



BREAKFAST

SERVED FROM 7-11AM

GENERAL MANAGER
AMANKHEIRI

EXECUTIVE CHEF
ALEX STANSLAW

ALL AMERICAN BREAKFAST 15
Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon

MOLOKAI SWEET POTATO FRITTATA 14
Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus

NAPILI KAI BENEDICTS
Classic - Canadian bacon + hollandaise 15
Crab - Crab cakes + sriracha hollandaise 17
Vegetarian - Tomato + spinach + onion jam + hollandaise 15
Blackstone - Country sausage patties + hollandaise 15

LOCO MOCO NAPILI KAI 15
Hamburger patty + two eggs + country sausage gravy + rice + buttermilk biscuit

CORNED BEEF HASH 15
House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit

HONOLUA BREAKFAST 15
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 15
Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way

THREE EGG OMELETS 15
Vegetarian - Mushroom + spinach + onion + tomato + shredded cheese
Local Boy Omelet - Ham + Portuguese sausage + cheese + sriracha hollandaise
Chicken Chorizo Omelet - House made chicken chorizo + Jack & cheddar + roasted bell peppers + salsa verde + crema

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 6

FROM THE GRIDDLE
SECRET RECIPE BUTTERMILK PANCAKES
Full stack - 10 Short stack - 8 Add local banana and macadamia nuts - 15

MOLOKAI SWEET BREAD FRENCH TOAST 14
Hawaiian vanilla bean custard

HALEAKALA PANCAKE 16
Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana **allow 15-20 minutes**

ADD-ONS/SIDES

| | | |
|--------------------------------|----------------------------|--------------------------|
| Fruit yogurt - 6 | Portuguese sausage - 5 | Toast - 3 |
| Granola - 6 | Country sausage - 5 | Fresh Molokai papaya - 5 |
| Mixed Berry yogurt parfait - 8 | Applewood smoked bacon - 5 | Maui Gold pineapple - 5 |
| Biscuits and gravy - 6 | One scoop steamed rice - 2 | Local fruit platter - 9 |
| Two eggs, your way - 6 | Fried rice - 5 | Chicken sausage-5 |

BREAKFAST DRINKS

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

V- VEGETARIAN GF- GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



COCKTAILS - ALL \$14

MAI TAI

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

SEA HOUSE SPRITZ

La Marca Prosecco + Select Aperitivo + Lilikoi Puree

NAPILI POMELO

New Amsterdam Grapefruit Vodka + Select Aperitivo + Ruby Red Grapefruit + Club Soda

STRAWBERRY MINT LEMONADE

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

SPARKLING ROSE SANGRIA

Rose d'Or Sparkling Wine + Gionelli Peach Liqueur + Pineapple + Orange Juice

SEA HOUSE MULE

New Amsterdam Vodka + Lilikoi Puree + Lime Juice + Thai Basil

ONO LYCHEE MARTINI

New Amsterdam Grapefruit Vodka + Lychee + Grapefruit Juice + Lime Juice

GARDEN OF EDEN

Prairie Organic Gin + Cucumber + Fiorente Elderflower Liqueur + 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

SEA HOUSE SUNSET

Diplomatico Planas + Dark Rum Float + Pineapple Juice, Lemon + Orgeat

ALOHA BITE

Kapena Chili Tequila + Strawberry Puree + Lime Sour

LILIKOI RITA

Camarena Silver Tequila + Lilikoi Puree + Combier Liqueur d' Orange + Lime Sour

SKINNY-RITA

Camarena Silver Tequila + Lime Sour + Ruby Red Grapefruit + Coconut Water

LING HUI MUI PALOMA

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

SMASHED IN PARADISE

Redemption Bourbon + Honey Syrup + Lemon Juice + Mint + Pineapple

DAKINE

New Amsterdam Grapefruit Vodka + Ruby Red Grapefruit Juice + Soda Water

NAPILI TIGER

Frozen- Rumhaven Coconut Rum + Redemption Bourbon + Lime + Crème de Coconut + Lilikoi + Guava

