



Take Away Dinner

Traditional Sashimi MP

Hawaiian ahi tuna, pickled ginger, shredded cabbage, wasabi, tamari

Poke Nachos 16

Hawaiian ahi tuna, sweet Kula onion, tomato, limu. Wasabi aioli, sweet soy, sriracha aioli, wakame, crispy wonton

Napili Kai Shrimp 16

Makawao honey, parsley, chili, tamari, cream, garlic toast

Coconut Shrimp 14

Coconut panko crust, Hawaiian fruit salsa, sweet Thai chili

Sweet Kula Onion Soup 8

Petite marmite, sherry, brandy, Gruyere crouton

Roasted Beet Salad 14

Kula Dave tomato, goat cheese, crispy pepitas, arugula, evoo ✓

Watermelon Salad 14

Sheep's milk feta, arugula, shaved sweet Kula onion, evoo, balsamic drizzle ✓

CAESAR SALAD 14

Waipoli baby romaine, crouton, pecorino romano, house-made Caesar dressing

CAPRESE SALAD 14

Fior de latte fresh mozzarella, Kula Dave tomato, basil, pa'a kai, evoo, balsamic ✓

BASIL PESTO CRUSTED MONCHONG 40

Three cheese risotto, peas, blistered corn, mushrooms, asparagus

SESAME SPICE RUBBED HAWAIIAN AHI (SEARED RARE) 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

CENTER CUT FILET MIGNON 44

Grilled asparagus, garlic smashed potato, red wine demi glace, foie gras butter

PASTA POMODORO 26

Fettuccini, Kula Dave tomatoes, mozzarella pearls, Italian parsley, capers ✓
Add Pacific shrimp – 34

SPAGHETTI CARBONARA 29

Spaghetti, smoked bacon, green peas, pecorino romano, cream, garlic toast
Add Jidori chicken – 35

JIDORI CHICKEN PARMESAN 28

Hand rolled Parmesan gnocchi, mushroom-truffle cream

SEA HOUSE BURGER 24

8 oz. American Wagyu beef patty, caramelized onion, Gruyere cheese, truffle fries, brioche bun

V- VEGETARIAN

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