

Rosé All Day

AT NAPILI BAY

	6 oz. pour	per bottle
GRUET <i>Brut Rosé - NM</i> Full-bodied, floral, berry aromas and flavors of cherry, raspberry and wild strawberry	12	51
AMELIA <i>Cremant Rosé, Bordeaux, FR</i> Dry pale pink soft tiny bubbles hints of strawberries and smokiness	14	61
COLLET <i>Brut Rosé NV - Champagne, FR</i> Dark red fruits, floral rose notes	-	79
YES WAY ROSÉ <i>French Blend - FR</i> Dry and easy-drinking with a fresh bouquet of strawberry, citrus and white peach	9	38
MAISON DE GRAND ESPIRIT <i>Grenache, Cinsault, Syrah - Provence, FR</i> Cherry, raspberry, strawberry and a zesty citrus finish	10	42
CHAMPS DE PROVENCE <i>Grenache, Cinsault, Syrah - Provence, FR</i> Classic dry rosé with vibrant notes of red berries, citrus and orange blossom	11	46
WHISPERING ANGEL <i>Grenache, Cinsault, Rolle - Cotes De Provence, FR</i> Delicate with minerally undertone white cherry, peach, raspberry and rose hip undertones	15	58
CHAPOUTIER 'BELLERUCHE' <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
SANFORD <i>Pinot Noir - Santa Rita Hills, CA</i> Strawberry, cranberry, orange peel, white flowers and lychee, bright acidity and minerality	13	55
ETUDE ROSE <i>Pinot Noir, -Santa Maria Valley, CA</i> Vibrant, mild acidity, and minerality with notes of strawberry, white peaches	12	48

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 + Firenze 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 DAQURI

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

WINES BY THE GLASS

SPARKLING

LA MARCA Prosecco - Veneto, IT 10

GRUET Brut NV - NM 12

AMELIA Cremant Rosé - Bordeaux, FR 14

GRUET Brut Rosé - NM 12

RISATA Moscato d'Asti - Piedmont, IT 9

WHITE WINE

CAP ROYAL White Bordeaux - Graves, IT 10

JERMANN Pinot Grigio - Friuli, IT 11

J VINEYARDS Pinot Gris - California 10

WHITEHAVEN Sauvignon Blanc - Marlborough, NZ 11

CAVE DE LUGNY Unoaked Chardonnay - Macon, FR 12

CHALK HILL Chardonnay - Russian River, CA 12

EMMOLO Sauvignon Blanc - Napa Valley, CA 12

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR 13

BANSHEE Pinot Noir - Russian River, CA 15

TALBOTT 'Kali Hart' Pinot Noir - Monterey, CA 13

BEAULIEU VINEYARD 'BV' Merlot - Napa, CA 12

BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT 14

E. GUIGAL COTES DU RHONE Syrah, Grenache, Mourvèdre, Rhone, FR 13

ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA 14

CLOS DE LOS SIETE Malbec - Mendoza, ARG 13

6 oz.
pour

BEER

DRAFTS \$7

ELYSIAN SPACE DUST IPA

KONA BREWING HIBISCUS 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

COCONUT HIWA PORTER 7

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

CLEMENTINE PELLEGRINO 4

WINES BY THE BOTTLE

6 oz.
pour per
bottle

SPARKLING WINE

LA MARCA Prosecco - Veneto, IT	10	42
GRUET Brut Rosé - NM	12	51
AMELIA Cremant Rosé - Bordeaux, FR	14	61
GRUET Brut NV - NM	12	51
COLLET Brut Rosé NV - Champagne, FR	-	79
PIPER HEIDSIECK Brut NV - Champagne, FR	-	71
VEUVE CLICQUOT Yellow Label NV Brut - Champagne, FR	-	89
DOM PERIGNON Vintage Brut - Champagne, FR	-	275
RISATA Moscato d'Asti - Piedmont, IT	10 (187ml)	

ROSÉ WINE

YES WAY ROSE French Blend - FR	9	38
MAISON DE GRAND ESPIRIT Grenache, Cinsault, Syrah - Provence, FR	10	42
CHAMPS DE PROVENCE Grenache, Cinsault, Syrah - Provence, FR	11	46
CHAPOUTIER 'BELLERUCHE' Grenache, Cinsault, Syrah - Rhone, FR	11	46
SANFORD Pinot Noir - Santa Rita Hills, CA	13	55
ETUDE ROSE Pinot Noir - Santa Maria Valley, CA	12	48
WHISPERING ANGEL Grenache, Cinsault, Rolle - Cotes De Provence, FR	15	58

