

Welcome to the Sea House!

Pupus

Poke Nachos 🌊

Diced raw sashimi grade Ahi, Kula onion, tomato, limu, wonton, Wasabi aioli, sweet soy, sriracha cream **\$14**

Traditional Sashimi (GF)

Ahi tuna, shredded cabbage, wasabi, shoyu **\$18**

Crudo Sashimi (GF)

Ahi tuna, lemon Infused Ewoo, Hawaiian salt, arugula **\$18**

"60 Second" Ceviche 🌊 (GF)

Today's local catch, lime, Hawaiian salt, jalapeno, Shichimi, extra virgin olive oil, cilantro **D.Q.**

Tenderloin Bruschetta 🌊

Beef tenderloin, garlic, shallot, local mushrooms, tomatoes, peppercorn demi-glace, Asiago toast, balsamic syrup **\$13**

Napili Kai Steamers

Manilla clams, white wine garlic butter, parsley, clam broth, garlic toast **\$18**

(GF) Upon Request No Garlic Toast

Classic Coconut Shrimp

Tropical fruit salsa, Asian slaw, sweet Thai chili sauce **\$13**

Romaine Wrap (GF)

Brown rice, broccoli, carrot, edamame, toasted macadamia nuts, sesame-ginger vinaigrette **\$10**

Soups & Salads

Kula Onion Soup

5-hour broth, sherry, brandy, Gruyère croutons **\$8**

(GF) Upon Request No Croutons

Butter Lettuce Wedge 🌊 (GF)

Guava-smoked bacon, sieved egg, tomatoes, honey-Gorgonzola vinaigrette **\$12**

Kapalua Beet 🌊 (GF)

Haiku tomatoes, arugula, goat cheese, crispy pepitas **\$12**

Spinach and Papaya (GF)

Sliced papaya, Gorgonzola, candied macadamia nuts, papaya seed vinaigrette **\$12**

Greek Salad 🌊 (GF)

Kula onion, cucumbers, Toy Box tomatoes, Kalamata olives, sheep's milk feta cheese, oregano vinaigrette **\$12**

Sea House Caesar 🌊 (GF)

Waipoli baby romaine, pomegranate syrup, sun-dried tomato vinaigrette, house-made Caesar, Pecorino Romano crisp **\$12**

Fresh Mozzarella 🌊 (GF)

Haiku tomato, basil pesto, extra virgin olive oil **\$12**

Sides

Asparagus (Seasonal)

Pecorino Romano, seasoned breadcrumbs **\$8**

(GF) Upon Request No Breadcrumbs

Fresh Rolled Parmesan Gnocchi

Seasonal mushrooms, truffles, truffle cream **\$9**

Three Cheese Risotto (GF)

Pecorino Romano, ricotta, and Monterey Jack cheese **\$9**

Truffle Fries (GF)

Pecorino Romano, parsley, truffle oil **\$8**

 **Signifies a Sea House Signature Item**
 **Signifies Gluten Free & Upon Request**

Water upon Request

*** 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

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. 1.18

Entrées

Fish & Seafood

Your server will explain this evening's selections.
Our preparations...

Panko Crusted Hawaiian Fish

Orzo pasta, asparagus, fresh peas, Pacific shrimp, pine nut and golden raisins agrodolce **\$38**

Wine Recommendation: Gérard, Bertrand Rosé

Macadamia Nut Crusted Hawaiian Fish

Coconut-jasmine rice, macadamia nut drizzle, caramelized chili beurre blanc **\$34**

GF Upon Request No Macadamia Nut Crust

*Wine Recommendation:
Petit Bourgeois, Sauvignon Blanc*

Basil Pesto Crusted Hawaiian Fish

3 cheese risotto (ricotta, Pecorino Romano, Monterey Jack), peas, blistered corn, mushrooms **\$35**

GF Upon Request No Crust

Wine Recommendation: Ruffin, Pinot Grigio

Sautéed Hawaiian Fish **GF**

Roasted sweet peppers, Kula onion, fingerling potatoes, wild argula, Pacific sprimp salsa, balsamic brown butter vinaigrette **\$38**

Wine Recommendation: Sileni, Reserve Pinot Noir

Shrimp and Lobster Mac & Cheese

Rigatoni, sharp cheddar, Monterey Jack, blistered corn, guava-smoked bacon, seasoned bread crumbs **\$34**

*Wine Recommendation:
Pine Ridge, Chenin Blanc/Viognier*

Hawaiian Fish Cioppino

Fresh Hawaiian catch, Pacific prawns, sea scallops, Manilla clams, Kula tomato, Napili herb broth, garlic toast **\$40**

GF Upon Request No Garlic Toast

*Wine Recommendation:
Rudi, Wiest Riesling*

Fresh Jidori Chicken "Parmesan"

Crispy chicken breast, hand-rolled Parmesan gnocchi, seasonal mushrooms, truffle cream **\$28**

*Wine Recommendation:
Sonoma Cutrer, Chardonnay*

8oz. Center Cut Filet Mignon **GF**

Grilled asparagus, garlic smashed potatoes, peppercorn demi-glace, foie gras butter **\$44**

*Wine Recommendation:
Hess, Cabernet Sauvignon*

Spice Rubbed Rib-Eye **GF**

Oven-roasted vegetables, horseradish mashed potatoes, whole grain mustard demi-glace **\$38**

*Wine Recommendation:
Hess, Cabernet Sauvignon*

Today's Pasta

Fettuccini, Haiku tomatoes, garlic, fresh Mozzarella white wine, butter, Italian parsley, capers **\$24**
Add Pacific shrimp **\$34**

Wine Recommendation: Sileni, Reserve Pinot Noir

Italian Huli Huli Lamb Chops **GF**

Rosemary fingerling potatoes, braised garlic-greens, lemon wine sauce **\$40**

*Wine Recommendation:
Hess, Cabernet Sauvignon*

Sea House Specialties

Lawa Pono Pa "Respectful, Bountiful Basket"

Inspired by fresh market ingredients . . . ask your server for tonight's selection **D.Q.**

Angus Beef "Craft Burger" – Our special blend of chuck and brisket

Caramelized Kula onions, Gruyère cheese, herbed truffle fries **\$21**
Add Applewood-smoke bacon **\$2**

GF Upon Request No Bun

Black and White Truffle Ravioli

Truffle cream, Napili spinach, brown butter, toasted pine nuts **\$28**

"Our menu is certified to be ecologically responsible through sustainable fishing practices. Our relationship with Seafood Watch through the Monterey Aquarium and Pacific Whale Foundation helps us in educating our staff and guest alike about the need to protect our oceans." 1.18



Specialty Drinks

Mai Tai

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

Shore Breaker

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

Bulleit Lemonade

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

Lava Flow

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

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 and 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**

Sea House Punch

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

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**

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

Friday, Saturday & Sunday

Surf & Turf ^{GF}

5 oz. Filet Mignon and
7 oz. Spiny Lobster Tail with Drawn Butter

\$48

Tuesday & Thursday

Oven-Roasted Lobster Tail ^{GF}

7 oz. Spiny Lobster Tail with Drawn Butter

\$35

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 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 Special

Gris Blanc Rosé

Gerard Bertrand, Languedoc - Roussillon France
Dry and delicate, refreshing Rosé Rhone Blend (organic & biodynamic)
made by Europe's wine maker of the year
\$11 Glass \$39 Bottle