

BREAKFAST

GENERAL MANAGER
AMANKHEIRI

SERVED FROM 8-11AM

EXECUTIVE CHEF
ALEX STANISLAW

| | | |
|---|--|--------------------------|
| ALL AMERICAN BREAKFAST | 15 | |
| Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon | | |
| MOLOKAI SWEET POTATO FRITTATA | 14 | |
| Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus | | |
| NAPILI KAI BENEDICTS | | |
| <i>Classic</i> - Canadian bacon + hollandaise | 15 | |
| <i>Crab</i> - Crab cakes + sriracha hollandaise | 17 | |
| <i>Vegetarian</i> - Tomato + spinach + onion jam + hollandaise | 15 | |
| <i>Blackstone</i> - Country sausage patties + hollandaise | 15 | |
| LOCO MOCO NAPILI KAI | 15 | |
| Hamburger patty + two eggs + country sausage gravy + rice + buttermilk biscuit | | |
| CORNED BEEF HASH | 15 | |
| House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit | | |
| HONOLUA BREAKFAST | 15 | |
| Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + salsa roja + sour cream choice of kalua pork or sautéed vegetables | | |
| SEA HOUSE FRIED RICE | 15 | |
| Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way | | |
| THREE EGG OMELETS | 15 | |
| <i>Vegetarian</i> - Mushroom + spinach + onion + tomato + shredded cheese | | |
| <i>Local Boy Omelet</i> - Ham + Portuguese sausage + cheese + sriracha hollandaise | | |
| <i>Chicken Chorizo Omelet</i> - House made chicken chorizo + Jack & cheddar + roasted bell peppers + salsa verde + crema | | |
| FOR THE TABLE | | |
| PELE'S POTATOES | 10 | |
| Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream | | |
| HOUSE-MADE MACADAMIA NUT CINNAMON ROLL | 6 | |
| FROM THE GRIDDLE | | |
| SECRET RECIPE BUTTERMILK PANCAKES | | |
| Full stack - 10 Short stack - 8 Add local banana and macadamia nuts - 15 | | |
| BANANA BREAD FRENCH TOAST | 15 | |
| Hawaiian vanilla custard + fresh blueberry compote + chambord whip cream | | |
| HALEAKALA PANCAKE | 16 | |
| Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana **allow 15-20 minutes** | | |
| ADD-ONS/SIDES | | |
| Fruit yogurt - 6 | Portuguese sausage - 5 | Toast - 3 |
| Granola - 6 | Country sausage - 5 | Fresh Molokai papaya - 5 |
| Mixed Berry yogurt parfait - 8 | Applewood smoked bacon - 5 | Maui Gold pineapple - 5 |
| Biscuits and gravy - 6 | One scoop steamed rice - 2 | Local fruit platter - 9 |
| Two eggs, your way - 6 | Fried rice - 5 | Chicken sausage-5 |
| BREAKFAST DRINKS | | |
| Espresso - 5 | Syrups: Caramel, Mocha, Vanilla - 1 | |
| Mocha, Latte & Cappuccino - 6 | Juices: Orange, POG-Pineapple/Orange/Guava, Tomato, Pineapple, Apple Juice - 4 | |
| Coffee, Decaf or Hot Tea - 4 | | |

V- VEGETARIAN GF- GLUTEN FREE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

COCKTAILS - ALL \$14

MAI TAI

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

SEA HOUSE SPRITZ

La Marca Prosecco + Select Aperitivo + Lilikoi Puree

NAPILI POMELO

New Amsterdam Grapefruit Vodka + Select Apertivo + Ruby Red Grapefruit + Club Soda

STRAWBERRY MINT LEMONADE

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

SPARKLING ROSE SANGRIA

Rose d'Or Sparkling Wine + Gionelli Peach Liqueur + Pineapple + Orange Juice

SEA HOUSE MULE

New Amsterdam Vodka + Lilikoi Puree + Lime Juice + Thai Basil

ONO LYCHEE MARTINI

New Amsterdam Grapefruit Vodka + Lychee + Grapefruit Juice + Lime Juice

CALI-GRONI

Gray Whale Gin + Lo-fi Amaro + Lo-fi Sweet Vermouth

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

TROPICAL ITCH

Diplomatico Planas + Local Tropical Orgeat + Lime Juice

ALOHA BITE

Kapena Chili Tequila + Strawberry Puree + Lime Sour

LILIKOI RITA

Camarena Silver Tequila + Lilikoi Puree + Combier Liqueur d' Orange + Lime Sour

SKINNY-RITA

Camarena Silver Tequila + Lime Sour + Ruby Red Grapefruit + Coconut Water

LING HUI MUI PALOMA

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

SMASHED IN PARADISE

Redemption Bourbon + Honey Syrup + Lemon Juice + Mint + Pineapple

NAPILI TIGER

Frozen- RumHaven Coconut Rum + Redemption Bourbon + Lime + Crème de Coconut + Mint Lilikoi + Guava

