

# Rosé All Day

AT NAPILI BAY

	6 oz. pour	per bottle
<b>AMELIA</b> <i>Cremant Rosé, Bordeaux, FR</i> Dry pale pink soft tiny bubbles hints of strawberries and smokiness	14	61
<b>JACQUES BARDELOT</b> <i>Brut Rosé NV - Champagne, FR</i> Dark red fruits, floral rose notes	-	79
<b>YES WAY ROSÉ</b> <i>French Blend - FR</i> Dry and easy-drinking with a fresh bouquet of strawberry, citrus and white peach	9	38
<b>AME DU VIN</b> <i>Cinsault, Grenache- Provence, FR</i> Cherry, raspberry, strawberry and a zesty citrus finish	14	56
<b>CHAMPS DE PROVENCE</b> <i>Grenache, Cinsault, Syrah - Provence, FR</i> Classic dry rosé with vibrant notes of red berries, citrus and orange blossom	11	46
<b>CHAPOUTIER 'BELLERUCHE'</b> <i>Grenache, Cinsault, Syrah - Rhone, FR</i> A clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality	11	46
<b>WHISPERING ANGEL</b> <i>Grenache, Cinsault, Rolle - Cotes De Provence, FR</i> Delicate with minerally undertone white cherry, peach, raspberry and rose hip undertones	15	58
<b>STOLPMAN</b> <i>Grenache- Santa Barbara, CA</i> Strawberry, cranberry, orange peel, white flowers and lychee, bright acidity and minerality	13	55

## 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 Aperitivo + 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 + 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

	6 oz. pour
<b>SPARKLING</b>	
<b>LA MARCA</b> Prosecco - Veneto, IT	10
<b>GRUET</b> Brut NV - NM	12
<b>AMELIA</b> Cremant Rosé - Bordeaux, FR	14
<b>RISATA</b> Moscato d'Asti - Piedmont, IT	9
<b>WHITE WINE</b>	
<b>JERMANN</b> Pinot Grigio - Friuli, IT	11
<b>J VINEYARDS</b> Pinot Gris - Sonoma, CA	10
<b>LE PETIT PERROY</b> Sancerre - Loire, FR	14
<b>WHITEHAVEN</b> Sauvignon Blanc - Marlborough, NZ	11
<b>EMMOLO</b> Sauvignon Blanc - Napa Valley, CA	12
<b>CAVE DE LUGNY</b> Unoaked Chardonnay - Macon, FR	12
<b>LAGUNA</b> Chardonnay - Russian River Valley, CA	12
<b>RED WINE</b>	
<b>INSCRIPTION</b> Pinot Noir - Willamette, OR	13
<b>BALLETTO</b> Pinot Noir - Russian River Valley, CA	17
<b>TALBOTT</b> 'Kali Hart' Pinot Noir - Monterey, CA	13
<b>BEAULIEU VINEYARD 'BV'</b> Merlot - Napa, CA	12
<b>BRANCAIA TRE</b> Super Tuscan Red Blend - Tuscany, IT	14
<b>THE CRITIC</b> Cabernet Sauvignon - Napa, CA	14
<b>CLOS DE LOS SIETE</b> Malbec - Mendoza, ARG	13

## BEER

### DRAFTS \$7

<b>ELYSIAN SPACE DUST IPA</b>	
<b>KONA BREWING GOLD CLIFF IPA</b>	
<b>KONA BREWING BIG WAVE</b>	
<b>KONA BREW LEMONGRASS LUAU</b>	
<b>MAUI BREWING CO. BIKINI BLONDE</b>	
<b>MANGO CART WHEAT ALE</b>	

### BOTTLES

<b>BUD LIGHT</b>	5
<b>COORS LIGHT</b>	5
<b>CORONA</b>	6
<b>HEINEKEN</b>	6
<b>STELLA ARTOIS</b>	6
<b>BECK'S NON-ALCOHOLIC</b>	5

### CANS

<b>10 BARREL CUCUMBER SOUR</b>	7
<b>10 BARREL GUAVA SOUR</b>	7
<b>KONA LONGBOARD</b>	7
<b>KONA TROPICAL PUNCH</b>	7
<b>ISLAND SELTZER</b>	

## NON-ALCOHOLIC DRINKS

<b>SEA HOUSE SIGNATURE HIBISCUS TEA</b>	4	<b>PERRIER SPARKLING MINERAL WATER</b>	4
<b>ULTRA PURE HAWAII STILL WATER</b>	4	<b>ASSORTED FRUIT PELLEGRINO</b>	4

