

Breakfast

Served 7:00 am – 2:00 pm

All-American Breakfast \$13

Served with choice of regular coffee or tea
Two eggs any style, toast, breakfast potatoes, rice or fruit,
sausage patties, bacon or Portuguese sausage

Molokai Sweet Potato Frittata \$14

Spinach, caramelized Kula onions, shredded cheese,
Kula Dave's tomatoes, Molokai sweet potatoes,
Sriracha hollandaise, asparagus

Napili Kai Benedict

Served on crisp English muffin, rice, potatoes or fruit

Classic

Canadian bacon, hollandaise **\$12**

Crab

Crab cake, roasted pepper, hollandaise **\$15**

Vegetarian

Tomato, spinach, Maui onion jam, hollandaise **\$12**

Blackstone

Country sausage patties, hollandaise **\$12**

Loco Moco Napili Kai

Grilled Angus hamburger patty, two eggs, country
sausage gravy, steamed white rice, house-made
buttermilk biscuit **\$13**

Corned Beef Hash **\$14**

Made-in-house corned beef, diced Kula Onions,
shredded potato, two eggs any style
Comes with toast and choice of breakfast
potatoes, rice or fruit

Honolua \$13

Two eggs, crispy corn tortillas, salsa verde, mix cheese,
corn-black bean salsa, salsa roja, sour cream
Choice of Kalua pork or sautéed vegetables

Kitchen Sink Fried Rice **\$12**

Steamed rice, kimchi, shrimp, bacon,
Portuguese sausage, garlic, shoyu, carrots,
onion, two eggs any style

Pele's Potatoes \$9

Breakfast potatoes, chopped bacon, Kula Onion jam,
roasted green chilies, tomato, mushroom,
Cheddar-Jack mix, sour cream
Great for sharing a savory treat

Home-made Macadamia Nut

Cinnamon Roll \$6

With cream cheese icing
Great for sharing a sweet treat

Three Egg Omelets

With choice of steamed white rice, breakfast potatoes or fruit. Exchange Egg Beaters for **\$2**

Vegetarian

Seasonal mushrooms, spinach, tomato,
onion with shredded Cheddar-Jack mix
\$13

Thai

Pacific crab, Kula Onion, cilantro,
cheese and sweet Thai chili sauce
\$16

Meat Lovers

Ham, Portuguese sausage, bacon,
country sausage, Cheddar-Jack mix,
Sriracha hollandaise
\$16

From the Griddle

Haleakala Pancake Upon Request

Oven baked airy custard pancake with caramelized
cinnamon brown sugar, pineapples & bananas
(Please allow minimum 15-20 minutes) **\$13**

Crater Pancake Upon Request

Oven baked custard pancake,
served with butter, powdered sugar and lemon
(Please allow minimum 15-20 minutes) **\$12**

Secret Recipe Buttermilk Pancakes

Full Stack **\$8**  Upon Request

Add local bananas and macadamia nuts **\$12**

Molokai Sweet Bread French Toast

With Hawaiian vanilla bean custard **\$10**

A La Carte

Espresso **\$5** Mocha **\$6.50**

Latte & Cappuccino **\$5.50**

Coffee, Decaf or Hot Tea **\$3.50**

OJ, POG, Tomato, Pineapple or Apple Juice **\$4**

Hibiscus Cooler Tea **\$6**

Toasted Breads **\$2.50**

Whole Wheat, Sourdough, Rye, English Muffin

Mixed Berry & Granola Yogurt Parfait **\$7**

Half Papaya or Quarter Pineapple **\$4.50**

Fruit Yogurt **\$4** • Granola **\$5**

Biscuits and Gravy **\$6**

2 Eggs Any Style **\$4.50**

Uncle Louis Portuguese Sausage **\$4**

Canadian Bacon **\$4**

Applewood-Smoked Bacon **\$4**

Country Sausage Patties **\$4**

Kalua Pork **\$4**

Steamed White Rice **\$2** or Side Fried Rice **\$5**



Signifies a Sea House Signature Item



Signifies Gluten Free & Upon Request

Water Upon Request

All items subject to 4.166% General Excise Tax • A split charge of \$3 for entrées.

In respect of our other guests, please refrain from using your cellular phone in our dining area.

