Executive Chef
Alex Stanislaw

Sea House RESTAURANT
Napili Bay, Maui

Executive Sous Chef
Brian Noordman

LUNCH | 11:00 AM - 2:00 PM

SOUPS & STARTERS

POKE NACHOS 22
Sustainable Hawaiian ahi + sweet onion + tomato + limu
wasabi aioli + sweet soy + sriracha aioli + crispy wonton

COCONUT SHRIMP 17
Coconut panko crust + Hawaiian fruit
+ sweet Thai chili sauce

CRISPY CALAMARI 17
Furikake panko crust + marinara + tartar

NAPILI TOMATO SOUP V GF 10
Fresh Napili tomato + Marino's croutons + EVOO

SEAFOOD CHOWDER GF 14
Seafood + carrot + bacon + celery+ onion+ cream

SALADS

NAPILI KAI STEAK SALAD GF 32
Crisp Kula butter lettuce + tender grilled flank steak + homemade buttermilk ranch dressing
+ Applewood smoked bacon + chopped egg + crumbled blue cheese + spiced pecans
+ sweet cherry tomatoes + shaved watermelon radish

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 16
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 16
Tempura tofu + cucumber + carrot + Asian slaw + furikake + crispy wonton + peanut dressing

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

SEARED AHI AND ARUGULA GF 28
Spicy seared sashimi ahi + arugula + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot

SPECIALTIES

SESAME CRUSTED MAHI MAHI 32
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 verde
+ 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 21
Grilled or blackened mahi + tartar sauce + brioche bun

BLACKENED CHICKEN SANDWICH 19
Bacon + Swiss + avocado + lettuce + tomato
onion + sriracha aioli + brioche bun

HAWAIIAN AHI TUNA MELT 19
Ocean fresh (never canned) "tuna" salad
sliced cheddar + tomato + grilled sourdough

CRAB CLUB 24
Crab salad on toasted wheat + pepper jack
bacon + lettuce + tomato + avocado + mustard aioli

CAPRESE SANDWICH & QUINOA SALAD V 18
Buffalo mozzarella + basil pesto + Kula tomatoes
+ arugula + balsamic reduction + toasted ciabatta roll
+ quinoa date salad

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.