

Breakfast

SERVED 7:00 A.M. – 11:00 A.M.

THE ALL-AMERICAN Two eggs any style, toast, beverage, and choice of home fries, fruit or white rice. Choice of ham, applewood smoked bacon, Maui pineapple link sausage, sausage patties, Kalua pork or Portuguese sausage \$10

MOLOKAI SWEET POTATO EGG FRITTATA Whipped eggs layered with spinach, caramelized Maui onions, Upcountry tomatoes, Molokai sweet potatoes, shredded cheese. Spiced Hollandaise and vegetable ragout \$11

EGGS NAPILI KAI On a toasted English muffin topped with Hollandaise. Choice of home fries, fruit or white rice. Choose from the following options:

Canadian Bacon or Tomato & Spinach or Sausage Patties & Country Gravy \$10

Crab Cake or Blackened Fresh Catch \$12

Seared Ahi, Smoked Salmon or Filet Mignon \$15

ALI'Ī BREAKFAST Oven baked dish with eggs, ham, Portuguese sausage, potatoes, Maui onion jam, cheese with country gravy, diced tomatoes \$12

BIRD OF PARADISE Fresh fruit with mixed berry yogurt and granola served in a papaya \$13

LOCO MOCO COUNTRY STYLE Classic local style breakfast with a twist – grilled hamburger, eggs, sausage gravy over steamed white rice and buttermilk biscuit \$11

SEA HOUSE CORNED BEEF HASH House made corned beef diced with onions and potatoes, oven baked crisp with two eggs \$11

ROAD TO HANA Our variation on a breakfast pizza. Oven baked soufflé pancake filled with broccoli, spinach, tomato, mushrooms, and Maui onion jam topped with shredded cheese, served on a bed of roasted vegetable sauce \$12

HONOLUA Three crispy corn tortillas layered with black bean corn relish, roasted vegetable sauce, shredded cheese. Topped with two eggs and smoked pepper aioli. Choice of Kalua pork or local vegetables \$10

DA KITCHEN SINK FRIED RICE Jasmine rice fried with sesame oil, garlic, onion, carrots, waterchestnut, bamboo, Portuguese sausage, rock shrimp, pineapple, shoyu and Furikake. Topped with two eggs. \$10

PELES' POTATOES

Loaded breakfast potatoes with chopped bacon, Maui onion jam, roasted green chilies, tomatoes, mushrooms, shredded cheese, sour cream and scallions. Perfect for sharing \$8

Omelets

With choice of home fries, steamed white rice or fruit. Add egg whites or egg beaters for \$2

KENUI - Portuguese sausage, pineapple, Swiss cheese \$11

VEGETARIAN - Local mushrooms, spinach, tomatoes, onions, broccoli with shredded cheese \$10

THAI - Crab, Maui onion, cilantro, mixed cheeses, and sweet Thai chili sauce \$12

BIG KAHUNA - Kalua pork, caramelized onions, mushrooms, Pepperjack cheese \$11

HAWAIIAN SWEET BREAD FRENCH TOAST Hawaiian Sweet bread in a vanilla custard, golden on the outside and moist on the inside \$7

TROPICAL PANCAKES Pineapple and banana cakes topped with mandarin oranges, pineapple, mango, banana, toasted macadamia nuts with Lilikoi syrup Full Stack \$10 Short Stack \$8

STRAWBERRY SHORTCAKES Strawberries and white chocolate chips in the pancakes. Finished with white chocolate sauce, coconut syrup, strawberries, whipped cream and strawberry puree Full Stack \$9 Short Stack \$8

BANANA PANCAKES Mixed with fresh banana, topped with fresh banana, toasted macadamia nuts Full Stack \$8 Short Stack \$7

BUTTERMILK PANCAKES Full Stack \$7 Short Stack \$6

CHOCOLATE MACADAMIA PANCAKES Blend of white and dark chocolate chips with macadamia nuts in the batter. Topped with white and dark chocolate sauce Full Stack \$9 Short Stack \$8

CRATER PANCAKE Bowl shaped oven baked pancake made with light custard batter served with butter, powdered sugar and lemon (minimum 15 minutes) \$9

