

COCKTAILS | ALL \$14

MAI TAI

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

SEA HOUSE SPRITZ

La Marca Sparkling + Select Aperitivo + Lilikoi Purée

STRAWBERRY MINT LEMONADE

Tito's Vodka + Lemonade + Strawberry Purée + Mint

SEA HOUSE MULE

Pau Vodka + Lilikoi Purée + Lime Juice + Thai Basil + Ginger Beer

ONO LYCHEE MARTINI

Pau 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 Purée + Lime Sour

LING HUI MUI PALOMA

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

SEA HOUSE SUNSET

Jose Cuervo Traditional Cristalino + Fiorente Elderflower + Lime Sour + Agave Syrup

SPECIALTY COCKTAILS | \$16

SEA HOUSE MARY

Pau Vodka + Bloody Mary Mix + Pickled Asparagus + Crispy Bacon

KULA COLODA

Rum Haven Coconut Rum + Coconut + Pineapple Juice + Cream

FROZEN MAI TAI

Lilikoi Purée + POG + Light and Dark Rum

WINES BY THE GLASS

SPARKLING, WHITE

	6oz pour
LA MARCA Prosecco – Veneto, IT	10
GRUET Brut – Albuquerque, NM	12
SOFIA Brut Rosé – Monterey, CA	14
CLOS DU BOIS Chardonnay – CA	9
ANGELINE Chardonnay – CA	11
SONOMA CUTRER Chardonnay – Russian River Valley, CA	14
DAOU Sauvignon Blanc – Paso Robles, CA	12
J VINEYARDS Pinot Gris – Sonoma, CA	10
JERMANN Pinot Grigio – Friuli, IT	12
YES WAY ROSÉ French Blend – FR	9

RED WINE

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

BEER

DRAFTS | \$7

MAUI BREWING CO. BIKINI BLONDE

KOHOLA MAUI (Seasonal)

KONA BREWING BIG WAVE

KONA LIGHT BLONDE ALE

ELYSIAN SPACE DUST IPA

BOTTLES

COORS LIGHT	5
BUD LIGHT	5
HEINEKEN	6
STELLA ARTOIS	6

CANS

KONA TROPICAL PUNCH ISLAND SELTZER	7
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NON-ALCOHOLIC DRINKS

ULTRA PURE HAWAI'I STILL WATER	4	ASSORTED FRUIT PELLEGRINO	4
SPARKLING MINERAL WATER	4	NAPILI ORCHID	
		Local Tropical Orgeat + Lime + Pomegranate + Thai Basil	7

WINE

	6oz pour	per bottle
SPARKLING, WHITE		
LA MARCA Prosecco – Veneto, IT	-	42
GRUET Brut – Albuquerque, NM	-	51
SOFIA Brut Rosé – Monterey, CA	14	61
VEUVE CLICQUOT Yellow Label NV Brut – Champagne, FR	-	89
CLOS DU BOIS Chardonnay – CA	10	35
ANGELINE Chardonnay – CA	11	35
SONOMA CUTRER Chardonnay – Russian River Valley, CA	14	45
CAVE DE LUGNY Unoaked Chardonnay – Macon, FR	-	51
ROMBAUER Chardonnay Carneros – Napa, CA	-	85
DAOU Sauvignon Blanc – Paso Robles, CA	12	45
WHITEHAVEN Sauvignon Blanc – Marlborough, NZ	-	46
EMMOLO Sauvignon Blanc – Napa, CA	-	51
DOMAINE AUCHERE Sancerre – Loire, FR	-	56
RIFF Pinot Grigio – Veneto, IT	-	42
J VINEYARDS Pinot Gris – Sonoma, CA	10	42
JERMANN Pinot Grigio – Friuli, IT	12	46
ROMERHOF Riesling – Mosel, Germany	-	35
YES WAY ROSÉ French Blend – FR	9	38

