

# Rosé All Day

AT NAPILI BAY

	6 oz. pour	per bottle
<b>GRUET</b> <i>Brut Rosé - NM</i> Full-bodied, floral, berry aromas and flavors of cherry, raspberry and wild strawberry	12	51
<b>AMELIA</b> <i>Cremant Rosé, Bordeaux, FR</i> Dry pale pink soft tiny bubbles hints of strawberries and smokiness	14	61
<b>COLLET</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>MAISON DE GRAND ESPIRIT</b> <i>Grenache, Cinsault - Syrah Provence, FR</i> Cherry, raspberry, strawberry and a zesty citrus finish	10	42
<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 with a medium-body	11	46
<b>WHISPERING ANGEL</b> <i>Cote De Provence, FR</i> Delicate with minerally undertone white cherry, peach, raspberry and rose hip undertones	15	58
<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>SANFORD</b> <i>Pinot Noir - Santa Rita Hills, CA</i> Strawberry, cranberry, orange peel, white flowers and lychee, bright acidity and minerality	13	55
<b>ETUDE ROSE</b> <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 + 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

### DAKINE

New Amsterdam Grapefruit Vodka + Ruby Red Grapefruit Juice + Soda Water

### NAPILI TIGER

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

## WINES BY THE GLASS

### SPARKLING

**LA MARCA** Prosecco - Veneto, IT

**GRUET** Brut NV - NM

**AMELIA** Cremant Rosé, Bordeaux, FR

**GRUET** Brut Rosé - NM

**RISATA** Moscato d'Asti - Piedmont, IT

### WHITE WINE

**CAP ROYAL** White Bordeaux - Graves, IT

**JERMANN** Pinot Grigio - Friuli, IT

**J VINEYARDS** Pinot Gris - California

**WHITEHAVEN** Sauvignon Blanc - Marlborough, NZ

**CAVE DE LUGNY** Unoaked Chardonnay - Macon, FR

**CHALK HILL** Chardonnay - Sonoma, CA

**EMMOLO** Sauvignon Blanc - Napa Valley, CA

### RED WINE

**FOUR GRACES** Pinot Noir - Willamette, OR

**BANSHEE** Pinot Noir - Sonoma, CA

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

**BEAULIEU VINEYARD 'BV'** Merlot - Napa, CA

**BRANCAIA TRE** Super Tuscan Red Blend - Tuscany, IT

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

**ROTH ESTATE** Cabernet Sauvignon - Alexander Valley, CA

**CLOS DE LOS SIETE** Malbec - Mendoza, ARG

6 oz.  
pour

10

12

14

12

9

10

11

10

11

12

12

12

13

15

13

12

14

13

14

13

## BEER

### DRAFTS \$7

**ELYSIAN SPACE DUST IPA**

**KONA BREWING HIBISCUS IPA**

**KONA BREWING BIG WAVE**

**MAUI BREWING CO. BIKINI BLONDE**

**MANGO CART WHEAT ALE**

**MAUI BREWING CO. MANA WHEAT**

### BOTTLES

**BUD LIGHT** 13

**COORS LIGHT** 5

**CORONA** 6

**HEINEKEN** 6

**STELLA ARTOIS** 6

**COCONUT HIWA PORTER** 7

**BECK'S NON-ALCOHOLIC** 4

### CANS

**KONA LONGBOARD** 7

**KONA TROPICAL PUNCH** 7

**ISLAND SELTZER**

## NON-ALCOHOLIC DRINKS

**SEA HOUSE SIGNATURE HIBISCUS TEA** 3

**ULTRA PURE HAWAII STILL WATER** 3

**PERRIER SPARKLING MINERAL WATER** 4

**POMAGRANTE S.PELLEGRIN** 4

## WINES BY THE BOTTLE

	6 oz. pour	per bottle
<b>SPARKLING WINE</b>		
<b>LA MARCA</b> Prosecco - Veneto, IT	10	42
<b>GRUET</b> Brut Rosé - NM	12	51
<b>AMELIA</b> Cremant Rosé, Bordeaux, FR	14	61
<b>GRUET</b> Brut NV- NM	12	51
<b>COLLET</b> Brut Rosé NV- Champagne, FR	-	79
<b>PIPER HEIDSIECK</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	-	275
<b>RISATA</b> Moscato d'Asti - Piedmont, IT	10 (187ml)	
<b>ROSÉ WINE</b>		
<b>YES WAY ROSE</b> French Blend - FR	9	38
<b>MAISON DE GRAND ESPIRIT</b> Grenache, Cinsault, Syrah - Provence, FR	10	42
<b>CHAMPS DE PROVENCE</b> Grenache, Cinsault, Syrah - Provence, FR	11	46
<b>CHAPOUTIER 'BELLERUCHE'</b> Grenache, Cinsault, Syrah - Rhone, FR	11	46
<b>SANFORD</b> Pinot Noir - Santa Rita Hills, CA	13	55
<b>ETUDE ROSE</b> Pinot Noir - Santa Maria Valley, CA	12	48
<b>WHITE WINE</b>		
<b>CAP ROYAL</b> White Bordeaux - Bordeaux, FR	10	42
<b>JERMANN</b> Pinot Grigio - Friuli, IT	11	46
<b>J VINEYARDS</b> Pinot Gris - CA	10	42
<b>DOMAINE FOUASSIER</b> Sancerre - Sancerre, FR	-	69
<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>CHALK HILL</b> Chardonnay - Sonoma, CA	12	51
