

Rosé All Day

AT NAPILI BAY

	6 oz. pour	per bottle
GRUET <i>Brut Rosé - NM</i> Full-bodied, floral, berry aromas and flavors of cherry, raspberry and wild strawberry	12	51
AMELIA <i>Cremant Rosé, Bordeaux, FR</i> Dry pale pink soft tiny bubbles hints of strawberries and smokiness	14	61
COLLET <i>Brut Rosé NV - Champagne, FR</i> Dark red fruits, floral rose notes	-	79
YES WAY ROSÉ <i>French Blend - FR</i> Dry and easy-drinking with a fresh bouquet of strawberry, citrus and white peach	9	38
MAISON DE GRAND ESPIRIT <i>Grenache, Cinsault - Syrah Provence, FR</i> Cherry, raspberry, strawberry and a zesty citrus finish	10	42
CHAMPS DE PROVENCE <i>Grenache, Cinsault, Syrah - Provence, FR</i> Classic dry rosé with vibrant notes of red berries, citrus and orange blossom with a medium-body	11	46
WHISPERING ANGEL <i>Cote De Provence, FR</i> Delicate with minerally undertone white cherry, peach, raspberry and rose hip undertones	15	58
CHAPOUTIER 'BELLERUCHE' <i>Grenache, Cinsault, Syrah - Rhone, FR</i> A clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality	11	46
SANFORD <i>Pinot Noir - Santa Rita Hills, CA</i> Strawberry, cranberry, orange peel, white flowers and lychee, bright acidity and minerality	13	55
ETUDE ROSE <i>Pihot Noir, -Santa Maria Valley, CA</i> Vibrant, mild acidity, and minerality with notes of strawberry, white peaches	12	48

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 + Firenze 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

