



Wines by the Glass

Salmon Creek House Wine **\$6**
California Chardonnay or Cabernet Sauvignon

Zardetto, Private Cuvée Prosecco, Italy **\$8**
Notes of pear, apples, peaches with hint of wild flowers

Gerard Bertrand, Gris Blanc Rose, France **\$10**
Organic and biodynamic, delicate & refreshing

Pine Ridge Chenin Blanc-Viognier, Napa Valley **\$9**
Brilliant & refreshing lemon, honeydew & mango aromas

Rudi Wiest, Riesling, Mosel, Germany **\$9**
Mineral-infused aroma with pineapple, guava & nectarine

Ruffino, Lumina, Pinot Grigio, Italy **\$9**
Notes of grapefruit & green apple, fragrant & fruity finish

Petite Bourgeois, Sauvignon Blanc,
Loire Valley, France **\$10**
Silky, crisp, lemongrass & herbs

Sonoma-Curtrier, Chardonnay,
Russian River, California **\$12**
True Russian River chardonnay, with bright acidity,
balanced lingering creaminess

Sileni, Reserve, "The Plateau"
Pinot Noir, New Zealand **\$12**
Dark fruit with balanced acidity and smooth tannins (100% sustainable)

J Lohr, Los Osos Merlot **\$13**
Black plum and pomegranate aromas with cedar & cocoa

George Duboeuf, Beaujolais-Villages, France **\$12**
Fresh and light perfect for meat or seafood



Sea House
RESTAURANT
Napili Bay, Maui

Whale Watcher's
Happy Hour

2 to 4:30 pm



Specialty Drinks

Lava Flow \$8

Pineapple Juice, Coconut Syrup, Liquid Ice Cream,
Strawberries, Banana & Dark Rum

Mai Tai \$10

Hawaii's Most Popular Drink; White Rum, Dark Rum &
Our "Secret" Mai Tai Mix

Pina Colada \$8

Smooth & Rich with Pineapple Juice, Liquid Ice Cream,
Coconut Syrup & Rum

Blue Hawaii \$8

Tropical Blue Curacao with Vodka, Pineapple Juice,
Splash of Sweet & Sour

Daiquiris \$8

Strawberry, Banana, Pineapple or Mango

Virgin Tropical Drinks \$6

Strawberry, Banana, Pineapple or Mango

Tequilatini \$11

José Cuervo Tequila, Grand Marnier, Splash of Lemon-Lime

Napili Sunset \$8

Svedka Clementine Vodka, Mango Purée, POG, Splash of Cranberry

Bulleit Lemonade \$9

Bulleit Rye Whiskey, Lemonade, Triple Sec, Splash of Lemon-Lime

Maui Mule \$9

Stolichnaya Vodka, Stoli Ginger Beer & Lime Juice

Sea House Punch \$8

Cruzan Coconut Rum, POG, Pineapple Juice, Mango Purée

Shore Breaker \$9

Svedka Clementine Vodka, Pineapple Vodka, Guava Juice,
Mango Purée, Splash of Sweet & Sour

Spanish Red Wine Sangria \$9

Fruity and refreshing perfect for a hot Maui day!



Draft Beer

Budweiser **\$3**

Longboard Lager (Kona) **\$5**

Bikini Blonde Lager (Maui) **\$5**

Lokahi Pilsner (Koholā Brewery, Lahaina) **\$5**

Big Swell IPA (Maui Brewing Co.) **\$5**

Kohola Pale Ale (Maui) **\$5**

Bottle Beer

Bud Light **\$4**

Coors Light **\$4**

Corona **\$5**

Hinano (Tahiti) **\$5**

Heineken **\$5**

Stella Artois (Belgium) **\$5**

Haake Beck (Non-alcoholic) **\$3**

Can

Maui Brewing Co. Coconut Porter **\$5**

Non-Alcoholic Beverages

Coke, Diet Coke, Dr. Pepper, Sprite,
Barq's Root Beer or Seagram's Tonic **\$2.50**