<b>LUMINOUS BY BERINGER</b> Chardonnay - Oak Knoll, CA	-	84
<b>STAG'S LEAP WINE CELLARS "KARIA"</b> Chardonnay - Napa Valley, CA	-	84
<b>RED WINE</b>		
<b>FOUR GRACES</b> Pinot Noir - Willamette, OR	13	55
<b>BANSHEE</b> Pinot Noir - Sonoma, CA	15	61
<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>E. GUIGAL COTES DU RHONE</b> Syrah, Grenache - Mourvèdre Rhone, FR	13	55
<b>MOUNT PEAK "RATTLESNAKE"</b> Zinfandel - Monte Rosso, CA	-	94
<b>ROTH ESTATE</b> Cabernet Sauvignon - Alexander Valley, CA	14	60
<b>STAG'S LEAP WINE CELLARS "ARTEMIS"</b> Cabernet Sauvignon - Napa, CA	-	110
<b>BERINGER 'KNIGHTS VALLEY'</b> Cabernet Sauvignon - Napa, CA	-	67
<b>LANCASTER</b> Cabernet Sauvignon - Alexander Valley, CA	-	95
<b>STAG'S LEAP WINERY</b> Cabernet Sauvignon - Napa, CA	-	121
<b>CHATEAUNEUF-DU-PAPE "LE BERNADINE"</b> Rough-Chateauneuf-de-Pape, FR	-	145
<b>SILVER OAK</b> Cabernet Sauvignon - Alexander Valley, CA	-	129

<b>TRADITIONAL SASHIMI GF</b>	MP
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
<b>POKE NACHOS</b>	16
Sustainably sourced Hawaiian ahi, + sweet Kula onion + tomato + limu + wasabi aioli sweet soy + sriracha aioli + wakame + crisp won ton	
<b>NAPILI KAI SHRIMP</b>	16
Makawao honey + parsley + chili + tamari + cream + garlic toast	
<b>SIXTY SECOND CEVICHE</b>	MP
Sustainable Hawaiian fish + lime + pa'a kai + jalapeno + shichimi + evoo + cilantro	
<b>CRUDO GF</b>	MP
Sustainable Hawaiian tuna + lemon infused olive oil + pa'a kai + arugula	
<b>COCONUT SHRIMP</b>	14
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
<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>ROASTED BEET SALAD GF, V</b>	14
Local vine ripe tomato + goat cheese + crispy pepitas + arugula + EVOO + balsamic	
<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>LEMONGRASS CRUSTED CATCH OF THE DAY</b>	40
Roasted Kula pole beans + tomato + spinach + tomato ginger butter sauce	
<b>BASIL PESTO CRUSTED MONCHONG</b>	40
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
<b>PROVENÇAL MONCHONG</b>	42
Roasted sweet peppers + sweet Kula onion + fingerling potatoes + wild arugula + Pacific shrimp brown butter salsa	
<b>SESAME SPICE RUBBED HAWAIIAN AHI</b>	42
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
<b>MACADAMIA NUT CRUSTED MAHI MAHI</b>	40
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
<b>PRIME NEW YORK STRIP STEAK GF</b>	42
Herbed panko potato cake + asparagus + mixed mushrooms (oyster + crimini + Ali'i) + cognac demi glace	
<b>HULI HULI LAMB CHOPS GF</b>	40
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
<b>CENTER CUT FILET MIGNON GF</b>	44
Crispy onion strings + horseradish garlic smashed potato + peppercorn mustard demi glace Gorgonzola butter	
<b>PASTA POMODORO V</b>	28
Fresh made fettuccini + local vine ripe tomatoes + mozzarella pearls + Italian parsley + capers <i>Add Pacific shrimp - 8</i>	
<b>PACIFIC SHRIMP CARBONARA</b>	36
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
<b>ORGANIC CHICKEN BREAST "PARMESAN"</b>	28
Parmesan panko crusted + hand rolled parmesan gnocchi + mushroom truffle cream	
<b>SEA HOUSE BURGER</b>	24
8 oz. American Wagyu beef patty + caramelized onions + Gruyère cheese + truffle fries + brioche bun	
<b>EVERYONE'S FAVORITE COMFORT FOOD</b>	16
Napili tomato soup & grilled cheddar cheese on sour dough served with French fries	

## FOR THE TABLE - ALL \$9

<b>ASPARAGUS</b> (Seasonal)	<b>TRUFFLE FRIES</b>
Pecorino romano + seasoned breadcrumbs	Pecorino romano + parsley, + truffle oil
<b>HAND ROLLED PARMESAN GNOCCHI</b>	<b>CAULIFLOWER "WINGS"</b>
Seasonal mushrooms + truffles + truffle cream	Panko crust + Hawaiian tamari-chili sauce + jalapeno house ranch
<b>THREE CHEESE RISOTTO</b>	<b>SCAMPI STYLE HAMAKUA ALII MUSHROOMS</b>
Arborio rice + Pecorino romano + ricotta + Monterey Jack	Scampi style Hawaii island oyster mushroom mix + white wine garlic butter + parsley

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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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