NAPILI TIGER

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

SPECIALTY COCKTAILS - \$16

OCEAN VODKA BLOODY MARY

House bloody Mary mix + bacon + blue cheese olives + pickled asparagus + lime

KULA TOASTED COCONUT MANGO DAQURI

Mango puree + sweet and sour mix + lime + Kula dark rum

WINES BY THE GLASS

SPARKLING

LA MARCA Prosecco - Veneto, IT 10

GRUET Brut NV - NM 12

AMELIA Cremant Rosé, Bordeaux, FR 14

GRUET Brut Rosé - NM 12

RISATA Moscato d'Asti - Piedmont, IT 9

WHITE WINE

CAP ROYAL White Bordeaux - Graves, IT 10

JERMANN Pinot Grigio - Friuli, IT 11

J VINEYARDS Pinot Gris - California 10

WHITEHAVEN Sauvignon Blanc - Marlborough, NZ 11

CAVE DE LUGNY Unoaked Chardonnay - Macon, FR 12

CHALK HILL Chardonnay - Sonoma, CA 12

EMMOLO Sauvignon Blanc - Napa Valley, CA 12

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR 13

BANSHEE Pinot Noir - Sonoma, CA 15

TALBOTT 'Kali Hart' Pinot Noir - Monterey, CA 13

BEAULIEU VINEYARD 'BV' Merlot - Napa, CA 12

BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT 14

E. GIGAL COTES DU RHONE Syrah, Grenache - Mouvèdre Rhone, FR 13

ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA 14

CLOS DE LOS SIETE Malbec - Mendoza, ARG 13

6 oz.
pour

BEER

DRAFTS \$7

ELYSIAN SPACE DUST IPA

KONA BREWING HIBISCUS IPA

KONA BREWING BIG WAVE

KONA BREW LEMONGRASS LUAU

MAUI BREWING CO. BIKINI BLONDE

MANGO CART WHEAT ALE

BOTTLES

BUD LIGHT 5

COORS LIGHT 5

CORONA 6

HEINEKEN 6

STELLA ARTOIS 6

COCONUT HIWA PORTER 7

BECK'S NON-ALCOHOLIC 5

CANS

10 BARREL CUCUMBER SOUR 7

10 BARREL GUAVA SOUR 7

KONA LONGBOARD 7

KONA TROPICAL PUNCH 7

ISLAND SELTZER

NON-ALCOHOLIC DRINKS

SEA HOUSE SIGNATURE HIBISCUS TEA 4

ULTRA PURE HAWAII STILL WATER 4

PERRIER SPARKLING MINERAL WATER 4

POMEGRANITE SAN PELLEGRINO 4

WINES BY THE BOTTLE

6 oz.
pour per
bottle

SPARKLING WINE

LA MARCA Prosecco - Veneto, IT	10	42
GRUET Brut Rosé - NM	12	51
AMELIA Cremant Rosé, Bordeaux, FR	14	61
GRUET Brut NV- NM	12	51
COLLET Brut Rosé NV- Champagne, FR	-	79
PIPER HEIDSIECK Brut NV - Champagne, FR	-	71
VEUVE CLICQUOT Yellow Label NV Brut - Champagne, FR	-	89
DOM PERIGNON Vintage Brut - Champagne, FR	-	275
RISATA Moscato d'Asti - Piedmont, IT	10 (187ml)	

ROSÉ WINE

YES WAY ROSE French Blend - FR	9	38
MAISON DE GRAND ESPIRIT Grenache, Cinsault, Syrah - Provence, FR	10	42
CHAMPS DE PROVENCE Grenache, Cinsault, Syrah - Provence, FR	11	46
CHAPOUTIER 'BELLERUCHE' Grenache, Cinsault, Syrah - Rhone, FR	11	46
SANFORD Pinot Noir - Santa Rita Hills, CA	13	55
ETUDE ROSE Pinot Noir - Santa Maria Valley, CA	12	48
WHISPERING ANGEL Cote De Provence, FR	15	58

WHITE WINE

CAP ROYAL White Bordeaux - Bordeaux, FR	10	42
JERMANN Pinot Grigio - Friuli, IT	11	46
J VINEYARDS Pinot Gris - CA	10	42
DOMAINE FOUASSIER Sancerre - Sancerre, FR	-	69
WHITEHAVEN Sauvignon Blanc - Marlborough, NZ	11	46
EMMOLO Sauvignon Blanc - Napa Valley, CA	12	51
CAVE DE LUGNY Unoaked Chardonnay - Macon, FR	12	51
CHALK HILL Chardonnay - Sonoma, CA	12	51
LUMINOUS BY BERINGER Chardonnay - Oak Knoll, CA	-	84
STAG'S LEAP WINE CELLARS "KARIA" Chardonnay - Napa Valley, CA	-	84

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR	13	55
BANSHEE Pinot Noir - Sonoma, CA	15	61
TALBOTT 'KALI HART' Pinot Noir - Monterey, CA	13	51
J VINEYARDS Pinot Noir - Russian River, CA	-	77
BEAULIEU VINEYARD 'BV' Merlot - Napa, CA	12	51
RUTHERFORD HILL Merlot - Napa, CA	-	75
ORIN SWIFT "ABSTRACT" Red Blend- CA	-	69
CLOS DE LOS SIETE Malbec - Mendoza, ARG	13	55
BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT	14	60
E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR	13	55
MOUNT PEAK "RATTLESNAKE" Zinfandel - Monte Rosso, CA	-	94
ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA	14	60
STAG'S LEAP WINE CELLARS "ARTEMIS" Cabernet Sauvignon - Napa, CA	-	110
BERINGER 'KNIGHTS VALLEY' Cabernet Sauvignon - Napa, CA	-	67
LANCASTER Cabernet Sauvignon - Alexander Valley, CA	-	95
STAG'S LEAP WINERY Cabernet Sauvignon - Napa, CA	-	121
CHATEAUNEUF-DU-PAPE "LE BERNADINE" Rough-Chateauneuneuf-de-Pape, FR	-	145
SILVER OAK Cabernet Sauvignon - Alexander Valley, CA	-	129

Sea House

RESTAURANT
Napili Bay, Maui

GENERAL MANAGER
AMAN KHEIRI

NĀ PŪPŪ

EXECUTIVE CHEF
ALEX STANISLAW

TRADITIONAL SASHIMI GF Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	MP
POKE NACHOS Sustainably sourced Hawaiian ahi, + sweet Kula onion + tomato + limu + wasabi aioli sweet soy + sriracha aioli + wakame + crisp wonton	16
NAPILI KAI SHRIMP Makawao honey + parsley + chili + tamari + cream + garlic toast	16
SIXTY SECOND CEVICHE Sustainable Hawaiian fish + lime + pa'a kai + jalapeno + shichimi + evoo + cilantro	MP
CRUDO GF Sustainable Hawaiian tuna + lemon infused olive oil + pa'a kai + arugula	MP
COCONUT SHRIMP Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	14
CAULIFLOWER "WINGS" Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	12
SWEET KULA ONION SOUP Petite marmite + sherry + brandy + Gruyere cheese crouton	8
NAPILI TOMATO SOUP Fresh Napili tomato + crème fraiche + balsamic drizzle	8

