



The Sea House

DINING ON NAPILI BAY

Welcome to the Sea House!

Our culinary team has prepared the finest and freshest cuisine Maui has to offer.
All we ask is that you sit back and enjoy the ambiance and the Aloha provided by our Sea House "Ohana".

Pisus

POKE NACHOS

Sashimi grade Ahi diced and tossed with red onions, tomatoes in a Thai citrus dressing on a bed of limu, crispy wonton chips with wasabi aioli, sweet soy and sriracha cream \$12

CRAB & SHRIMP SUMMER ROLLS

Crab, shrimp rolled with sprouts, vegetables, herbs and Upcountry greens in a delicate rice paper served with a variety of dipping sauces \$12

COCONUT CRUSTED SHRIMP

Served over a bed of Asian slaw with sweet Thai chili sauce and tropical fruit salsa \$9

LANI RIBS

Ginger, hoisin plum sauce, barbecue baby back ribs \$9

CRISPY SUSHI ROLL

Crab and avocado macadamia tempura roll, sliced served with ocean salad and spicy coconut Thai curry sauce \$10

ARTICHOKE & CRAB TOSTADA

Crispy corn tortilla, lump crab, artichoke hearts, shredded cheese, smoked pepper aioli, Olowalu tomato salsa \$10

MAUI BEACH BALLS

Rock shrimp, Mahimahi, scallions, Pepperjack cheese, Kula corn and rice in a crispy Furikake crust, mango mustard and rémoulade dipping sauces \$9

TENDERLOIN BRUSCHETTA

Sliced tenderloin sautéed with garlic, shallots, local mushrooms and tomatoes, in a peppercorn demi glace over toasted Asiago bread finished with balsamic syrup \$12

WAIPOLI BUTTER LETTUCE WRAPS

Brown rice salad, broccoli, carrot, sprouts and edamame in lettuce cups, finished with sesame ginger vinaigrette and toasted macadamia nuts \$8 Add grilled chicken \$3

MOLOKAI SWEET POTATO QUESADILLA

Shredded potato, sweet peppers, cilantro, spinach, mixed cheeses, caramelized Kula onions. Avocado salsa, roasted tomatillo vinaigrette and smoked pepper aioli \$9
Add Kalua pork \$2

NAPILI KAI GOLDEN ANNIVERSARY SAMPLER

Combination of coconut crusted shrimp, lani ribs, crispy sushi roll and Maui beach balls \$12

Soups & Salads

FIVE ONION SOUP

A blend of shallots, Kula, red and Spanish onions, herbs, sherry, roast beef au jus with cheese croustade, topped with three cheeses and scallions \$6

SEAFOOD CHOWDER

Fresh made soup of local fish, clams, shrimp, vegetables, smoked bacon and potatoes in a velouté with a touch of cream \$7

ISLAND SALAD

Mixed baby lettuce, cucumbers, carrots, gold pea sprouts, Maui tomato salsa \$8

CAPRESE TOWER Layers of gold and ruby tomato between fresh Mozzarella, arugula sprouts, herb pesto, balsamic reduction, sun-dried tomato vinaigrette \$10

SPINACH AND PAPAYA SALAD

Baby spinach tossed in papaya seed dressing with Gorgonzola, candied macadamia nuts, crisp Molokai sweet potato strings, finished with sliced fresh papaya \$10

DA KINE CAESAR

Whole baby romaine, balsamic-pomegranate syrup, sun-dried tomato vinaigrette and creamy Caesar dressing finished with a Parmesan cracker \$9

BEET AND GOAT CHEESE SALAD

Goat cheese and beet roulades, arugula, macadamia nuts, pumpkin seeds, grapes, beet gastrique and roasted tomatillo vinaigrette \$10

 Signifies a Sea House Signature Item

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

All items subject to 4.17% General Excise Tax • A 15% service charge will be added to take-out orders

An 18% service charge will be added to parties of 6 or more. A split charge of \$3 for entrées.

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

Entrées

DEEP BLUE SEA

We source our fish daily to ensure the freshest presentations. Your server will inform you of the varieties we have this evening. Below are our suggested preparations...\$30

MACADAMIA CRUSTED

Pineapple rum sauce and tropical fruit salsa

TARO CHIP CRUSTED

Miso vinaigrette, sweet soy and green papaya salad

OVEN ROASTED

Kiawe alae, artichoke, tomato, asparagus, eggplant and capers, garlic wine butter sauce.

