

Executive Chef
Alex Stanislaw



Executive Sous Chef
Brian Noordman

BREAKFAST | 7:00 - 11:00 AM

ALL AMERICAN BREAKFAST 16

Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon

MOLOKAI SWEET POTATO FRITTATA **V** **GF** 15

Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus

NAPILI KAI BENEDICTS

Classic - Canadian bacon + hollandaise 15 Vegetarian - Grilled tomato + spinach
Lobster + capers + sriracha hollandaise 25 + tomato onion jam + hollandaise **V** 15

LOCO MOCO NAPILI KAI 16

Hamburger patty + two eggs + sweet onion brown gravy

CORNED BEEF HASH 16

House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit

HONOLUA BREAKFAST **GF** 16

Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + salsa roja + sour cream choice of kalua pork or sautéed vegetables

SEA HOUSE FRIED RICE 16

Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way

THREE EGG OMELETS

Vegetarian - Mushroom + spinach + onion + tomato + shredded cheese **V** **GF** 16
Local Boy Omelet - Ham + Portuguese sausage + cheese + sriracha hollandaise **GF** 16
Three Cheese Omelet - Cheddar + jack + swiss **GF** 16

FOR THE TABLE

PELE'S POTATOES 10

Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream

HOUSE-MADE MACADAMIA NUT CINNAMON ROLL **V** 6

FROM THE GRIDDLE

SECRET RECIPE BUTTERMILK PANCAKES

Full stack - 12 Short stack - 10 Add local banana and macadamia nuts: Full stack - 16 Short stack - 14

FRESH MADE MOLOKA'I SWEET BREAD FRENCH TOAST **V** 15

Hawaiian vanilla custard + chambord whip cream + powdered sugar

HALEAKALĀ PANCAKE **V** 16

Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana (allow 15-20 minutes)

ADD-ONS/SIDES

Fruit yogurt - 6	Country sausage - 6	
Granola - 6	Applewood smoked bacon - 6	Toast - 3
Mixed Berry yogurt parfait - 8	One scoop steamed rice - 2	Fresh Moloka'i papaya - 6
Two eggs, your way - 6	Two scoops + gravy - 6	Maui Gold pineapple - 6
Portuguese sausage - 6	Fried rice - 6	Local fruit platter - 9

BREAKFAST DRINKS

Espresso - 5	Syrups: Caramel, Mocha, Vanilla - 1
Mocha, Latte & Cappuccino - 6	Juices: Orange, POG (Pineapple/Orange/Guava),
Coffee, Decaf or Hot Tea - 4	Tomato, Pineapple, Apple Juice - 4

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.