SALADS

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

V- VEGETARIAN GF- GLUTEN FREE

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

ENTRÉES

LEMONGRASS CRUSTED CATCH OF THE DAY	40
Roasted Kula pole beans + tomato + spinach + tomato ginger butter sauce	
BASIL PESTO CRUSTED MONCHONG	40
Three cheese risotto + peas + blistered corn, + seasonal mushrooms + asparagus	
PROVENÇAL MONCHONG	42
Roasted sweet peppers + sweet Kula onion + fingerling potatoes + wild arugula + Pacific shrimp + brown butter salsa	
SESAME SPICE RUBBED HAWAIIAN AHI	42
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
MACADAMIA NUT CRUSTED MAHI MAHI	40
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
PRIME NEW YORK STRIP STEAK GF	42
Herbed panko potato cake + asparagus + mixed mushrooms (oyster + crimini + Ali'i) + cognac demi glace	
HULI HULI LAMB CHOPS GF	40
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
CENTER CUT FILET MIGNON GF	44
Crispy onion strings + horseradish garlic smashed potato + peppercorn mustard demi glace Gorgonzola butter	
PASTA POMODORO V	28
Fresh made fettuccini + local vine ripe tomatoes + mozzarella pearls + Italian parsley + capers <i>Add Pacific shrimp - 8</i>	
PACIFIC SHRIMP CARBONARA	36
Fresh made spaghetti + shrimp + guava smoked bacon + peas + pecorino romano cream	
ORGANIC CHICKEN BREAST "PARMESAN"	28
Parmesan panko crusted + hand rolled parmesan gnocchi + mushroom truffle cream	
SEA HOUSE BURGER	24
8 oz. American Wagyu beef patty + caramelized onions + Gruyère cheese + truffle fries + brioche bun	

FOR THE TABLE - ALL \$9

<p>ASPARAGUS (Seasonal) Pecorino romano + seasoned breadcrumbs</p>	<p>TRUFFLE FRIES Pecorino romano + parsley, + truffle oil</p>
<p>HAND ROLLED PARMESAN GNOCCHI Seasonal mushrooms + truffles + truffle cream</p>	<p>SCAMPI STYLE HAMAKUA ALII MUSHROOMS Scampi style Hawaii island oyster mushroom mix + white wine garlic butter + parsley</p>
<p>THREE CHEESE RISOTTO Arborio rice + Pecorino romano + ricotta + Monterey Jack</p>	

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DAILY SPECIALS

MONDAY

MUSTARD CRUSTED LAMB RACK 44

Rosemary fingerling potatoes + roasted carrots + demi glace

TUESDAY GF

ROASTED SOUTH AFRICAN LOBSTER TAILS 52

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 32 - King cut 42

THURSDAY GF

SEA HOUSE TRIO 48

Butter poached South African lobster tails + Cajun spice rubbed scallop + furikake catch

FRIDAY GF

FURIKAKE DUSTED ORGANIC NEW ZEALAND SALMON 38

Steam white rice + hoisin butter sauce

SATURDAY GF

ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus

English cut 32 - King cut 42

SUNDAY GF

SURF AND TURF 48

South African lobster tail and filet mignon + garlic smashed potatoes + drawn butter + demi glace

EARLY BIRD SPECIAL (5:30-6PM)

INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 38

ISLAND SALAD

Kula greens + tropical salsa + lilikoi vinaigrette

YOUR CHOICE OF ENTRÉE

MACADAMIA NUT CRUSTED HAWAIIAN FISH

Coconut-jasmine rice +
macadamia nut drizzle +
caramelized chili beurre blanc

*Gluten Free Upon Request.
No Macadamia Nut Crust

FILET MIGNON

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

SEA HOUSE SCAMPI

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

TIRAMISU

Ladyfingers + sweet mascarpone + coffee + cacao dust

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