

Executive Chef
Alex Stanislav



Executive Sous Chef
Brian Noordman

LUNCH | 11:00 AM - 2:00 PM

SOUPS & STARTERS

POKE NACHOS 17 Sustainable Hawaiian ahi + sweet onion + tomato + limu wasabi aioli + sweet soy + sriracha aioli + crispy wonton	NAPILI TOMATO SOUP V GF 8 Fresh Napili tomato + crème fraiche + balsamic drizzle
COCONUT SHRIMP 14 Coconut panko crust + Hawaiian fruit + sweet Thai chili sauce	SEAFOOD CHOWDER GF 9 Seafood + carrot + bacon + celery + onion + cream
CRISPY CALAMARI 15 Furikake panko crust + marinara + tartar	

SALADS

SEARED AHI AND ARUGULA GF 20 Spicy seared sashimi ahi + arugula + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot
TEQUILA LIME CHICKEN SALAD GF 16 Waipoli Farm baby romaine + marinated chicken + avocado + black bean-corn salsa + cheddar/jack blend tortilla strips + chipotle ranch
CHICKEN PAPAYA SALAD GF 18 Jidori 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 - 18 add grilled catch - 22
CHILLED SOBA NOODLE SALAD V 15 Tempura tofu + cucumber + carrot + Asian slaw + furikake + crispy wonton + peanut dressing
LI HING MUI BEET SALAD V 15 Beets + goat cheese croquets + orange segments + spiced pecans + pomegranate gastrique + tarragon

SPECIALTIES

SESAME CRUSTED MAHI MAHI 22 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 16 Beer Batter fish + French fries + tartar sauce + lemon
BAJA FISH TACOS 17 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 17 8 oz. American Wagyu beef patty + cheddar, pepper jack or Swiss *Beyond Beef patty can be substituted - add grilled mushrooms & onions - 19 - add guava smoked bacon - 19

SANDWICHES

Sandwiches are served with house made potato chips. Substitute french fries, onion rings, or house salad	+3
MAHI MAHI SANDWICH 16 Grilled or blackened mahi + tartar sauce + brioche bun	
CHEF BRIAN'S BEER BATTERED CHICKEN 15 Jidori chicken breast + remoulade + Marcos' crunchy slaw + pickles + brioche bun	
HAWAIIAN AHI TUNA MELT 15 Ocean fresh (never canned) tuna salad sliced cheddar + tomato + grilled sourdough	
CRAB CLUB 16 Crab salad on toasted wheat + pepper jack bacon + lettuce + tomato + avocado + mustard aioli	
B.L.A.T. SANDWICH 15 Applewood crispy 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 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.