WINES BY THE GLASS

SPARKLING

LA MARCA Prosecco - Veneto, IT

GRUET Brut NV - NM

AMELIA Cremant Rosé, Bordeaux, FR

GRUET Brut Rosé - NM

RISATA Moscato d'Asti - Piedmont, IT

WHITE WINE

CAP ROYAL White Bordeaux - Graves, IT

JERMANN Pinot Grigio - Friuli, IT

J VINEYARDS Pinot Gris - California

WHITEHAVEN Sauvignon Blanc - Marlborough, NZ

CAVE DE LUGNY Unoaked Chardonnay - Macon, FR

CHALK HILL Chardonnay - Sonoma, CA

EMMOLO Sauvignon Blanc - Napa Valley, CA

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR

BANSHEE Pinot Noir - Sonoma, CA

TALBOTT 'Kali Hart' Pinot Noir - Monterey, CA

BEAULIEU VINEYARD 'BV' Merlot - Napa, CA

BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT

E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR

ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA

CLOS DE LOS SIETE Malbec - Mendoza, ARG

6 oz.
pour

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12

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BEER

DRAFTS \$7

ELYSIAN SPACE DUST IPA

KONA BREWING HIBISCUS IPA

KONA BREWING BIG WAVE

MAUI BREWING CO. BIKINI BLONDE

MANGO CART WHEAT ALE

MAUI BREWING CO. MANA WHEAT

BOTTLES

BUD LIGHT 13

COORS LIGHT 5

CORONA 6

HEINEKEN 6

STELLA ARTOIS 6

COCONUT HIWA PORTER 7

BECK'S NON-ALCOHOLIC 4

CANS

KONA LONGBOARD 7

KONA TROPICAL PUNCH 7

ISLAND SELTZER

NON-ALCOHOLIC DRINKS

SEA HOUSE SIGNATURE HIBISCUS TEA 3

ULTRA PURE HAWAII STILL WATER 3

PERRIER SPARKLING MINERAL WATER 4

POMAGRANTE S.PELLEGRIN 4

Sea House

RESTAURANT
Napili Bay, Maui

GENERAL MANAGER
AMANKHEIRI

LUNCH
SERVED FROM 11AM - 2PM

EXECUTIVE CHEF
ALEX STANSLAW

SOUPS & STARTERS

POKE NACHOS 16
Sustainable Hawaiian ahi + sweet onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + crispy wonton

COCONUT SHRIMP 14
Coconut panko crust + Hawaiian fruit + sweet Thai chili sauce

CRISPY CALAMARI 15
Furikake panko crust + marinara + tartar

NAPILI TOMATO SOUP 8
Fresh Napili tomato + crème fraiche + balsamic drizzle

SEAFOOD CHOWDER 9
Seafood + carrot + celery + onion + cream

SALADS

SEARED AHI AND SPINACH 18
Spicy seared sashimi ahi + spinach + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot

ROASTED BEET SALAD 15
Beets + Kula tomatoes + goat cheese + pepitas + wild arugula + evoo + balsamic

TEQUILA LIME SHRIMP SALAD 17
Waipoli Farm baby romaine + marinated shrimp + avocado + black bean-corn salsa + cheddar/jack blend tortilla strips + chipotle ranch

CHICKEN PAPAYA SALAD 16
Jidori chicken salad + dried cranberry + avocado + sheep milk feta + Waipoli Farm mixed greens papaya + lilikoi vinaigrette

CAESAR SALAD 14
Waipoli Farm baby romaine + pecorino romano + Marino's croutons + house-made caesar
add grilled chicken - 18 add grilled catch - 22

HUMMUS PLATE 16
Garbanzo hummus + minted tabbouleh + tomato + cucumber + Mediterranean olives + grilled pita

SPECIALTIES

EVERYONE'S FAVORITE COMFORT FOOD 16
Napili tomato soup & grilled cheddar cheese on sour dough served with French fries

FISH AND CHIPS 16
Panko-crust fish + French fries + tartar sauce + lemon

SUN DRIED TOMATO PESTO 18
Artichoke hearts + broccolini + Pecorino romano + baby portobello + garlic toast + house made strozzapreti

BAJA FISH TACOS 17
Bikini blond beer battered + Catch of the day avocado slaw + cheddar jack + salsa roja + sriracha aioli black bean corn relish + white rice

CHICKEN CHORIZO QUESADILLA 15
Melted cheddar & jack + black bean-corn relish + house salsa + crema

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SANDWICHES

Sandwiches are served with house made potato chips. It's an additional \$3 for sweet potato fries, house salad, or onion rings.

MAHI MAHI SANDWICH 16
Grilled or blackened mahi + tartar sauce + brioche bun

CHEF BRIAN'S BEER BATTERED CHICKEN 15
Jidori chicken breast + remoulade + Marcos' crunchy slaw + pickles + brioche bun

HAWAIIAN AHI TUNA MELT 15
Ocean fresh (never canned) tuna salad + sliced cheddar + tomato + grilled sourdough

CRAB CLUB 16
Crab salad on toasted wheat + pepper jack + bacon + lettuce + tomato + avocado + mustard aioli

SEA HOUSE BURGER 17
8 oz. American Wagyu beef patty + cheddar, pepper jack, Swiss, or provolone
-add grilled mushrooms & onions - 19
-add guava smoked bacon - 19

COCKTAILS - ALL \$14

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