HERB GRILLED

Tomatillo vinaigrette, Maui onion mashed potato, roasted garlic cream, Olowalu tomato salsa

CRAB STUFFED PRAWNS

Crab and smoked Provolone stuffing, jumbo prawns, Maui onion mashed potatoes, roasted garlic cream \$29

LAWAI'A KUPA (FISHERMAN'S STEW)

Lobster, scallops, shrimp, crab and grilled fresh catch, lobster coconut broth, eggplant, celery, carrot, sweet peppers, onion and steamed rice \$35

SEAFOOD CANNELLONI

Fresh pasta sheets rolled around spinach mascarpone cream, scallops, shrimp and lobster. Topped with roasted tomato broth, gold and ruby Olowalu tomatoes and fresh Mozzarella. Steamed broccoli and Asiago toast \$32

SESAME CRUSTED AHI

Ginger seaweed salad, wasabi tobiko aioli, ponzu sauce and tempura asparagus spears \$34

KAI TRIO

Seared sea scallops, sugar cane skewered shrimp, fire grilled fresh catch, Hawaiian sweet potato ravioli, spinach, lemon cream and lilikoi syrup \$33

HERB GRILLED FRESH CATCH POLYNESIAN SALAD

Kula greens, Chinese cabbage, papaya salad, Molokai sweet potato, and edamame in coconut porter vinaigrette. Topped with brown rice salad, edamame hummus, grilled flatbread and fire grilled fresh catch \$24

BRIGHT GREEN MOUNTAINS

GRILLED FREE RANGE CHICKEN BREAST

Marinated in herbs with mushroom ragout, roasted garlic cream \$28

HULI HULI LAMB RACK

Garlic, ginger marinated and roasted, mashed potatoes, Poha berry jam, demi-glace \$38

PANIOLO RIBEYE

Hawaiian marinade, Maui onion mashed potatoes, sweet chili shoyu glaze \$32

SWEET PEPPERCORN CRUSTED FILET MIGNON

Center cut filet dusted with pink peppercorns and seared to seal in the juices served with Burgundy demi-glace \$36

NAPILI BAY MIXED GRILL

Grilled fresh catch, topped with shrimp scampi and herb marinated sirloin steak \$33

PELE'S PENNE

Grilled chicken, Italian sausage, ruby and gold Olowalu tomato, mushroom, spinach, onion, garlic, basil, balsamic herb butter, fresh Mozzarella, Parmesan and Asiago toast \$27

SEA HOUSE SPECIALTIES

LAWA PONO PA (A SAMPLER OF ISLAND FAVORITES)

A trio of our freshest choices. Ask your server about tonight's selection and preparation \$32

PORCINI MUSHROOM RAVIOLI

Pan seared, rosemary garlic butter, mushroom ragout, sun-dried tomatoes and sautéed spinach \$24
Crab and mascarpone cream \$5

EGGPLANT NAPOLEON

Parmesan crusted eggplant layered with roasted tomatoes, asparagus-squash relish, artichoke bottom and herbed goat cheese on ruby and gold tomato broth \$24

MAKE YOUR DINNER FIT FOR AN ALII

add any of the following to your entrée

Crab Cake - \$8

3 oz. lump crab cake with tomato salsa and rémoulade sauce

Spiny Lobster Tail - \$20

7 oz. warm water lobster roasted and served with lemon butter

Petite Filet - \$12

5 oz flame-broiled filet mignon with Burgundy demi-glaze

Crab Stuffed Shrimp - \$8

Provolone and lump crab filled shrimp with roasted garlic cream

Shrimp Scampi - \$8

Three butterflied shrimp sautéed in a lemon garlic sauce

Fresh Catch - \$10

3 oz. filet pesto grilled, blackened or macadamia crusted



"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."



Specialty Drinks

SEA HOUSE PUNCH

Cruzan Coconut Rum, POG, pineapple juice, mango purée
\$7.50

LAVA FLOW

Pineapple Juice, Coconut Syrup, Liquid Ice Cream,
Strawberries, Banana, and Rum \$8.50

MAI TAI

Hawaii's Most Popular Drink; White Rum, Dark Rum,
and Our "Secret" Mai Tai Mix \$9.75

PINA COLADA

Smooth and Rich with Pineapple Juice, Liquid Ice Cream,
Coconut Syrup, and Rum \$8.50

KONA BREEZE

White Rum, Guava and Cranberry Juice mixed; with Dark
Rum and Brandy Float \$9.75

NAPILI KAI PUNCH

Refreshing Passion Orange Juice with White and Dark
Rum, served on the rocks \$8.75

BLUE HAWAII

Tropical Blue Curacao with Vodka, Pineapple Juice, and
Splash of Sweet and Sour \$8.75

DAIQUIRIS

Strawberry, Banana, Pineapple or Mango \$8.50

BLUE CRUSH

Pineapple Juice, Liquid Ice Cream, Coconut Syrup, Rum
with Blue Curacao float \$8.50

VIRGIN TROPICAL DRINKS

Lava Flow, Pina Colada, Daiquiris or Smoothies \$7

LOPAKA'S COOLER

Cruzan Mango Rum, Sweet and Sour, Midori \$7.75

KALINA'S DELIGHT

Cruzan Pineapple Rum, Passion-Orange, Cream, Blended
\$7.50

NAPILI KAI MIST

Parrot Bay Passion Fruit Rum, Midori, Pineapple Juice,
Splash Cranberry \$7.75

MAUI SUNRISE

José Cuervo Orange Tequila, Rock Candy, Orange Juice,
Cream, Blended, Swirl of Grenadine \$7.50

