

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

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 – Friuli, 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
SEGHEIO 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
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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

	6oz pour	per bottle
SPARKLING, WHITE		
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 – Friuli, IT	13	46
WHITEHAVEN Sauvignon Blanc – Marlborough, NZ	-	46
HANNA Sauvignon Blanc – Russian River Valley, 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
SEGHEIO 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
ARGIANO Brunello Di Montalicino – Tuscany, IT, 2019	-	195
CADE Cabernet Sauvignon – Howell Mountain Napa Valley, CA, 2017, 2018, 2019	Vertical Flight	260



Executive Chef
Alex Stanislav



Executive Sous Chef
Brian Noordman

DINNER | 5:30 - 9:00 PM

NĀ PŪPŪ

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

SALAD

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

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

FOR the TABLE | \$13

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

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

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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