RED WINE

ANGELINE Pinot Noir – CA	11	35
TALBOTT 'KALI HART' Pinot Noir – Monterey, CA	-	51
ERATH Pinot Noir – OR	-	55
BÖEN Pinot Noir – Russian River Valley, CA	15	58
J VINEYARDS Pinot Noir – Russian River, CA	-	77
CARMEL ROAD Cabernet – CA	10	45
PENFOLDS Cabernet Shiraz – CA	-	55
BONANZA Cabernet by Caymus – CA	14	55
THE CRITIC Cabernet Sauvignon – Napa, CA	14	56
STAG'S LEAP WINE CELLARS "ARTEMIS" Cabernet Sauvignon – Napa, CA	-	110
SILVER OAK Cabernet Sauvignon – Alexander Valley, CA	-	129
CAYMUS Cabernet Sauvignon – Napa, CA	-	155
CHATEAU SOUVERAIN Merlot – CA	13	60
VINA COBOS Malbec – Mendoza, ARG	12	42
CLOS DE LOS SIETE Malbec – Mendoza, ARG	-	55
BRANCAIA TRE Super Tuscan Red Blend – Tuscany, IT	14	60
ROMBAUER Zinfandel – Napa, CA	-	80
SCHERRER Zinfandel – Alexander Valley, Sonoma, CA	-	89



Executive Chef
Alex Stanislav



Executive Sous Chef
Brian Noordman

DINNER | 5:30 - 9:00 PM

NĀ PŪPŪ

TRADITIONAL SASHIMI GF	MP
Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	
60 SECOND CEVICHE GF	MP
Sustainably sourced Hawaiian Ahi + Maui lime + Hawaiian salt + jalapeno + EV00 + cilantro	
POKE NACHOS	16
Sustainably sourced Hawaiian ahi, + sweet onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + wakame + crisp wonton	
NAPILI KAI SHRIMP	16
Honey + parsley + chili + tamari + cream + garlic toast	
CRISPY CALAMARI	14
Furikake panko crust + green harissa + roasted garlic lemon aioli	
COCONUT SHRIMP	14
Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	
CRISPY CAULIFLOWER "WINGS" V	12
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
SWEET ONION SOUP	8
Petite marmite + sherry + brandy + Gruyere cheese crouton	

SALAD

WEDGE SALAD GF	14
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + blue cheese dressing	
LI HING MUI BEET SALAD V GF	15
Beets + Goat cheese croquets + Orange segments + Spiced pecans + Pomegranate gastrique + Tarragon	
HAWAIIAN WATERMELON SALAD V GF	14
Sheep's milk feta + shaved red onion + arugula + EV00 + aged balsamic drizzle	
CAESAR SALAD	14
Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	
CAPRESE SALAD V GF	14
Fior de latte fresh mozzarella + Napili tomato + basil + pa'a kai + EV00 + 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

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

FOR the TABLE | \$10

BRUSSEL SPROUTS V GF

Capers + balsamic glaze + pecorino romano

HAND ROLLED PARMESAN GNOCCHI V

Seasonal mushrooms + truffles + truffle cream

CHEESE RISOTTO V GF

Arborio rice + Pecorino romano + mascarpone

TRUFFLE FRIES V GF

Pecorino romano + parsley + truffle oil

SCAMPI STYLE

HAMAKUA ALI'I MUSHROOMS V GF

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

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DESSERT & AFTER DINNER DRINKS

DESSERT | \$13

ICE CREAM PIE

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

NAPILI KAI SORBET TRIO

Mango, lilikoi, strawberry-guava

WARM HOUSEMADE BREAD PUDDING

Vanilla ice cream, caramel, coconut

TIRAMISU

YUZU CHEESECAKE

Lilikoi sauce

FLOURLESS CHOCOLATE TORTE

ICE CREAM | \$8

VANILLA BEAN, CHOCOLATE, KONA COFFEE

SORBET | \$8

MANGO, LILIKOI, STRAWBERRY-GUAVA

AFTER MEAL BEVERAGES | \$14

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

MONDAY **GF**

ANGUS PRIME RIB OF BEEF

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

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**

SLOW BRAISED SHORT RIB 40

Mashed potato + daily fresh vegetables

FRIDAY **GF**

SEAFOOD CIOPPINO 48

Scallops + shrimp + lobster + fresh fish

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 glace

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

INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 44

*No substitutions

ISLAND SALAD

Kula greens + tropical salsa + liliikoi 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 **GF**

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

SEA HOUSE SCAMPI

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

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