

COCKTAILS | ALL \$14

MAI TAI

Hawai'i's Most Popular Drink! White Rum + Dark Rum + Our "Secret" Mai Tai Mix

SEA HOUSE SPRITZ

Mana Sparkling + Select Aperitivo + Lilikoi Puree

STRAWBERRY MINT

LEMONADE

New Amsterdam Pink Whitney Vodka + Lemonade + Strawberry Puree + Mint

SEA HOUSE MULE

Vodka + Lilikoi Puree + Lime Juice + Thai Basil

ONO LYCHEE MARTINI

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 Puree + Lime Sour

LING HUI MUI PALOMA

Kapena Ling Hing Mui Tequila + San Pellegrino Clementine + Lime Juice

SPECIALTY COCKTAILS | \$16

SEA HOUSE MARY

Vodka + Bloody Mary Mix + Pickled Asparagus + Crispy Bacon

KULA COLODA

Kula Toasted Coconut Rum + Coconut + Pineapple Juice + Cream

FROZEN MAI TAI

Lilikoi Sorbet + POG + Light and Dark Rum

WINES BY THE GLASS

WHITE, SPARKLING

6oz pour

AMELIA Cremant Rosé – Bordeaux, FR	14
JERMANN Pinot Grigio – Friuli, IT	12
J VINEYARDS Pinot Gris - Sonoma, CA	10
CLOS DU BOIS Chardonnay – CA	9
MANA SPARKLING Brut – HI	11
YES WAY ROSÉ French Blend – FR	9
DAOU Sauvignon Blanc – NZ	12

RED WINE

BÖEN Pinot Noir Russian River Valley, CA	15
TALBOTT 'Kali Hart' Pinot Noir – Monterey, CA	13
BRANCAIA TRE Super Tuscan Red Blend – Tuscany, IT	14
THE CRITIC Cabernet Sauvignon – Napa, CA	14
BONANZA Cabernet by Caymus	14
CARMEL ROAD Cabernet	9
ANGELINE Pinot Noir – CA	11
VINA COBOS Malbec – Mendoza, ARG	12

BEER

DRAFTS | \$7

MAUI BREWING CO. BIKINI BLONDE	
KOHALA MAUI (Seasonal)	
KONA BREWING BIG WAVE	
KONA LIGHT BLONDE ALE	
ELYSIAN SPACE DUST IPA	

BOTTLES

COORS LIGHT	5
BUD LIGHT	5
HEINEKEN	6
STELLA ARTOIS	6

CANS

KONA TROPICAL PUNCH	
ISLAND SELTZER	7

NON-ALCOHOLIC DRINKS

ULTRA PURE HAWAII STILL WATER	4	ASSORTED FRUIT PELLEGRINO	4
SPARKLING MINERAL WATER	4	NAPILI ORCHID	
		Local Tropical Orgeat + Lime + Pomegranate + Thai Basil	7



WINE

	6oz pour	per bottle
WHITE, SPARKLING		
GRUET Brut – Albuquerque, NM	-	51
AMELIA Cremant Rosé – Bordeaux, FR	14	61
VEUVE CLICQUOT Yellow Label NV Brut – Champagne, FR	-	89
YES WAY ROSÉ French Blend – FR	9	38
SAINT. M Riesling – Pflaz, DE	-	30
ANGELINE Chardonnay – CA	11	35
CLOS DU BOIS Chardonnay – CA	10	35
MANA SPARKLING Brut – CA	11	40
J VINEYARDS Pinot Gris – Sonoma, CA	10	42
DAOU Sauvignon Blanc – NZ	12	45
SONOMA CUTRER Chardonnay – Russian River Valley, CA	14	45
JERMANN Pinot Grigio – Fruili, IT	12	46
WHITEHAVEN Sauvignon Blanc – Marlborough, NZ	-	46
CAVE DE LUGNY Unoaked Chardonnay – Macon, FR	-	51
EMMOLO Sauvignon Blanc – Napa, CA	-	51
DOMAINE AUCHERE Sancerre – Loire, FR	-	56
ROMBAUER Chardonnay Carneros – Napa, CA	-	85
RED WINE		
ANGELINE Pinot Noir – CA	11	35
VINA COBOS Malbec – Mendoza, ARG	12	42
CARMEL ROAD Cabernet	10	45
TALBOTT ‘KALI HART’ Pinot Noir – Monterey, CA	-	51
BONANZA Cabernet by Caymus	14	55
CLOS DE LOS SIETE Malbec – Mendoza, ARG	-	55
ERATH Pinot Noir	-	55
VINA COBOS COCODRILO Red Blend – Mendoza, ARG	-	55
THE CRITIC Cabernet Sauvignon – Napa, CA	14	56
BÖEN Pinot Noir Russian River Valley, CA	15	58
BRANCAIA TRE Super Tuscan Red Blend – Tuscany, IT	14	60
J VINEYARDS Pinot Noir – Russian River, CA	-	77
ROMBAUER Zinfandel – Napa, CA	-	80
STAG’S LEAP WINE CELLARS “ARTEMIS” Cabernet Sauvignon – Napa, CA	-	110
SILVER OAK Cabernet Sauvignon – Alexander Valley, CA	-	129
CAYMUS Cabernet Sauvignon – Napa, CA	-	155
CHATEAU Souverain Merlot – CA	13	60
SCHERRER Zinfandel – CA	-	89