*** Please inform your server if you have any food allergies. ***

While our staff takes precautions to safely handle ingredients, we do prepare dishes using
wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish in our kitchen among many other items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 1.18

Lunch

Served 9:00 am – 2:00 pm

Starters

Poke Nachos \$12

Sashimi grade ahi, Kula onion, tomato, lime, wonton, wasabi aioli, sweet soy, Sriracha cream

Coconut Shrimp \$11

Coconut-panko crust, Hawaiian fruit salsa, sweet Thai chili sauce

Crispy Crab Avocado Sushi \$11

Macadamia-panko crust, blue crab salad, avocado, Asian slaw, Ocean salad, soy mustard vinaigrette, sweet soy

Maui Beach Balls \$11

Pacific shrimp, fresh fish, local corn, rice, pepper jack cheese, wasabi aioli and mango mustard dipping sauces

Crispy Calamari \$11

Furikake-panko crusted, marinara sauce and fresh "Chef's Famous Tartar" sauce

Romaine Wraps \$10

Brown rice salad, broccoli, carrot, sprouts, sesame ginger vinaigrette and toasted macadamia nuts
Add grilled chicken breast \$5

Lani Ribs \$10

Caramelized Asian BBQ, pineapple slaw

Soups

Seafood Chowder \$9

Clams, shrimp, fresh fish, vegetables, smoked bacon, potatoes and cream


Onion Soup \$7

Kula onion, five-hour broth, sherry, Brandy topped with Gruyère croutons

Salads

Seared Ahi and Spinach Salad \$18

Spicy seared ahi, baby spinach, cucumber, sesame-tamari vinaigrette, wonton strings

 Upon Request No wonton strings

Greek Salad \$10

Shredded romaine hearts, Kula onion, cucumbers, tomatoes, Kalamata olives, sheep's milk feta, oregano vinaigrette

Add diced chicken \$15

Chicken Papaya Salad \$14

Maui goat cheese, avocado, Kula papaya, greens, diced chicken breast, candied macadamia nuts, lilikoi vinaigrette

"Da Kine" Caesar \$9

Waipoli Farm baby romaine, house-made Caesar dressing balsamic-pomegranate syrup, sundried tomato vinaigrette finished with a Parmesan cracker

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Specialties 🍷

Chef Tony's Crab Crusted Mahi-Mahi **\$20**

Wasabi aioli, sweet soy reduction, steamed vegetables, furikake rice

Fish and Chips **\$14**

Panko crusted fish, French fries,
"Chef's Famous Tartar" sauce, lemon

Taco Tuesday . . . Every day! 🍷

Fresh corn tortillas, shredded cheese, shredded cabbage,
salsa fresca, charred tomato salsa, avocado crema

Your choice of the following:

Kalua pork **\$13**

Crispy panko crusted fish **\$14**

🍷 Upon Request Grilled fish

Sandwiches

All sandwiches served with choice of house-made crinkle-cut chips or side salad.

Please choose from any of our homemade dressings:

Caesar • Ranch • Blue Cheese • Lilikoi Vinaigrette

Substitute French fries for **\$2** Onion Rings **\$4**

The "Philly from Napili" **\$14**

Shaved prime rib, grilled with Italian style peppers and onions,
Provolone cheese on Asiago ciabatta roll

Mahi-Mahi Sandwich **\$14**

Sautéed or blackened, Chef's famous tartar sauce,
bakery fresh potato bun

Angus Beef "Craft Burger" **\$12**

Our special blend of chuck and brisket, bakery fresh potato bun.

Choice of Cheddar, pepper jack, Swiss or Provolone

Add grilled mushrooms and onions **\$2**

Add applewood-smoked bacon **\$2**

Tuna Melt **\$13**

Ocean fresh tuna salad, sliced Kula tomato, melted Cheddar, grilled sourdough

Crab Salad Club **\$13**

Blue crab salad on toasted whole wheat bread, pepper jack cheese,
applewood-smoked bacon, local lettuce and tomato, avocado, whole grain mustard aioli

