

Executive Chef
Alex Stanislaw



Executive Sous Chef
Brian Noordman

LUNCH | 11:00 AM - 2:00 PM

SOUPS & STARTERS

POKE NACHOS	18	NAPILI TOMATO SOUP V GF	10
Sustainable Hawaiian ahi + sweet onion + tomato + limu wasabi aioli + sweet soy + sriracha aioli + crispy wonton		Fresh Napili tomato + crème fraiche + balsamic drizzle	
COCONUT SHRIMP	15	SEAFOOD CHOWDER GF	12
Coconut panko crust + Hawaiian fruit + sweet Thai chili sauce		Seafood + carrot + bacon + celery+ onion+ cream	
CRISPY CALAMARI	15		
Furikake panko crust + marinara + tartar			

SALADS

SEARED AHI AND ARUGULA GF	22
Spicy seared sashimi ahi + arugla + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot	
TEQUILA LIME CHICKEN SALAD GF	18
Waipoli Farm baby romaine + marinated chicken + avocado + black bean-corn salsa + cheddar/jack blend tortilla strips + chipotle ranch	
CHICKEN PAPAYA SALAD GF	18
Poached chicken salad + dried cranberry + avocado + sheep milk feta + candied macadamia nuts Waipoli Farm mixed greens + papaya + lilikoi vinaigrette	
CAESAR SALAD	15
Waipoli Farm baby romaine + pecorino romano + Marino's croutons + house-made caesar add grilled chicken - 22 add grilled catch - 27	
CHILLED SOBA NOODLE SALAD V	15
Tempura tofu + cucumber + carrot + Asian slaw + furikake + crispy wonton + peanut dressing	
ROASTED BEET SALAD V	18
Goat cheese + arugula + candied walnuts + wonton chips + Kula tomato vinaigrette	

SPECIALTIES

SESAME CRUSTED MAHI MAHI	29
Tamari mustard beurre blanc + lobster avocado relish + wonton crisps + calrose rice	
EVERYONE'S FAVORITE COMFORT FOOD	16
Napili tomato soup & grilled cheese sandwich	
FISH AND CHIPS	21
Beer Batter fish + French fries + tartar sauce + lemon	
BAJA FISH TACOS	20
Bikini blond beer battered + Catch of the day avocado slaw + cheddar jack + salsa roja + sriracha aioli + black bean corn relish + tortilla chips	
SEA HOUSE BURGER	22
8 oz. American Wagyu beef patty + cheddar, pepper jack or Swiss *Beyond Beef patty can be substituted - add grilled mushrooms & onions - 24 - add guava smoked bacon - 25	

SANDWICHES

Sandwiches are served with house made potato chips. Substitute french fries, onion rings, or house salad	+4
MAHI MAHI SANDWICH	16
Grilled or blackened mahi + tartar sauce + brioche bun	
BLACKENED CHICKEN SANDWICH	18
Bacon + Swiss + avocado + lettuce + tomato onion + sriracha aioli + brioche bun	
HAWAIIAN AHI TUNA MELT	17
Ocean fresh (never canned) "tuna" salad sliced cheddar + tomato + grilled sourdough	
CRAB CLUB	22
Crab salad on toasted wheat + pepper jack bacon + lettuce + tomato + avocado + mustard aioli	
B.L.A.T. SANDWICH	17
Applewood smoked bacon + butter leaf lettuce + avocado + tomato + chipolte ranch + sourdough	

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.