SPECIALTY COCKTAILS - \$16

OCEAN VODKA BLOODY MARY

House bloody Mary mix + bacon + blue cheese olives + pickled asparagus + lime

KULA TOASTED COCONUT MANGO DAIQUIRI

Mango puree + sweet and sour mix + lime + Kula dark rum

WINES BY THE GLASS

SPARKLING

LA MARCA Prosecco - Veneto, IT

GRUET Brut NV - NM

AMELIA Cremant Rosé - Bordeaux, FR

RISATA Moscato d'Asti - Piedmont, IT

WHITE WINE

JERMANN Pinot Grigio - Friuli, IT

J VINEYARDS Pinot Gris - Sonoma, CA

DOMAINE AUCHERE Sancerre - Loire, FR

WHITEHAVEN Sauvignon Blanc - Marlborough, NZ

EMMOLO Sauvignon Blanc - Napa Valley, CA

CAVE DE LUGNY Unoaked Chardonnay - Macon, FR

LAGUNA Chardonnay - Russian River Valley, CA

RED WINE

INSCRIPTION Pinot Noir - Willamette, OR

BÖEN Pinot Noir Russian River Valley, CA

TALBOTT 'Kali Hart' Pinot Noir - Monterey, CA

BEAULIEU VINEYARD 'BV' Merlot - Napa, CA

BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT

THE CRITIC Cabernet Sauvignon - Napa, CA

CLOS DE LOS SIETE Malbec - Mendoza, ARG

6 oz.
pour

10

12

14

9

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BEER

DRAFTS \$7

ELYSIAN SPACE DUST IPA

KONA BREWING GOLD CLIFF IPA

KONA BREWING BIG WAVE

KONA BREW LEMONGRASS LUAU

MAUI BREWING CO. BIKINI BLONDE

MANGO CART WHEAT ALE

BOTTLES

BUD LIGHT 5

COORS LIGHT 5

HEINEKEN 6

STELLA ARTOIS 6

BECK'S NON-ALCOHOLIC 5

CANS

10 BARREL CUCUMBER SOUR 7

10 BARREL GUAVA SOUR 7

KONA LONGBOARD 7

KONA TROPICAL PUNCH 7

ISLAND SELTZER

HIGH NOON MANGO 6

HARD SELTZER

NON-ALCOHOLIC DRINKS

SEA HOUSE SIGNATURE HIBISCUS TEA 4

ULTRA PURE HAWAII STILL WATER 4

PERRIER SPARKLING MINERAL WATER 4

ASSORTED FRUIT PELLEGRINO 4

NAPILI ORCHID

Local Tropical Orgeat + Lime + Pomegranate + Thai Basil 7

LUNCH

GENERAL MANAGER
AMANKHEIRI

SERVED FROM 11AM - 2PM

EXECUTIVE CHEF
ALEX STANISLAW

SOUPS & STARTERS

| | |
|--|---|
| <p>POKE NACHOS 16 Sustainable Hawaiian ahi + sweet onion + tomato + limu wasabi aioli + sweet soy + sriracha aioli + crispy wonton</p> <p>COCONUT SHRIMP 14 Coconut panko crust + Hawaiian fruit + sweet Thai chili sauce</p> <p>CRISPY CALAMARI 15 Furikake panko crust + marinara + tartar</p> <p>NAPILI TOMATO SOUP GF 8 Fresh Napili tomato + crème fraiche + balsamic drizzle</p> | <p>SEAFOOD CHOWDER GF 9 Seafood + carrot + bacon + celery + onion + cream</p> <p>HUMMUS PLATE V 16 Garbanzo hummus + minted tabbouleh + tomato + cucumber + Mediterranean olives + grilled pita</p> <p>LI HING MUI BEET V 14 Beets + Goat cheese croquets + Orange segments + Spiced pecans + Pomegranate gastrique + Tarragon</p> |
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SALADS

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| <p>SEARED AHI AND ARUGULA 18 Spicy seared sashimi ahi + arugula + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot</p> <p>TEQUILA LIME CHICKEN SALAD GF 17 Waipoli Farm baby romaine + marinated chicken + avocado + black bean-corn salsa + cheddar/jack blend tortilla strips + chipotle ranch</p> <p>CHICKEN PAPAYA SALAD GF 16 Jidori chicken salad + dried cranberry + avocado + sheep milk feta + candied macadamia nuts Waipoli Farm mixed greens + papaya + lilikoi vinaigrette</p> <p>CAESAR SALAD 14 Waipoli Farm baby romaine + pecorino romano + Marino's croutons + house-made caesar <i>add grilled chicken - 18 add grilled catch - 22</i></p> <p>CHILLED SOBA NOODLE SALAD V 15 Tempura tofu + cucumber + carrot + Asian slaw + furikake + crispy wonton + peanut dressing</p> | |
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SPECIALTIES

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| <p>SESAME CRUSTED MAHI MAHI 22 Tamari mustard beurre blanc + lobster avocado relish + wonton crisps + calrose rice</p> <p>EVERYONE'S FAVORITE COMFORT FOOD 16 Napili tomato soup & grilled cheddar cheese on sour dough served with French fries</p> <p>FISH AND CHIPS 16 Beer Batter fish + French fries + tartar sauce + lemon</p> <p>BLACK BEAN BURGER 17 Black bean + corn + shiitake mushroom + beet & feta patty avocado relish + smoked chili aioli + crispy onion strings chipotle ranch + toasted brioche bun</p> <p>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</p> <p>CHICKEN CHORIZO QUESADILLA 15 Melted cheddar & jack + black bean-corn relish house salsa + crema</p> | |
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SANDWICHES

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| Sandwiches are served with house made potato chips. Sub French fries, sweet potato fries, onion rings, or house salad \$3 | |
| <p>MAHI MAHI SANDWICH 16 Grilled or blackened mahi + tartar sauce + brioche bun</p> <p>CHEF BRIAN'S BEER BATTERED CHICKEN 15 Jidori chicken breast + remoulade + Marcos' crunchy slaw + pickles + brioche bun</p> <p>HAWAIIAN AHI TUNA MELT 15 Ocean fresh (never canned) tuna salad sliced cheddar + tomato + grilled sourdough</p> <p>CRAB CLUB 16 Crab salad on toasted wheat + pepper jack bacon + lettuce + tomato + avocado + mustard aioli</p> <p>SEA HOUSE BURGER 17 8 oz. American Wagyu beef patty + cheddar, pepper jack or Swiss <i>-add grilled mushrooms & onions - 19</i> <i>-add guava smoked bacon - 19</i></p> | |

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