



Take Away Lunch Menu

Poke Nachos 16

Sustainable Hawaiian ahi, sweet Kula onion, tomato, limu, wasabi aioli, sweet soy, sriracha aioli, crispy wonton

Coconut Shrimp 14

Coconut panko crust, Hawaiian fruit salsa, sweet Thai chili sauce

Seafood Chowder 9

Clams, Hawaiian fish, shrimp, carrot, celery, onion, cream

Hummus Plate 12

Garbanzo hummus, grilled pita, tomato, cucumber, Mediterranean olives V

Seared Ahi & Spinach Salad 18

Seared sashimi ahi, spinach, ginger vinaigrette, crispy wonton, cucumber, carrot

Roasted Beet Salad 15

Beets, Kula tomato, goat cheese, pepitas, wild arugula, evoo, balsamic V

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 romaine, pecorino romano, croutons, house-made Caesar
-add grilled chicken – 18 add grilled catch – 22

Fish & Chips 16

Panko-crusting fish, French fries, tartar sauce, lemon

Mahi Mahi Sandwich 16

Sautéed or blackened mahi mahi, tartar sauce, brioche bun

Chef Brian's Beer Batter 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

Sea House Burger 17

8 oz. American Wagyu beef patty, cheddar, pepper jack, Swiss, or provolone

V- VEGETARIAN

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

