



Take Away Lunch Menu

Poke Nachos 16

Sustainable Hawaiian ahi, sweet Kula onion, tomato, limu, wasabi aioli, sweet soy, sriracha aioli, crispy wonton

Coconut Shrimp 14

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

Napili Tomato Soup 8

Fresh Napili tomato, crème fraiche, balsamic drizzle

Hummus Plate 12

Garbanzo hummus, grilled pita, tomato, cucumber, Mediterranean olives V

Roasted Beet Salad 15

Beets, Kula tomato, goat cheese, pepitas, wild arugula, olive oil, balsamic V

Chicken Papaya Salad 16

Jidori chicken salad, dried cranberry, avocado, sheep milk feta
Waipoli farm mixed greens, papaya, lilikoi vinaigrette

Caesar Salad 14

Waipoli Farm romaine, pecorino romano, croutons, house-made Caesar
-add grilled chicken 18 -with Shrimp 20 -add grilled fish 22

Beer Batter Fish & Chips 18

Beer Battered fish, French fries, tartar sauce, lemon

Mahi Mahi Sandwich 16

Sautéed or blackened mahi mahi, tartar sauce, brioche bun

Chef Brian's Beer Batter Chicken 16

Jidori chicken breast, remoulade, Marcos' crunchy slaw, pickles, brioche bun

Sea House Burger 17

8 oz. American Wagyu beef patty, cheddar, pepper jack, Swiss, or provolone
-add grilled mushrooms & onions - 19 -add guava smoked bacon - 19

V- VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne ill-

