

Rosé All Day

AT NAPILI BAY

	6 oz. pour	per bottle
<p>AMELIA <i>Cremant Rosé, Bordeaux, FR</i></p> <p>Dry pale pink soft tiny bubbles hints of strawberries and smokiness</p>	14	61
<p>CHAMPAGNE PALMER <i>Brut Rosé NV - Champagne, FR</i></p> <p>Dark red fruits, floral rose notes</p>	-	79
<p>YES WAY ROSÉ <i>French Blend - FR</i></p> <p>Dry and easy-drinking with a fresh bouquet of strawberry, citrus and white peach</p>	9	38
<p>AME DU VIN <i>Cinsault, Grenache- Provence, FR</i></p> <p>Cherry, raspberry, strawberry and a zesty citrus finish</p>	14	56
<p>CHAMPS DE PROVENCE <i>Grenache, Cinsault, Syrah - Provence, FR</i></p> <p>Classic dry rosé with vibrant notes of red berries, citrus and orange blossom</p>	11	46
<p>MAISON NO. 9 <i>Rose Provence, FR</i></p> <p>A clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality</p>	16	62
<p>WHISPERING ANGEL <i>Grenache, Cinsault, Rolle - Cotes De Provence, FR</i></p> <p>Delicate with minerally undertone white cherry, peach, raspberry and rose hip undertones</p>	15	58
<p>THE PALE BY SACHA LICHINE <i>Rose, Provence, FR</i></p> <p>Aromatic freshness on the nose followed by more subtle, fruity notes on the palate</p>	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 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

11

10

14

11

12

12

12

13

15

13

12

14

14

13

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

WINES BY THE BOTTLE

6 oz.
pour per
bottle

SPARKLING WINE

LA MARCA Prosecco - Veneto, IT	10	42
AMELIA Cremant Rosé - Bordeaux, FR	14	61
GRUET Brut - NM	12	51
CHAMPAGNE PALMER Brut Rosé NV - Champagne, FR	-	79
COLLET Brut NV- Champagne, FR	-	71
VEUVE CLICQUOT Yellow Label NV Brut - Champagne, FR	-	89
DOM PERIGNON Vintage Brut - Champagne, FR	-	345
RISATA Moscato d'Asti - Piedmont, IT	10	
	(187ml)	

ROSÉ WINE

YES WAY ROSE French Blend - FR	9	38
AME DU VIN Grenache, Cinsault, Syrah - Provence, FR	14	56
CHAMPS DE PROVENCE Cinsault, Grenache - Provence, FR	11	46
MAISON NO. 9 Rose Provence, FR	16	62
WHISPERING ANGEL Grenache, Cinsault, Rolle - Cotes De Provence, FR	15	58
THE PALE ROSE Provence FR	13	55

WHITE WINE

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

RED WINE

INSCRIPTION Pinot Noir-Willamette, OR	13	55
BÖEN Pinot Noir Russian River Valley, CA	15	58
TALBOTT 'KALI HART' Pinot Noir - Monterey, CA	13	51
J VINEYARDS Pinot Noir - Russian River, CA	-	77
BEAULIEU VINEYARD 'BV' Merlot - Napa, CA	12	51
PEJU MERLOT - Napa, CA	-	60
ORIN SWIFT "ABSTRACT" Red Blend- CA	-	69
CLOS DE LOS SIETE Malbec - Mendoza, ARG	13	55
BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT	14	60
MOUNT PEAK "RATTLESNAKE" Zinfandel - Monte Rosso, CA	-	94
THE CRITIC Cabernet Sauvignon - Napa, CA	14	56
STAG'S LEAP WINE CELLARS "ARTEMIS" Cabernet Sauvignon - Napa, CA	-	110
PENFOLD'S BIN 600 Cabernet Sauvignon - Napa, CA	-	75
STAGS' LEAP WINERY Cabernet Sauvignon - Napa, CA	-	121
ARGIANO Brunello di Montalcino - Montalcino, IT	-	120
SILVER OAK Cabernet Sauvignon - Alexander Valley, CA	-	129
ETUDE Cabernet Sauvignon, Napa, CA	-	109
CAYMUS Cabernet Sauvignon, Napa, CA	-	155

Sea House

RESTAURANT
Napili Bay, Maui

GENERAL MANAGER
AMAN KHEIRI

NĀ PŪPŪ

EXECUTIVE CHEF
ALEX STANISLAW

TRADITIONAL SASHIMI GF	MP
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
60 SECOND CEVICHE	MP
Kampachi + molokai lime + hawaiian salt + jalapeno + evoo + cilantro	
DUCK CONFIT GNOCCHI	17
Castlevetrano olives + kale + lemon agrumato + pecorino romano + preserved lemons	
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 PORK BELLY	15
Maui onion + kula tomato + shoyu + six minute egg + sweet soy	
CRISPY CALAMARI	14
Furikake panko crust + green harissa + roasted garlic lemon aioli	
COCONUT SHRIMP	14
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
CAULIFLOWER "WINGS"	12
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
SWEET KULA ONION SOUP	8
Petite marmite + sherry + brandy + Gruyere cheese crouton	

SALADS

WEDGE SALAD GF	14
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + honey gorgonzola vinaigrette	
LI HING MUI BEET SALAD GF, V	15
Beets + Goat cheese croquets + Orange segments + Spiced pecans + Pomegranate gastrique + Tarragon	
PORT POACHED PEAR V	14
Stilton + spiced walnuts + port gastrique + pomegranate + arugula + lilikio vinaigrette	
CAESAR SALAD GF	14
Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	
CAPRESE SALAD V	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

BASIL PESTO CRUSTED MONCHONG	44
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
MISO KAMPACHI	44
Tempura kabocha + grilled miso onions + cucumber + tare sauce + steamed rice	
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 + Molokai sweet potato + shrimp + roasted corn + 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	
BRAISED ANGUS BEEF SHORT RIBS	40
Wagyu beef-truffle ravioli + mushroom cream + red wine pot jus	
PACIFIC SHRIMP CARBONARA	38
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
TEMPURA TOFU GF	32
Asparagus + sweet peppers + Shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
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 *Black Bean Vegetarian patty can be substituted	

FOR THE TABLE - ALL \$10

BRUSSEL SPROUTS
Capers + balsamic glaze + pecorino romano
HAND ROLLED PARMESAN GNOCCHI
Seasonal mushrooms + truffles + truffle cream
THREE CHEESE RISOTTO
Arborio rice + Pecorino romano + ricotta + Monterey Jack

TRUFFLE FRIES
Pecorino romano + parsley, + truffle oil
SCAMPI STYLE HAMAKUA ALII MUSHROOMS
Scampi style Hawaii island oyster mushroom mix + white wine garlic butter + parsley
GORGONZOLA WHIPPED POTATOES
Maui onion strings+truffle oil+ scallions <i>Add Maine lobster 12</i>

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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 tail + 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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