

## COCKTAILS | ALL \$14

### MAI TAI

Hawai'i's Most Popular Drink! White Rum + Dark Rum + Our "Secret" Mai Tai Mix

### SEA HOUSE SPRITZ

Mana Sparkling + Select Aperitivo + Lilikoi Puree

### STRAWBERRY MINT

#### LEMONADE

New Amsterdam Pink Whitney Vodka + Lemonade + Strawberry Puree + Mint

### SEA HOUSE MULE

Vodka + Lilikoi Puree + Lime Juice + Thai Basil

### ONO LYCHEE MARTINI

Vodka + Lychee + Grapefruit Juice + 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

### ALOHA BITE

Kapena Chili Tequila + Strawberry Puree + Lime Sour

### LING HUI MUI PALOMA

Kapena Ling Hing Mui Tequila + San Pellegrino Clementine + Lime Juice

## SPECIALTY COCKTAILS | \$16

### SEA HOUSE MARY

Vodka + Bloody Mary Mix + Pickled Asparagus + Crispy Bacon

### KULA COLODA

Kula Toasted Coconut Rum + Coconut + Pineapple Juice + Cream

### FROZEN MAI TAI

Lilikoi Sorbet + POG + Light and Dark Rum

## WINES BY THE GLASS

### WHITE, SPARKLING

6oz pour

<b>AMELIA</b> Cremant Rosé – Bordeaux, FR	14
<b>JERMANN</b> Pinot Grigio – Friuli, IT	12
<b>J VINEYARDS</b> Pinot Gris - Sonoma, CA	10
<b>EMMOLO</b> Sauvignon Blanc – Napa Valley, CA	12
<b>CLOS DU BOIS</b> Chardonnay – CA	9
<b>MANA SPARKLING</b> Brut – HI	11
<b>YES WAY ROSÉ</b> French Blend – FR	9

### RED WINE

<b>BÖEN</b> Pinot Noir Russian River Valley, CA	15
<b>TALBOTT</b> 'Kali Hart' Pinot Noir – Monterey, CA	13
<b>BRANCAIA TRE</b> Super Tuscan Red Blend – Tuscany, IT	14
<b>THE CRITIC</b> Cabernet Sauvignon – Napa, CA	14
<b>BONANZA</b> Cabernet by Caymus	14
<b>CARMEL ROAD</b> Cabernet	9
<b>ANGELINE</b> Pinot Noir – CA	11
<b>VINA COBOS</b> Malbec – Mendoza, ARG	12

## BEER

### DRAFTS | \$7

#### COORS LIGHT

#### MAUI BREWING CO. BIKINI BLONDE

#### KOHALA MAUI (Seasonal)

#### KONA BREWING BIG WAVE

#### KONA LIGHT BLONDE ALE

#### ELYSIAN SPACE DUST IPA

### BOTTLES

**BUD LIGHT** 5

**HEINEKEN** 6

**STELLA ARTOIS** 6

### CANS

**KONA LONGBOARD** 7

#### KONA TROPICAL PUNCH

**ISLAND SELTZER** 7

## NON-ALCOHOLIC DRINKS

<b>SEA HOUSE SIGNATURE HIBISCUS TEA</b>	4	<b>ASSORTED FRUIT PELLEGRINO</b>	4
<b>ULTRA PURE HAWAI'I STILL WATER</b>	4	<b>NAPILI ORCHID</b>	
<b>SPARKLING MINERAL WATER</b>	4	Local Tropical Orgeat + Lime + Pomegranate + Thai Basil	7