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Nightly Specials

Complimented with fresh vegetables and potato or rice of the evening

Monday & Wednesday

Prime Rib with Rosemary Jus **GF**

Naturally raised Prime Rib of Beef

English Cut \$28 King Cut \$36

Tuesday & Thursday **GF**

Oven-Roasted Lobster Tail

7 oz. Spiny Lobster Tail with Drawn Butter

\$35

Friday, Saturday & Sunday

Surf & Turf **GF**

Five Oz. Filet Mignon and

7 oz. Spiny Lobster Tail with Drawn Butter

\$48

Early Bird Special

5:30 to 6:00 pm • ALL ORDERS IN BY 6:00 pm

Includes Salad, One Entrée & Dessert \$38

Island Salad **GF**

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

GF Upon Request No Macadamia Nut Panko crust

Filet Mignon **GF**

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

Sea House Scampi

Pacific shrimp, fettuccine, garlic, caper, white wine butter sauce, garlic toast

Pineapple Tiramisu

Layered white cake, pineapple mascarpone cream, fresh fruit relish, guava & mango drizzle

The Sea House Wine Selection

Gris Blanc Rosé

Gerard Bertrand, Languedoc - Roussillon France

Dry, delicate and refreshing Rosé Rhone Blend (organic & biodynamic)

made by Europe's wine maker of the year

\$11 Glass \$39 Bottle

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Specialty Drinks

Sea House Punch

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée **\$10**

Lava Flow

Pineapple Juice, Coconut Syrup, Liquid Ice Cream, Strawberries, Banana, and Rum **\$11**

Mai Tai

Hawaii's Most Popular Drink; White Rum, Dark Rum, and Our "Secret" Mai Tai Mix **\$12**

Pina Colada

Smooth and Rich with Pineapple Juice, Liquid Ice Cream, Coconut Syrup, and Rum **\$11**

Napili Kai Punch

Refreshing Passion Orange Juice with White and Dark Rum, Served on the Rocks **\$10**

Blue Hawaii

Tropical Blue Curacao with Vodka, Pineapple Juice, and Splash of Sweet and Sour **\$10**

Tequilatini

José Cuervo Tequila, Grand Marnier, Splash Lemon-Lime **\$12**

Maui Mule

Stolichnaya Vodka, Stoli Ginger Beer, Lime Juice **\$12**

Ocean Kai Mary

Ocean Vodka, Clamato Juice, Worcestershire Sauce, Tobasco Sauce, Celery Salt, Squeeze of Lime **\$12**

Napili Sunset

Svedka Clementine Vodka, Mango Purée, POG, Splash Cranberry **\$10**

Bulleit Lemonade

Bulleit Rye Whiskey, Lemonade, Triple sec, Splash Lemon-Lime **\$12**

Shore Breaker

Svedka Clementine Vodka, Skyy Pineapple Vodka, Guava Juice, Mango Purée, Splash Sweet **\$10**

Ocean Hibiscus Cooler

Ocean Vodka, Hibiscus Tea, Squeeze of Lime **\$12**

Spanish Red Wine Sangria **GF**

Fruity and refreshing for a hot Maui Day! **\$10**

Wines by the Glass

6 oz. Pour

Zardetto, Private Cuvee Prosecco **\$9**

Gerard Bertrand, Gris Blanc Rose **\$11**

Pine Ridge, Chenin Blanc-Viognier **\$10**

Rudi Wiest, Riesling **\$10**

Ruffino, Lumina, Pinot Grigio **\$10**

Petit Bourgeois, Sauvignon Blanc **\$11**

Sonoma-Cutrer, Chardonnay **\$13**

Sileni, Pinot Noir, New Zealand **\$13**

J Lohr, Los Osos Merlot **\$14**

Salmon Creek, Cabernet Sauvignon **\$8**

Salmon Creek, Chardonnay, **\$8**

George Duboeuf, Beaujolais-Village, France **\$12**

Hess, Cabernet Sauvignon, California **\$15**

Beer Selection

Bottles

Bud Light, Coors Light **\$5**

Corona, Heineken **\$6**

Stella Artois **\$6**

Haake Beck (Non-Alcoholic) **\$3**

Can

Maui Brewing Co.

Coconut Porter **\$6**

Draft

Budweiser **\$5**

Bikini Blonde (Maui Brewing Co.) **\$6**

Big Swell IPA (Maui Brewing Co.) **\$6**

Longboard Lager (Kona) **\$6**

Lokahi Pilsner (Koholā Brewery, Lahaina) **\$6**

Talk Story Pale Ale (Koholā Brewery, Lahaina) **\$6**

Water Selection

Perrier Sparkling Mineral Water **\$4**

Hibiscus Cooler Tea **\$6**