Executive Chef
Alex Stanislav



Executive Sous Chef
Brian Noordman

DINNER | 5:30 - 9:00 PM

NĀ PŪPŪ

TRADITIONAL SASHIMI GF	MP
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
60 SECOND CEVICHE GF	MP
Ahi + Moloka'i lime + Hawaiian salt + jalapeno + EVOO + cilantro	
POKE NACHOS	16
Sustainably sourced Hawaiian ahi, + sweet Kula onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + wakame + crisp wonton	
NAPILI KAI SHRIMP	16
Makawao honey + parsley + chili + tamari + cream + garlic toast	
CRISPY CALAMARI	14
Furikake panko crust + green harissa + roasted garlic lemon aioli	
COCONUT SHRIMP	14
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
CRISPY CAULIFLOWER "WINGS" V	12
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
SWEET KULA ONION SOUP	8
Petite marmite + sherry + brandy + Gruyere cheese crouton	

SALAD

WEDGE SALAD GF	14
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + blue cheese dressing	
LI HING MUI BEET SALAD V GF	15
Beets + Goat cheese croquets + Orange segments + Spiced pecans + Pomegranate gastrique + Tarragon	
PORT POACHED PEAR V GF	14
Stilton + spiced walnuts + port gastrique + pomegranate + arugula + lilikoi vinaigrette	
CAESAR SALAD	14
Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	
CAPRESE SALAD V GF	14
Fior de latte fresh mozzarella + Kula Dave tomato + basil + pa'a kai + EVOO + balsamic	

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	44
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
SESAME SPICE RUBBED HAWAIIAN AHI	45
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
MACADAMIA NUT CRUSTED MAHI MAHI	44
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
CRISPY CRAB CRUSTED MONCHONG	47
Pacific crabmeat + Moloka'i sweet potato + shrimp + roasted corn + sweet peppers + Lobster Cognac sauce	
HULI HULI LAMB CHOPS GF	42
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
CENTER CUT FILET MIGNON GF	54
Crispy onion strings + horseradish garlic smashed potato + peppercorn mustard demi glace + Gorgonzola butter	
PACIFIC SHRIMP CARBONARA	38
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
ORGANIC CHICKEN BREAST TRUFFLE MUSHROOMS GNOCCHI	30
Parmesan panko crusted + hand rolled parmesan gnocchi + mushroom truffle cream	
SEA HOUSE BURGER	25
8 oz. American Wagyu beef patty + caramelized onions + Gruyère cheese + truffle fries + brioche bun *Beyond Beef Vegetarian patty can be substituted	
TEMPURA TOFU V	32
Asparagus + sweet peppers + Shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
NIGHTLY VEGETARIAN SPECIAL V	-
Ask your server for tonight's presentation	

FOR the TABLE | \$10

BRUSSEL SPROUTS V GF

Capers + balsamic glaze + pecorino romano

HAND ROLLED PARMESAN GNOCCHI V

Seasonal mushrooms + truffles + truffle cream

THREE CHEESE RISOTTO V GF

Arborio rice + Pecorino romano + ricotta + Monterey Jack

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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DESSERT & AFTER DINNER DRINKS

DESSERT | \$12

ICE CREAM PIE

Chocolate cookie crust, Maui made vanilla, chocolate and coffee ice cream, caramel, hot chocolate sauces

NAPILI KAI SORBET TRIO

Mango, raspberry, lilikoi

WARM HOUSEMADE BREAD PUDDING

Vanilla ice cream, caramel, coconut

TIRAMISU

CHEESECAKE

Lilikoi sauce

FLOURLESS CHOCOLATE TORTE

ICE CREAM | \$7

VANILLA BEAN, CHOCOLATE, KONA COFFEE

SORBET | \$7

MANGO, LILIKOI, RASPBERRY

AFTER MEAL BEVERAGES | \$14

B-52 COFFEE

Baileys, Kahlua, coffee, whipped cream

IRISH COFFEE

Irish Whiskey, Kahlua, coffee, whipped cream


MEXICAN COFFEE

Tequila, Tia Maria, coffee, whipped cream

CHIP SHOT

Baileys, Tuaca, coffee, whipped cream

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DAILY SPECIALS

MONDAY **GF**

HULI HULI PRIME FLAT IRON STEAK 44

Guava shoyu demi glaze + Moloka'i mashed potato + balsamic Brussel sprouts

TUESDAY **GF**

ROASTED SOUTH AFRICAN LOBSTER TAILS 53

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**

SEAFOOD CIOPPINO 48

Scallops + shrimp + lobster + fresh fish

FRIDAY

SHORT RIB 40

Mashed potato + daily fresh vegetables

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 52

South African 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 44

*No substitutions

ISLAND SALAD

Kula greens + tropical salsa + 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

*Gluten Free Upon Request **GF**

No Macadamia Nut Crust

FILET MIGNON

5 oz. Center cut
smashed potatoes +
upcountry vegetables +
red wine demi-glaze

SEA HOUSE SCAMPI

Pacific shrimp
Fresh made fettuccine + garlic +
capers + white wine butter sauce +
garlic toast

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