Cooper's Unsweetened or Fuze Raspberry Iced Tea **\$3.50**

Minute Maid Lemonade **\$3**

POG (Passion/Orange/Guava) **\$4**

Perrier Sparkling Mineral Water **\$3**

Bottled Water **\$2**

Hibiscus Cooler Tea **\$5**



Pūpū

From 2 to 4:30 pm

Kula Onion Soup ^{GF*}

A rice broth of caramelized yellow, red and Maui onions oven baked with a Parmesan crouton, Swiss and blended cheeses topped with scallions \$7

*No Crouton

Seafood Chowder ^{GF}

New England style with local flavor \$7

Crispy Chicken Wings

Tossed in traditional Buffalo or Sweet Chili Sauce \$6

Kalua Pork Taco ^{GF}

Corn tortilla filled with slow smoked pork, salsa fresca, cheese and avocado aioli \$7

Crispy Kapalua Roll

Macadamia and panko crusted sushi roll filled with blue crab salad and avocado. Asian slaw, seaweed salad, soy mustard vinaigrette \$8

Coconut Shrimp

Coconut and panko crusted shrimp, fruit salsa, Asian slaw, sweet Thai chili sauce \$7

While our staff takes precautions to safely handle ingredients, we do prepare dishes using wheat, soy, eggs, milk, peanuts, tree nuts, fish & shellfish in our kitchen among many other items. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

Balsamic Glazed Brussels Sprouts ^{GF}

Crispy Brussels sprouts and carrots tossed with pomegranate balsamic syrup, capers and parmesan cheese \$7

Poke Nachos

Ahi Poke on wonton chips with wasabi cream, roasted pepper aioli and sweet soy \$8

Lani Ribs

Caramelized Asian BBQ, pineapple slaw \$7

Romaine Wraps ^{GF*}

Local romaine, brown rice, edamame, carrot, broccoli, sesame ginger vinaigrette, toasted macadamia nuts, sweet soy \$7

*No Sweet Soy

Calamari Tacos

Crispy furikake crusted calamari, Asian slaw, shredded cheese, smoked pepper aioli \$7

Seared Ahi

Mixed greens, sesame ginger vinaigrette, Molokai sweet potato strings, roasted pepper aioli \$8

5.21.16

Pūpū

Continued

Maui Beach Balls

Rock shrimp, mahi-mahi, corn, pepper jack cheese, rice, scallions, furikake crust, mango mustard and wasabi aioli \$6

Crispy Calamari

Panko and furikake crusted calamari steak strips with marinara and mango mustard \$7

Garlic Fries

Crispy fries tossed with minced garlic, extra virgin olive oil, salt and pepper. Get a mint on your way out \$7

Sea House Caesar (GF)

Whole leaf local baby romaine finished with drizzle of Caesar dressing, sun-dried tomato vinaigrette and balsamic syrup with Parmesan crisp \$6

Polynesian Chopped Salad (GF)*

Grilled chicken, Asian slaw, Molokai sweet potato, pickled papaya salad, ginger peanut vinaigrette, edamame hummus and grilled flatbread \$6

*No Flatbread or Sweet Soy

Tenderloin Bruschetta

Beef tenderloin, shallot, tomatoes and local mushrooms, in a rich peppercorn demi-glace over garlic toasted finished with balsamic syrup \$8

Caprese Crostini (GF)*

Fresh Mozzarella, golden and ruby local tomatoes with pesto on grilled Asiago toast \$7

*No Crouton Caprese Salad

Toasted Mushroom

Ravioli

In a rosemary brown butter sauce with spinach and local mushrooms \$7

Shrimp Cocktail (GF)

Creole poached jumbo shrimp, wasabi cocktail sauce \$8

Steamed Edamame

Teriyaki glaze, Kiawe smoked alae \$4

Panko Crusted

Blue Crab Cakes

Crab meat, scallions, red pepper and spices, tomato salsa with Brian's comeback sauce (wasabi cocktail-tartar fusion) \$8

Water upon Request

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