HALEAKALA PANCAKE Oven baked pancake in an airy custard batter with caramelized cinnamon sugar, pineapples and bananas (minimum 15 minutes) \$10

KAHUNA WHIPPED CREAM Topping for pancakes. Guava whip cream, pineapple, Mandarin oranges, bananas, mango and coconut \$2

HOMEMADE MACADAMIA CINNAMON ROLL With cream cheese icing. Great for sharing a sweet treat \$5

From the Griddle

A La Carte

ESPRESSO \$4 LATTE & CAPPUCCINO \$5 MOCHA \$6

COFFEE, DECAF OR HOT TEA \$2.50

OJ, POG, TOMATO, PINEAPPLE OR APPLE JUICE \$3

HOT OATMEAL \$3

STEAMED WHITE RICE \$1

SIDE FRIED RICE \$3

TOASTED BREADS \$2.50

Whole Wheat, Sourdough, Marble Rye, English Muffin

BISCUITS AND GRAVY \$5

BAGEL & CREAM CHEESE \$3.50

2 EGGS ANY STYLE \$3.50

MAUI PINEAPPLE LINK SAUSAGE \$4

UNCLE LOUIS PORTUGUESE SAUSAGE \$4

APPLEWOOD SMOKED BACON \$4

GRILLED HONEY-CURED HAM \$4

KALUA PORK OR SAUSAGE PATTIES \$4

FRESH FRUIT PLATE \$7

HALF PAPAYA OR QUARTER PINEAPPLE \$3

MIXED BERRY AND GRANOLA YOGURT PARFAIT \$7

FRUIT YOGURT \$3 • GRANOLA \$4

Gluten Free menus available upon request.

5/26/13

Breakfast Sandwiches *Served with choice of home fries, steamed white rice or fruit.*

EYE OPENER

Certified Angus burger with a fried egg, bacon, Pepperjack cheese, guacamole, smoked pepper aioli, lettuce, tomato and onion on a toasted potato bun \$14

GARDEN BAGEL


Edamame hummus, cucumber, tomato, avocado, onion, sprouts, capers and pickled papaya \$9

LOX BAGEL

Served open face with shaved salmon, red onion, capers, egg, tomato, cream cheese and sprouts \$12

SUNRISE PANINI Scrambled eggs, Provolone cheese, bacon, herb pesto and bruschetta tomatoes on a toasted Asiago ciabatta \$10

TUSCAN PANINI Artichokes, spinach, mushrooms, sun-dried tomato, mascarpone, parmesan and scrambled eggs on a toasted ciabatta \$10

 **PANILOLO BREAKFAST WRAP** Spinach tortilla wrapped around scrambled eggs with green chiles, onions, tomatoes, avocado and cheese with shredded cabbage and roasted pepper aioli \$11

Lunch *SERVED 11:00 A.M. - 2:00 P.M.*

Soups, Salads & Starters

FIVE ONION SOUP

Sourdough croutons, Swiss, Cheddar and Monterey Jack cheeses \$6

SEAFOOD CHOWDER

Fresh made soup of clams, shrimp, local fish, vegetables, smoked bacon and potatoes in a rich stock with a touch of cream. Served in a sourdough bread bowl with garlic herb toast \$8

SEARED AHI SALAD

Baby greens tossed with edamame, Asian slaw and wonton chips in ginger peanut vinaigrette, topped with Asian seared Ahi \$15

CHICKEN MANGO SALAD

Goat cheese stuffed avocado on Kula greens, diced chicken and mango dressed with Lilikoi vinaigrette and sprinkled with toasted macadamia nuts \$13

DA KINE CAESAR

Whole baby romaine, balsamic-pomegranate syrup, sun-dried tomato vinaigrette and creamy Caesar dressing finished with a Parmesan cracker \$9 Add Chicken or Shrimp \$4

LOCAL STYLE COBB SALAD

Greens tossed in creamy herb dressing layered with Gorgonzola, tomato, avocado, egg and applewood bacon. Choice of Fresh Catch, Chicken or Shrimp \$13

POLYNESIAN CHOPPED SALAD

Grilled chicken, Molokai sweet potato, cabbage, carrots, pickled papaya, edamame, wonton strings, coconut porter vinaigrette, sweet soy, edamame hummus, grilled flatbread \$13