# WINE

	6oz pour	per bottle
<b>WHITE, SPARKLING</b>		
<b>GRUET</b> Brut – Albuquerque, NM	-	51
<b>AMELIA</b> Cremant Rosé – Bordeaux, FR	14	61
<b>CHAMPAGNE PALMER</b> Brut Rosé NV – Champagne, FR	-	79
<b>VEUVE CLICQUOT</b> Yellow Label NV Brut – Champagne, FR	-	89
<b>YES WAY ROSÉ</b> French Blend – FR	9	38
<b>THE PALE ROSÉ</b> Provence, FR	-	55
<b>SAINT. M</b> Riesling – Pflaz, DE	-	30
<b>ANGELINE</b> Chardonnay – CA	11	35
<b>CLOS DU BOIS</b> Chardonnay – CA	9	35
<b>CAMBRIA</b> Chardonnay – Kathrine, CA	-	40
<b>MANA SPARKLING</b> Brut – CA	11	40
<b>J VINEYARDS</b> Pinot Gris – Sonoma, CA	10	42
<b>DAOU</b> Sauvignon Blanc – Paso Robles	12	45
<b>SONOMA CUTRER</b> Chardonnay – Russian River Valley, CA	14	45
<b>JERMANN</b> Pinot Grigio – Fruili, IT	12	46
<b>WHITEHAVEN</b> Sauvignon Blanc – Marlborough, NZ	-	46
<b>CAVE DE LUGNY</b> Unoaked Chardonnay – Macon, FR	-	51
<b>EMMOLO</b> Sauvignon Blanc – Napa, CA	12	51
<b>DOMAINE AUCHERE</b> Sancerre – Loire, FR	-	56
<b>MINER</b> Chardonnay – Napa Valley, CA	-	64
<b>ROMBAUER</b> Chardonnay Carneros – Napa, CA	-	85
<b>RED WINE</b>		
<b>ANGELINE</b> Pinot Noir – CA	11	35
<b>VINA COBOS</b> Malbec – Mendoza, ARG	12	42
<b>CARMEL ROAD</b> Cabernet	9	45
<b>TALBOTT ‘KALI HART’</b> Pinot Noir – Monterey, CA	-	51
<b>BONANZA</b> Cabernet by Caymus	14	55
<b>CLOS DE LOS SIETE</b> Malbec – Mendoza, ARG	-	55
<b>ERATH</b> Pinot Noir	-	55
<b>VINA COBOS COCODRILO</b> Red Blend – Mendoza, ARG	-	55
<b>THE CRITIC</b> Cabernet Sauvignon – Napa, CA	14	56
<b>BÖEN</b> Pinot Noir Russian River Valley, CA	15	58
<b>BRANCAIA TRE</b> Super Tuscan Red Blend – Tuscany, IT	14	60
<b>PEJU</b> Merlot – Napa, CA	-	60
<b>ORIN SWIFT “ABSTRACT”</b> Red Blend – CA	-	69
<b>PENFOLD’S BIN 600</b> Cabernet Sauvignon – Napa, CA	-	75
<b>J VINEYARDS</b> Pinot Noir – Russian River, CA	-	77
<b>ROMBAUER</b> Zinfandel – Napa, CA	-	80
<b>MOUNT PEAK “RATTLESNAKE”</b> Zinfandel – Monte Rosso, CA	-	94
<b>ETUDE</b> Cabernet Sauvignon – Napa, CA	-	109
<b>STAG’S LEAP WINE CELLARS “ARTEMIS”</b> Cabernet Sauvignon – Napa, CA	-	110
<b>SILVER OAK</b> Cabernet Sauvignon – Alexander Valley, CA	-	129
<b>CAYMUS</b> Cabernet Sauvignon – Napa, CA	-	155



Executive Chef  
Alex Stanislav



Executive Sous Chef  
Brian Noordman

DINNER | 5:30 - 9:00 PM

## NĀ PŪPŪ

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<b>TRADITIONAL SASHIMI</b> GF	MP
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
<b>60 SECOND CEVICHE</b> GF	MP
Ahi + Moloka'i lime + Hawaiian salt + jalapeno + EVOO + cilantro	
<b>POKE NACHOS</b>	16
Sustainably sourced Hawaiian ahi, + sweet Kula onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + wakame + crisp wonton	
<b>NAPILI KAI SHRIMP</b>	16
Makawao honey + parsley + chili + tamari + cream + garlic toast	
<b>CRISPY CALAMARI</b>	14
Furikake panko crust + green harissa + roasted garlic lemon aioli	
<b>COCONUT SHRIMP</b>	14
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
<b>CAULIFLOWER "WINGS"</b>	12
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
<b>SWEET KULA ONION SOUP</b>	8
Petite marmite + sherry + brandy + Gruyere cheese crouton	

## SALAD


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<b>WEDGE SALAD</b> GF	14
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + honey gorgonzola vinaigrette	
<b>LI HING MUI BEET SALAD</b> V GF	15
Beets + Goat cheese croquets + Orange segments + Spiced pecans + Pomegranate gastrique + Tarragon	
<b>PORT POACHED PEAR</b> V	14
Stilton + spiced walnuts + port gastrique + pomegranate + arugula + lilikoi vinaigrette	
<b>CAESAR SALAD</b>	14
Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	
<b>CAPRESE SALAD</b> V GF	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.*

Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.  
We are not able to guarantee our items are safe to consumers with food allergies.