TEQUILATINI

José Cuervo Orange Tequila, Grand Marnier,
Splash Lemon-Lime \$9

NAPILI SUNSET

Smirnoff Orange Twist Vodka, Mango Puree, POG,
Splash Cranberry \$7.50

GOLDEN ANNIVERSARY

Sky Ginger Vodka, Lemonade, Mango Puree, Splash Midori
\$8.50

Wine by the Glass

MUMMS, BRUT PRESTIGE \$10

ZARDETTO PRIVATE CUVEE PROSECCO \$8

BUEHLER, WHITE ZINFANDEL \$8

MILLBRANDT, RIESLING \$9

DANZANTE, PINOT GRIGIO \$9

COPPOLA DIAMOND
SAUVIGNON BLANC \$9

LA TERRE, CHARDONNAY,
CABERNET SAUVIGNON OR MERLOT \$8

AUGEY, WHITE BORDEAUX \$8

CAMBRIA, CHARDONNAY \$12

FOUR VINES, CHARDONNAY \$10

WILLIAM HILL ESTATE, CHARDONNAY \$10

THE LITTLE PENGUIN, PINOT NOIR \$9

COPPOLA DIRECTORS
PINOT NOIR \$13

KENNETH VOLK, MERLOT \$10

GHOST PINES, CABERNET SAUVIGNON \$13

RANCHO ZABACO, ZINFANDEL \$10

Beer Selection

COORS LIGHT, BUDWEISER, BUD LIGHT \$5

CORONA, HEINEKEN, BECKS DARK, SAPPORO (JAPAN) \$6

BIKINI BLONDE LAGER AND MANA WHEAT (MAUI), PACIFIC GOLDEN ALE, AND
LONGBOARD LAGER (KONA) \$6

HINANO (TAHITIAN) \$6

HAAKE BECK (NON-ALCOHOLIC) \$3

Water Selection

CRYSTAL GEYSER MINERAL WATER, (CARBONATED) \$3

BOTTLED WATER \$2

Nightly Specials

Complimented with fresh vegetables and potato or
rice of the evening

MONDAY AND WEDNESDAY NIGHT

PRIME RIB WITH ROSEMARY AU JUS
ENGLISH CUT \$26 KING CUT \$32

TUESDAY AND THURSDAY NIGHT

OVEN ROASTED LOBSTER TAIL
With drawn butter
\$34

FRIDAY, SATURDAY AND SUNDAY NIGHT

SURF & TURF
*Six Oz. Filet Mignon and
Seven Oz. Spiny Lobster Tail*
\$45

Early Bird Special

5:30-6:00 PM ALL ORDERS IN BY 6:00 PM
Salad, One Entrée and Dessert for \$30

ISLAND SALAD

Fresh Upcountry greens, topped with tropical salsa, Lilikoi vinaigrette

YOUR CHOICE OF ENTRÉE

MACADAMIA NUT FRESH CATCH

Pineapple rum sauce and tropical fruit salsa

GRILLED FREE RANGE CHICKEN BREAST

*Marinated in herbs with mushroom ragout,
roasted garlic cream*

SEA HOUSE MIXED GRILL

*Grilled fresh catch, topped with shrimp scampi
and herb marinated sirloin steak*

PINEAPPLE TIRAMISU

*Pineapple layered cake with a pineapple mascarpone cream,
fruit relish, guava and mango purée*

Desserts

All desserts choices \$7

TOASTED COCONUT CRÈME BRULÉE

with mango sugar crust

MANGO BERRY COBBLER

Granola crumble, fruit purées, Tahitian vanilla ice cream

BANANA FOSTER CHEESECAKE LUMPIA

*Coated in cinnamon sugar, candied macaamia nuts, caramel sauce,
Macadamia nut ice cream*

KILAUEA CHOCOLATE LAVA CAKE

*Warm chocolate cake with liquid ganache filling, raspberry coulis.
Tahitian vanilla ice cream*

PINEAPPLE TIRAMISU

*Whipped mascarpone and diced pineapple layered with pineapple
cake. Mango, guava drizzle, fruit salsa*

NEW YORK CHEESECAKE

Tropical fruit coulis

or

Hot fudge & caramel

CARAMEL MACCHIATO ICE CREAM PIE

*Tahitian vanilla, chocolate and Kona coffee ice cream,
whipped cream, Oreo crust, caramel and hot fudge*



SORBET \$4.50

With Island fruit \$5.50

ROSELANI ICE CREAM \$3.50

*Kona coffee, chocolate, Tahitian vanilla or macadamia nut
With hot fudge add \$1.00*