Specialties

SEARED AHI

Blackened Ahi tuna, steamed jasmine rice, stir fried vegetables, wasabi cream, and sriracha aioli \$16

ISLAND STIR FRY

Mushrooms, cabbage, bamboo shoots, water chestnuts and fresh garden vegetables in a sweet and savory ginger sauce. Choice of white rice or Oriental noodles
Chicken, Vegetable or Tofu \$12 Beef, Shrimp or Fish \$14

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 \$12

CRISP PACIFIC RIM SUSHI

Macadamia and panko crusted sushi roll filled with blue crab salad and avocado. Asian slaw, seaweed salad, smoked pepper cream, wasabi aioli and sweet soy \$11

COCONUT CRUSTED SHRIMP

Hawaiian fruit salsa, sweet Thai chili sauce \$9

LANI RIBS

Tender Asian barbecue baby back ribs \$9

CRISPY CALAMARI

Furikake panko crusted calamari strips fried crisp and served with marinara and spicy mango aioli \$9

SHRIMP COCKTAIL

Creole poached shrimp, rémoulade and cocktail sauce \$9

WAIPOLI BUTTER LETTUCE WRAPS

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

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

FISH AND CHIPS

Panko crusted fish, French fries, tarter sauce, lemon \$11

ISLAND STYLE TACOS

A pair of flour tortillas filled with cabbage slaw, shredded cheese and salsa fresca. Served with black beans, corn and white rice.
Your choice of the following:

Crispy panko crusted fish with smoked pepper aioli \$11

Kahua pork with avocado cream \$11

Furikake crusted calamari with mango mustard \$11

 Signifies a Sea House Signature Item **Gluten Free menus available upon request.**

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

All items subject to 4.166% 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.



Lunch

Sandwiches

All sandwiches served with choice of Homemade chips or Side salad. Please choose from any of our homemade dressings: Caesar, Ginger Peanut, Ranch, Honey-Lime, Blue Cheese, Lilikoi Citrus, Papaya Seed and Wasabi Vinaigrette. Substitute onion rings or French fries for \$2

THE PHILLY FROM NAPILI

Shaved prime rib grilled with caramelized Maui onions, mushrooms, Provolone cheese on Asiago ciabatta roll \$13

PORTABELLO PANINI

Herb grilled portabello mushroom, local tomato, artichoke hearts, caramelized onions, spinach, Parmesan and Provolone \$11

LAHAINALUNA CHICKEN SANDWICH

Seared peanut-ginger chicken breast with shaved ham and Swiss cheese, topped with tropical fruit salsa on a toasted bun \$11

OVEN ROASTED TURKEY SANDWICH

Kiawe roasted turkey on Asiago ciabatta with field greens, vine ripened tomatoes, basil mustard aioli, shaved apples and Gorgonzola cream \$10

BLACKENED MAHI WRAP

Mahimahi seared with light Cajun spice, rolled in spinach wrap with field greens, tomato, crispy onions and roasted pepper aioli \$13



CATCH OF NAPILI BAY SANDWICH

Chef's selection of the freshest fish available today, check with your server on preparation \$13

CRAB SALAD CLUB

Blue Crab salad on a triple decker club with whole wheat bread, Pepperjack cheese, applewood smoked bacon, local lettuce and tomato, avocado, whole grain mustard aioli \$13

REUBEN SANDWICH

House cooked corned beef, shaved and piled high on marble rye, with Thousand Island dressing, Swiss cheese, and sauerkraut \$11

SEA HOUSE BURGER

Choice of American, Cheddar, Pepperjack, Swiss or Provolone add \$1 \$10



NAPILI BAY BURGER

Sautéed mushrooms, caramelized onions, Swiss cheese, and bacon \$14

PANILOLO BURGER

Lani BBQ sauce, Cheddar cheese, and crispy onions \$12

TUNA MELT

Fresh Albacore tuna tossed with mayonnaise, green onions, celery, bell peppers, cilantro and spices on Hawaiian sweet bread topped with fresh tomatoes and Pepperjack, then broiled \$13