# WINES BY THE BOTTLE

6 oz.  
pour per  
bottle

## SPARKLING WINE

<b>LA MARCA</b> Prosecco - Veneto, IT	10	42
<b>AMELIA</b> Cremant Rosé - Bordeaux, FR	14	56
<b>GRUET</b> Brut - NM	12	51
<b>JACQUES BARDELOT</b> Brut Rosé NV - Champagne, FR	-	79
<b>COLLET</b> Brut NV- Champagne, FR	-	71
<b>VEUVE CLICQUOT</b> Yellow Label NV Brut - Champagne, FR	-	89
<b>DOM PERIGNON</b> Vintage Brut - Champagne, FR	-	345
<b>RISATA</b> Moscato d'Asti - Piedmont, IT	10 (187ml)	

## ROSÉ WINE

<b>YES WAY ROSE</b> French Blend - FR	9	38
<b>AME DU VIN</b> Grenache, Cinsault, Syrah - Provence, FR	14	56
<b>CHAMPS DE PROVENCE</b> Cinsault, Grenache - Provence, FR	11	46
<b>CHAPOUTIER 'BELLERUCHE'</b> Grenache, Cinsault, Syrah - Rhone, FR	11	46
<b>WHISPERING ANGEL</b> Grenache, Cinsault, Rolle - Cotes De Provence, FR	15	58
<b>STOLPMAN ROSE</b> Grenache- Santa Barbara, CA	13	55
<b>ETUDE ROSE</b> Pinot Noir - Santa Maria Valley, CA	12	48

## WHITE WINE

<b>JERMANN</b> Pinot Grigio - Friuli, IT	11	46
<b>J VINEYARDS</b> Pinot Gris - Sonoma, CA	10	42
<b>LE PETIT PERROY</b> Sancerre- Loire, FR	14	56
<b>WHITEHAVEN</b> Sauvignon Blanc - Marlborough, NZ	11	46
<b>EMMOLO</b> Sauvignon Blanc - Napa Valley, CA	12	51
<b>CAVE DE LUGNY</b> Unoaked Chardonnay - Macon, FR	12	51
<b>LAGUNA</b> Chardonnay- Russian River Valley, CA	12	51
<b>MINER</b> Chardonnay - Napa Valley, CA	-	64
<b>CROSSBARN BY PAUL HOBBS</b> Chardonnay, Sonoma, CA	-	80
<b>STAG'S LEAP CELLARS 'KARIA'</b> Chardonnay, Napa, CA	-	84

## RED WINE

<b>INSCRIPTION</b> Pinot Noir-Willamette, OR	13	55
<b>BALLETTO</b> Pinot Noir - Russian River Valley, CA	17	68
<b>TALBOTT 'KALI HART'</b> Pinot Noir - Monterey, CA	13	51
<b>J VINEYARDS</b> Pinot Noir - Russian River, CA	-	77
<b>BEAULIEU VINEYARD 'BV'</b> Merlot - Napa, CA	12	51
<b>RUTHERFORD HILL</b> Merlot - Napa, CA	-	75
<b>ORIN SWIFT "ABSTRACT"</b> Red Blend- CA	-	69
<b>CLOS DE LOS SIETE</b> Malbec - Mendoza, ARG	13	55
<b>BRANCAIA TRE</b> Super Tuscan Red Blend - Tuscany, IT	14	60
<b>MOUNT PEAK "RATTLESNAKE"</b> Zinfandel - Monte Rosso, CA	-	94
<b>THE CRITIC</b> Cabernet Sauvignon - Napa, CA	14	56
<b>STAG'S LEAP WINE CELLARS "ARTEMIS"</b> Cabernet Sauvignon - Napa, CA	-	110
<b>BERINGER 'KNIGHTS VALLEY'</b> Cabernet Sauvignon - Napa, CA	-	67
<b>STAG'S LEAP WINERY</b> Cabernet Sauvignon - Napa, CA	-	121
<b>M. CHAPOUTIER "LE BERNARDINE"</b> Chateauneuf-du-Pape - Rhone, FR	-	145
<b>SILVER OAK</b> Cabernet Sauvignon - Alexander Valley, CA	-	129
<b>ETUDE</b> Cabernet Sauvignon, Napa, CA	-	109

# Sea House

RESTAURANT  
Napili Bay, Maui

GENERAL MANAGER  
AMAN KHEIRI

NĀ PŪPŪ

EXECUTIVE CHEF  
ALEX STANISLAW

<b>TRADITIONAL SASHIMI GF</b>	MP
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
<b>AHI &amp; A'U AQUACHILI</b>	18
Cucumber + jalapeno + pink peppercorn + red onion + lime + black sea salt + olive oil	
<b>POKE NACHOS</b>	16
Sustainably sourced Hawaiian ahi, + sweet Kula onion + tomato + limu + wasabi aioli sweet soy + sriracha aioli + wakame + crisp wonton	
<b>NAPILI KAI SHRIMP</b>	16
Makawao honey + parsley + chili + tamari + cream + garlic toast	
<b>AHI "POKE-TINI"</b>	15
Sustainably sourced Hawaiian Ahi Tuna + Avocado + Wasabi aioli + Furikake + Tamari crispy onion strings + truffle oil	
<b>CRISPY CALAMARI</b>	14
Furikake panko crust + green harissa + roasted garlic lemon aioli	
<b>COCONUT SHRIMP</b>	14
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
<b>CAULIFLOWER "WINGS"</b>	12
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
<b>SWEET KULA ONION SOUP</b>	8
Petite marmite + sherry + brandy + Gruyere cheese crouton	
<b>NAPILI TOMATO SOUP</b>	8
Fresh Napili tomato + crème fraiche + balsamic drizzle	

