

## BREAKFAST

GENERAL MANAGER  
AMANKHEIRI

SERVED FROM 8-11AM

EXECUTIVE CHEF  
ALEX STANISLAW

<b>ALL AMERICAN BREAKFAST</b>	15	
Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon		
<b>MOLOKAI SWEET POTATO FRITTATA</b>	14	
Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus		
<b>NAPILI KAI BENEDICTS</b>		
<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	
<b>LOCO MOCO NAPILI KAI</b>	15	
Hamburger patty + two eggs + country sausage gravy + rice + buttermilk biscuit		
<b>CORNED BEEF HASH</b>	15	
House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit		
<b>HONOLUA BREAKFAST</b>	15	
Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + salsa roja + sour cream choice of kalua pork or sautéed vegetables		
<b>SEA HOUSE FRIED RICE</b>	15	
Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way		
<b>THREE EGG OMELETS</b>	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		
<b>FOR THE TABLE</b>		
<b>PELE'S POTATOES</b>	10	
Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream		
<b>HOUSE-MADE MACADAMIA NUT CINNAMON ROLL</b>	6	
<b>FROM THE GRIDDLE</b>		
<b>SECRET RECIPE BUTTERMILK PANCAKES</b>		
Full stack - 10    Short stack - 8    Add local banana and macadamia nuts - 15		
<b>BANANA BREAD FRENCH TOAST</b>	15	
Hawaiian vanilla custard + fresh blueberry compote + chambord whip cream		
<b>HALEAKALA PANCAKE</b>	16	
Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana <b>**allow 15-20 minutes**</b>		
<b>ADD-ONS/SIDES</b>		
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
<b>BREAKFAST DRINKS</b>		
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

### GARDEN OF EDEN

Prairie Organic Gin + Cucumber + Fiorente Elderflower Liqueur + 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

### SEA HOUSE SUNSET

Diplomatico Planas + Dark Rum Float + Pineapple Juice, Lemon + Orgeat

### 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 + 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

**LE PETIT PERROY** 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

**BALLETTO** 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

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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

**CORONA** 6

**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**

## NON-ALCOHOLIC DRINKS

**SEA HOUSE SIGNATURE HIBISCUS TEA** 4

**ULTRA PURE HAWAII STILL WATER** 4

**PERRIER SPARKLING MINERAL WATER** 4

**POMEGRANITE SAN PELLEGRINO** 4

**SOUPS & STARTERS**

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

**SALADS**

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

**SPECIALTIES**

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

**SANDWICHES**

Sandwiches are served with house made potato chips.  
Sub French fries, sweet potato fries, onion rings, or house salad \$3

<b>MAHI MAHI SANDWICH</b>	16
Grilled or blackened mahi + tartar sauce + brioche bun	
<b>CHEF BRIAN'S BEER BATTERED CHICKEN</b>	15
Jidori chicken breast + remoulade + Marcos' crunchy slaw + pickles + brioche bun	
<b>HAWAIIAN AHI TUNA MELT</b>	15
Ocean fresh (never canned) tuna salad sliced cheddar + tomato + grilled sourdough	
<b>CRAB CLUB</b>	16
Crab salad on toasted wheat + pepper jack bacon + lettuce + tomato + avocado + mustard aioli	
<b>SEA HOUSE BURGER</b>	17
8 oz. American Wagyu beef patty + cheddar, pepper jack or Swiss <i>-add grilled mushrooms &amp; onions - 19</i> <i>-add guava smoked bacon - 19</i>	

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