SOUPS & STARTERS

POKE NACHOS 17
Sustainable Hawaiian ahi + sweet onion + tomato + limu
wasabi aioli + sweet soy + sriracha aioli + crispy wonton

COCONUT SHRIMP 14
Coconut panko crust + Hawaiian fruit + sweet Thai chili sauce

CRISPY CALAMARI 15
Furikake panko crust + marinara + tartar

SALADS

SEARED AHI AND ARUGULA 20
Spicy seared sashimi ahi + arugula + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot

TEQUILA LIME CHICKEN SALAD 16
Waipoli Farm baby romaine + marinated chicken + avocado + black bean-corn salsa + cheddar/jack blend
tortilla strips + chipotle ranch

CHICKEN PAPAYA SALAD 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 croquettes + 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
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
+ lettuce + tomato + avocado + mustard aioli

B.L.A.T. SANDWICH 15
Applewood crispy bacon + butter leaf lettuce + avocado + tomato + chipotle ranch + Molokai’s sweet bread

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.