Daily Lunch Specials

SUNDAY

CREOLE PASTA

Penne pasta topped with fresh vegetables, chicken, Portuguese sausage tossed in spicy tomato cream sauce, topped with a prawn and scallop brochette \$13

MONDAY

BBQ PORK SANDWICH

Kalua pork tossed in our house BBQ sauce, toasted roll with Asian slaw and crispy onions \$11

TUESDAY

CIOPPINO

Shrimp, scallops, clams, and local fish in rich tomato sauce on penne pasta \$16



WEDNESDAY

SHRIMP DYNAMITE PO'BOY SANDWICH

Tempura fried rock shrimp on a toasted ciabatta, Asian slaw, Olowalu tomato salsa, roasted pepper aioli, sweet soy \$13

THURSDAY

SEA HOUSE SUB SANDWICH

Shaved turkey, ham, prosciutto, red onion, romaine, Olowalu tomato salsa, Provolone cheese, coconut porter vinaigrette on Asiago Ciabatta \$11

FRIDAY

ALOHA FRIDAY MIXED PLATE

Ginger peanut chicken, Kalua pork, steamed rice, pineapple cole slaw served with a Napili Sunset (Smirnoff Orange Twist Vodka, mango purée, POG, splash cranberry) \$16

SATURDAY

ASIAN CHICKEN SALAD

Mixed greens tossed with bell peppers, mandarin oranges, water chestnuts, bamboo shoots, scallions, and chicken tossed in ginger peanut vinaigrette \$12

Nightly Specials

Complimented with fresh vegetables and potato or rice of the evening

MONDAY AND WEDNESDAY

Locally-raised natural Hawaiian Rancher's beef

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

TUESDAY AND THURSDAY

OVEN ROASTED LOBSTER TAIL
With drawn butter
\$34

FRIDAY, SATURDAY AND SUNDAY

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 \$32

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

STRAWBERRY SHORTCAKE

*Fresh baked cake, mascarpone strawberry cream, fresh berries,
strawberry syrup*

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*

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*

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 \$10

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 \$11

NAPILI KAI PUNCH

Refreshing Passion Orange Juice with White and Dark Rum,
served on the rocks \$9

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 \$6.50

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 \$8

TEQUILATINI

José Cuervo Tequila, Grand Marnier,
Splash Lemon-Lime \$10

NAPILI SUNSET

Sky Orange Twist Vodka, Mango Purée, POG,
Splash Cranberry \$7.50

GOLDEN ANNIVERSARY

Sky Ginger Vodka, Lemonade, Mango Purée, Splash Midori \$8.75

Wine by the Glass 6 oz. Pour

ZARDETTO PRIVATE CUVEE PROSECCO \$8

AUGEY, WHITE BORDEAUX \$8

MILLBRANDT, "TRADITIONS", RIESLING \$9

RUFFINO, LUMINA, PINOT GRIGIO \$10

FOG HEAD, SAUVIGNON BLANC \$9

NOBILO, SAUVIGNON BLANC \$9

LAPOSTOLLE CASABLANCA, CHARDONNAY \$10

FRANCISCAN ESTATE, CHARDONNAY \$12

CAMBRIA, CHARDONNAY \$12

BUEHLER, WHITE ZINFANDEL \$8

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

KENDALL - JACKSON VINTER'S
RESERVE, PINOT NOIR \$11

CAMBRIA, PINOT NOIR \$14

PULENTA LA FLOR, MALBEC \$11

IRONY, CABERNET SAUVIGNON \$10

PASO CREEK, MERLOT \$12

RANCHO, ZABACO, ZINFANDEL, \$10

GHOST PINES, CABERNET SAUVIGNON \$13

Beer Selection

Bottles

COORS LIGHT, BUD LIGHT \$5

CORONA, HEINEKEN,
BECKS DARK, STELLA ARTOIS \$6

HAAKE BECK (NON-ALCOHOLIC) \$3

Drafts

BUDWEISER \$4

PACIFIC GOLDEN ALE \$5

LONGBOARD LAGER (KONA) \$5

BIKINI BLONDE (MAUI BREWING CO.) \$5

BIG SWELL IPA (MAUI BREWING CO.) \$5

Water Selection

CRYSTAL GEYSER MINERAL WATER, (CARBONATED) \$3