## ENTRÉES

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<b>BASIL PESTO CRUSTED MONCHONG</b>	44
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
<b>SESAME SPICE RUBBED HAWAIIAN AHI</b> GF	45
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
<b>MACADAMIA NUT CRUSTED MAHI MAHI</b>	44
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
<b>CRISPY CRAB CRUSTED MONCHONG</b>	47
Pacific crabmeat + Moloka'i sweet potato + shrimp + roasted corn + sweet peppers + Lobster Cognac sauce	
<b>HULI HULI LAMB CHOPS</b> GF	42
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
<b>CENTER CUT FILET MIGNON</b> GF	54
Crispy onion strings + horseradish garlic smashed potato + peppercorn mustard demi glace + Gorgonzola butter	
<b>PACIFIC SHRIMP CARBONARA</b>	38
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
<b>ORGANIC CHICKEN BREAST TRUFFLE MUSHROOMS GNOCCHI</b>	30
Parmesan panko crusted + hand rolled parmesan gnocchi + mushroom truffle cream	
<b>SEA HOUSE BURGER</b>	25
8 oz. American Wagyu beef patty + caramelized onions + Gruyère cheese + truffle fries + brioche bun *Beyond Beef Vegetarian patty can be substituted	
<b>TEMPURA TOFU</b> V	32
Asparagus + sweet peppers + Shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
<b>NIGHTLY VEGETARIAN SPECIAL</b> V	-
Ask your server for tonight's presentation	

## FOR the TABLE | \$10

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**BRUSSEL SPROUTS** GF

Capers + balsamic glaze + pecorino romano

**HAND ROLLED PARMESAN GNOCCHI**

Seasonal mushrooms + truffles + truffle cream

**THREE CHEESE RISOTTO** GF

Arborio rice + Pecorino romano + ricotta + Monterey Jack

**TRUFFLE FRIES** GF

Pecorino romano + parsley + truffle oil

**SCAMPI STYLE**

**HAMAKUA ALI'I MUSHROOMS** GF

Scampi style Hawai'i Island oyster mushroom mix + white wine + garlic butter + parsley

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## DESSERT & AFTER DINNER DRINKS

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### DESSERT | \$12

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#### ICE CREAM PIE

Chocolate cookie crust, Maui made vanilla, chocolate and coffee ice cream, caramel, hot chocolate sauces

#### NAPILI KAI SORBET TRIO

Mango, raspberry, lilikoi

#### WARM HOUSEMADE BREAD PUDDING

Vanilla ice cream, caramel, coconut

#### TIRAMISU

#### CHEESECAKE

Lilikoi sauce

#### FLOURLESS CHOCOLATE TORTE

### ICE CREAM | \$7

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#### VANILLA BEAN, CHOCOLATE, KONA COFFEE

### SORBET | \$7

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#### MANGO, LILIKOI, RASPBERRY

## AFTER MEAL BEVERAGES | \$14

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#### B-52 COFFEE

Baileys, Kahlua, coffee, whipped cream

#### IRISH COFFEE

Irish Whiskey, Kahlua, coffee, whipped cream

#### MEXICAN COFFEE

Tequila, Tia Maria, coffee, whipped cream

#### CHIP SHOT

Baileys, Tuaca, coffee, whipped cream

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## DAILY SPECIALS

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### MONDAY **GF**

#### HULI HULI PRIME FLAT IRON STEAK 44

Guava shoyu demi glaze + Moloka'i mashed potato + balsamic Brussel sprouts

### TUESDAY **GF**

#### ROASTED SOUTH AFRICAN LOBSTER TAILS 53

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 40 – King cut 50

### THURSDAY **GF**

#### SEAFOOD CIOPPINO 48

Scallops + shrimp + lobster + fresh fish

### FRIDAY **GF**

#### SHORT RIB 40

Mashed potato + daily fresh vegetables

### SATURDAY **GF**

#### ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus  
English cut 40 – King cut 50

### SUNDAY **GF**

#### SURF AND TURF 52

South African lobster tail and filet mignon + garlic smashed potatoes + drawn butter + demi glaze

## EARLY BIRD SPECIALS | 5:30 - 6:00 PM

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INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 44

\*No substitutions

#### ISLAND SALAD

Kula greens + tropical salsa + lilikoi vinaigrette

#### TIRAMISU

Ladyfingers + sweet mascarpone + coffee + cacao dust

#### YOUR CHOICE OF ENTRÉE:

#### MACADAMIA NUT CRUSTED

##### HAWAIIAN FISH

Coconut-jasmine rice +  
macadamia nut drizzle +  
caramelized chili beurre blanc

\*Gluten Free Upon Request **GF**

No Macadamia Nut Crust

##### FILET MIGNON

5 oz. Center cut  
smashed potatoes +  
upcountry vegetables +  
red wine demi-glaze

##### SEA HOUSE SCAMPI

Pacific shrimp  
Fresh made fettuccine + garlic +  
capers + white wine butter sauce +  
garlic toast

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