## SALADS

<b>WEDGE SALAD GF</b>	14
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + honey gorgonzola vinaigrette	
<b>LI HING MUI BEET SALAD GF, V</b>	15
Beets + Goat cheese croquets + Orange segments + Spiced pecans + Pomegranate gastrique + Tarragon	
<b>WATERMELON SALAD GF, V</b>	14
Sheep's milk feta + arugula + shaved sweet Kula onion + EVOO + balsamic drizzle	
<b>CAESAR SALAD GF</b>	14
Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	
<b>CAPRESE SALAD V</b>	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

**ENTRÉES**

<b>BASIL PESTO CRUSTED MONCHONG</b>	44
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
<b>MEDITERRANEAN MONCHONG</b>	47
Roasted sweet peppers + sweet Kula onion + fingerling potatoes + wild arugula + Pacific shrimp + brown butter salsa	
<b>SESAME SPICE RUBBED HAWAIIAN AHI</b>	45
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
<b>MACADAMIA NUT CRUSTED MAHI MAHI</b>	44
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
<b>CRISPY CRAB CRUSTED MONCHONG</b>	47
Pacific crabmeat + Molokai sweet potato + shrimp + roasted corn + Lobster Cognac sauce	
<b>HULI HULI LAMB CHOPS GF</b>	42
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
<b>CENTER CUT FILET MIGNON GF</b>	54
Crispy onion strings + horseradish garlic smashed potato + peppercorn mustard demi glace Gorgonzola butter	
<b>BRAISED ANGUS BEEF SHORT RIBS</b>	40
Wagyu beef-truffle ravioli + mushroom cream + red wine pot jus	
<b>PACIFIC SHRIMP CARBONARA</b>	38
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
<b>TEMPURA TOFU GF</b>	32
Asparagus + sweet peppers + Shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
<b>ORGANIC CHICKEN BREAST "PARMESAN"</b>	30
Parmesan panko crusted + hand rolled parmesan gnocchi + mushroom truffle cream	
<b>SEA HOUSE BURGER</b>	25
8 oz. American Wagyu beef patty + caramelized onions + Gruyère cheese + truffle fries + brioche bun *Black Bean Vegetarian patty can be substituted	

**FOR THE TABLE - ALL \$10**

<p><b>ASPARAGUS</b> (Seasonal) Pecorino romano + seasoned breadcrumbs</p>	<p><b>TRUFFLE FRIES</b> Pecorino romano + parsley, + truffle oil</p>
<p><b>HAND ROLLED PARMESAN GNOCCHI</b> Seasonal mushrooms + truffles + truffle cream</p>	<p><b>SCAMPI STYLE HAMAKUA ALII MUSHROOMS</b> Scampi style Hawaii island oyster mushroom mix + white wine garlic butter + parsley</p>
<p><b>THREE CHEESE RISOTTO</b> Arborio rice + Pecorino romano + ricotta + Monterey Jack</p>	<p><b>GORGONZOLA WHIPPED POTATOES</b> Maui onion strings+truffle oil+ scallions <i>Add Maine lobster 12</i></p>

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## DAILY SPECIALS

### MONDAY

#### MUSTARD CRUSTED LAMB RACK 46

Rosemary fingerling potatoes + roasted carrots + demi glace

### 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

#### SEA HOUSE TRIO 48

Butter poached South African lobster tails + Cajun spice rubbed scallop + furikake catch

### FRIDAY GF

#### FURIKAKE DUSTED ORGANIC NEW ZEALAND SALMON 40

Steam white rice + hoisin butter sauce

### 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 glace

## EARLY BIRD SPECIAL (5:30-6PM)

*INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 44*

### ISLAND SALAD

Kula greens + tropical salsa + lilikoi vinaigrette

### YOUR CHOICE OF ENTRÉE

#### MACADAMIA NUT CRUSTED HAWAIIAN FISH

Coconut-jasmine rice + macadamia nut drizzle + caramelized chili beurre blanc

\*Gluten Free Upon Request.  
No Macadamia Nut Crust

#### FILET MIGNON

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

#### SEA HOUSE SCAMPI

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

### TIRAMISU

Ladyfingers + sweet mascarpone + coffee + cacao dust

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