| **DECOY** Cabernet Sauvignon – Alexander Valley, CA, 2022 | - | 65 |
| **PEJU** Merlot – Napa, CA, 2021 | - | 69 |
| **J VINEYARDS** Pinot Noir – Russian River, CA | - | 82 |
| **ROMBAUER** Zinfandel – Napa, CA | - | 80 |
| **FLOWERS** Pinot Noir – Sonoma Coast, CA, 2022 | - | 95 |
| **STAG'S LEAP WINE CELLARS "ARTEMIS"** Cabernet Sauvignon – Napa, CA | - | 110 |
| **KOSTA BROWNE** Pinot Noir – Russian River Valley, CA, 2022 | - | 135 |
| **SILVER OAK** Cabernet Sauvignon – Alexander Valley, CA | - | 145 |
| **ROCHIOLI** Pinot Noir – Russian River Valley, CA, 2023 | - | 149 |
| **CAYMUS** Cabernet Sauvignon – Napa, CA | - | 155 |
| **JORDAN** Cabernet Sauvignon – Alexander Valley, CA, 2015 | - | 195 |
| **ARGIANO** Brunello Di Montalicino – Tuscany, IT, 2019 | - | 195 |
| **CADE** Cabernet Sauvignon – Howell Mountain Napa Valley, CA, 2017, 2018, 2019 | **Vertical Flight** | 260 |
| **SASSICAIA** Tenuta San Guido – Castagneto, IT, 2022 | - | 395 |

Executive Chef
Alex Stanislaw

Sea House
RESTAURANT
*Napili Bay, Maui*

Executive Sous Chef
Brian Noordman

## DINNER | 5:30 - 9:00 PM

## NĀ PŪPŪ

**TRADITIONAL SASHIMI** GF — 25
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari

**CEVICHE OF THE DAY** GF — 23
Sustainably sourced Hawaiian catch of the day - ask your server for preparation

**POKE NACHOS** — 21
Sustainably sourced Hawaiian ahi, + sweet onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + wakame + crisp wonton

**NAPILI KAI SHRIMP** — 20
Honey + parsley + chili + tamari + cream + garlic toast

**CRISPY CALAMARI** — 17
Furikake panko crust + green harissa + roasted garlic lemon aioli

**COCONUT SHRIMP** — 17
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili

**CRISPY CAULIFLOWER "WINGS"** V — 15
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch

**SWEET ONION SOUP** — 14
Petite marmite + sherry + brandy + Gruyere cheese crouton

**STEAMED MANILA CLAMS** — 24
Garlic butter + white wine + parsley + clam broth + garlic toast

## SALAD

**WEDGE SALAD** GF — 18
Waipoli Farm butter lettuce + guava smoked bacon + tomato + sieved egg + blue cheese crumbles + house made ranch

**CAESAR SALAD** — 16
Waipoli Farm baby romaine + crouton + pecorino romano + house made Caesar dressing

**CAPRESE SALAD** V GF — 18
Fior de latte fresh mozzarella + Napili tomato + basil + pa'a kai + EVOO + balsamic

**BEET SALAD** V — 18
Roasted beets + crispy goat cheese + wild arugula + toasted walnuts + liliko'i vinaigrette

**MOLOKA'I WATERMELON SALAD** V GF — 18
Makawao Farm arugula + Kumu Farm watermelon + sheep milk feta + Kula sweet onion + EVOO + aged balsamic

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.

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*Napili Bay, Maui*

# ENTRÉES

**BASIL PESTO CRUSTED MONCHONG** 49
Cheese risotto + peas + blistered corn + seasonal mushrooms + asparagus

**SESAME SPICE RUBBED HAWAIIAN AHI** 52
Tempura shrimp + steamed rice + wasabi cream + asparagus + dynamite butter sauce

**MACADAMIA NUT CRUSTED KANPACHI** 49
Coconut jasmine rice + upcountry vegetables + macadamia nuts + caramelized chili beurre blanc

**SAUTEED KANPACHI** GF 49
Escabedo Farm zucchini + sweet Kula onion + Hamakua Farm hon shimeji mushrooms + herbed couscous + whole grain mustard lemon-capers + bourre blanc

**CRISPY CRAB CRUSTED MONCHONG** 52
Pacific crabmeat + Moloka'i sweet potato + shrimp + roasted corn + sweet peppers + Lobster Cognac sauce

**HULI HULI LAMB CHOPS** GF 55
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce

**CENTER CUT FILET MIGNON** GF 69
7-8oz center cut filet + garlic smashed potato + asparagus + butter spinach + red wine demi

**LINGUINI WITH PACIFIC SHRIMP & MANILA CLAMS** 42
Linguini + Pacific shrimp + + Manila clams + parsley + garlic + butter + white wine + clam broth

**NAPILI KAI CHICKEN PICATTA** 40
8oz free range chicken breast + orzo pasta + sweet peas + Kamuela tomato + backyard green herbs + caper charred lemon butter sauce

**TEMPURA TOFU** V 34
Asparagus + sweet peppers + shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze

**GRADE A-5+ WAGYU NEW YORK STRIP** GF 79
Wagyu NY strip + crisped fingerlings + garlic spinach + roasted mushrooms + green herb chimichurri

**LOCAL MUSHROOM RISOTO** V GF 38
Cheese risoto + Hamakua Farm hon shimeji and miataki mushrooms + backyard green herbs

# FOR the TABLE | $14

**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 ALIʻI MUSHROOMS** V GF
Scampi style Hawai'i Island oyster mushroom mix + white wine + garlic butter + parsley

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# DAILY SPECIALS

## MONDAY
**16-18oz PRIME BONE IN RIBEYE STEAK** 79
Truffle mashed potato + tempura broccolini + roasted ali'i mushrooms + red wine demi glaze

## TUESDAY GF
**ROASTED SOUTH AUSTRALIAN LOBSTER TAILS** 74
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 42 – King cut 52

## THURSDAY GF
**SLOW BRAISED SHORT RIB** 42
Mashed potato + daily fresh vegetables

## FRIDAY GF
**SEAFOOD CIOPPINO** 49
Scallops + shrimp + lobster + fresh fish + mussels

## SATURDAY GF
**ANGUS PRIME RIB OF BEEF**
Garlic smashed potatoes + fresh herb Au jus
English cut 42 – King cut 52

## SUNDAY GF
**SURF AND TURF** 69
South Australian lobster tail and filet mignon + garlic smashed potatoes + drawn butter + demi glace

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

INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 62
*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-glace

**SEA HOUSE SCAMPI**
Pacific shrimp + linguine + garlic + capers + white wine butter sauce + garlic toast

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