



Happy Hour Take Away Menu

Coconut Shrimp 14

Coconut panko crust, Hawaiian fruit salsa, sweet Thai chili

Crispy Calamari 15

Furikake panko crust, marinara, tartar

Roasted Beet Salad 14

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

Caesar Salad 14

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

Add grilled chicken – 18 Add grilled mahi mahi – 22

Sea House Burger 17

American Wagyu beef patty, cheddar, pepper jack, swiss or provolone

--add grilled mushrooms and onions 19

--add guava smoked bacon 19

V- VEGETARIAN

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



Sea House

RESTAURANT

Napili Bay, Maui

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 Vodka + Lychee Syrup + Hibiscus Syrup + 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

GUAVATINI

Diplomatico Planas Rum + Lime Juice + Guava Puree

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

THE ALOHA FLIGHT

Redemption Bourbon + Select Aperitivo + Amaro Nonino + Lemon Juice

WINES BY THE GLASS

SPARKLING

LA MARCA Prosecco - Veneto, Italy	6 oz. pour	10
GRUET Brut NV - New Mexico		12
GRUET Brut Rosé - New Mexico		12
ROSE D'OR Cremant Rosé - Bordeaux, France		14
RISATA Moscato d'Asti - Piedmont, Italy		9

WHITE WINE

CAP ROYAL White Bordeaux - Graves, ITL	6 oz. pour	10
JERMANN Pinot Grigio - Friuli, ITL		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	6 oz. pour	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, ITL		14
E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR		13
ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA		14
CLOS DE LOS SIETE Malbec - Mendoza, ARG		13

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