WHITE WINE

CAP ROYAL White Bordeaux - Bordeaux, FR	10	42
JERMANN Pinot Grigio - Friuli, IT	11	46
J VINEYARDS Pinot Gris - CA	10	42
DOMAINE FOUASSIER Sancerre - Sancerre, FR	-	69
WHITEHAVEN Sauvignon Blanc - Marlborough, NZ	11	46
EMMOLO Sauvignon Blanc - Napa Valley, CA	12	51
CAVE DE LUGNY Unoaked Chardonnay - Macon, FR	12	51
CHALK HILL Chardonnay - Russian River, CA	12	51
LUMINOUS BY BERINGER Chardonnay - Oak Knoll, CA	-	84
STAG'S LEAP WINE CELLARS "KARIA" Chardonnay - Napa Valley, CA	-	84

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR	13	55
BANSHEE Pinot Noir - Russian River, CA	15	61
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
RUTHERFORD HILL Merlot - Napa, CA	-	75
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
E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR	13	55
MOUNT PEAK "RATTLESNAKE" Zinfandel - Monte Rosso, CA	-	94
ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA	14	60
STAG'S LEAP WINE CELLARS "ARTEMIS" Cabernet Sauvignon - Napa, CA	-	110
BERINGER 'KNIGHTS VALLEY' Cabernet Sauvignon - Napa, CA	-	67
LANCASTER Cabernet Sauvignon - Alexander Valley, CA	-	95
STAG'S LEAP WINERY Cabernet Sauvignon - Napa, CA	-	121
M. CHAPOUTIER "LE BERNARDINE" Chateauneuf-du-Pape - Rhone, FR	-	145
SILVER OAK Cabernet Sauvignon - Alexander Valley, CA	-	129

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	
AHI & A'U CRUDO	18
Cucumber + jalapeno + pink peppercorn + red onion+ lime + black sea salt + olive oil	
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	
AHI "POKE-TINI"	15
Sustainably sourced Hawaiian Ahi Tuna + Avocado + Wasabi aioli + Furikake + Tamari + crispy onion strings	
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	
NAPILI TOMATO SOUP	8
Fresh Napili tomato + crème fraiche + balsamic drizzle	

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	
WATERMELON SALAD GF, V	14
Sheep's milk feta + arugula + shaved sweet Kula onion + EVOO + balsamic drizzle	
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	40
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
PROVENÇAL MONCHONG	42
Roasted sweet peppers + sweet Kula onion + fingerling potatoes + wild arugula + Pacific shrimp + brown butter salsa	
SESAME SPICE RUBBED HAWAIIAN AHI	42
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
MACADAMIA NUT CRUSTED MAHI MAHI	40
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
HULI HULI LAMB CHOPS GF	40
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
CENTER CUT FILET MIGNON GF	44
Crispy onion strings + horseradish garlic smashed potato + peppercorn mustard demi glace Gorgonzola butter	
CRISPY CRAB CRUSTED MONCHONG	43
Pacific crabmeat + Molokai sweet potato + shrimp + roasted corn + Lobster Cognac sauce	
BRAISED ANGUS BEEF SHORT RIBS	38
Wagyu beef-truffle ravioli + mushroom cream + red wine pot jus	
PACIFIC SHRIMP CARBONARA	36
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
TEMPURA TOFU	32
Asparagus + sweet peppers + Shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
ORGANIC CHICKEN BREAST "PARMESAN"	28
Parmesan panko crusted + hand rolled parmesan gnocchi + mushroom truffle cream	
SEA HOUSE BURGER	24
8 oz. American Wagyu beef patty + caramelized onions + Gruyère cheese + truffle fries + brioche bun *Beyond Vegetarian/Vegan patty can be substituted	

FOR THE TABLE - ALL \$9

ASPARAGUS (Seasonal) Pecorino romano + seasoned breadcrumbs	TRUFFLE FRIES Pecorino romano + parsley, + truffle oil
HAND ROLLED PARMESAN GNOCCHI Seasonal mushrooms + truffles + truffle cream	SCAMPI STYLE HAMAKUA ALII MUSHROOMS Scampi style Hawaii island oyster mushroom mix + white wine garlic butter + parsley
THREE CHEESE RISOTTO Arborio rice + Pecorino romano + ricotta + Monterey Jack	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 44

Rosemary fingerling potatoes + roasted carrots + demi glace

TUESDAY GF

ROASTED SOUTH AFRICAN LOBSTER TAILS 52

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 32 - King cut 42

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 38

Steam white rice + hoisin butter sauce

SATURDAY GF

ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus

English cut 32 - King cut 42

SUNDAY GF

SURF AND TURF 48

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 38

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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