

BREAKFAST

GENERAL MANAGER
AMANKHEIRI

SERVED FROM 7-11AM

EXECUTIVE CHEF
ALEX STANISLAW JR.

ALL AMERICAN BREAKFAST 15
Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage or bacon

MOLOKAI SWEET POTATO FRITTATA 14
Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus

NAPILI KAI BENEDICTS
Classic - Canadian bacon + hollandaise 15
Crab - Crab cakes + sriracha hollandaise 17
Vegetarian - Tomato + spinach + onion jam + hollandaise 15
Blackstone - Country sausage patties + hollandaise 15

LOCO MOCO NAPILI KAI 15
Hamburger patty + two eggs + country sausage gravy + rice + buttermilk biscuit

CORNED BEEF HASH 15
House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit

HONOLUA BREAKFAST 15
Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + salsa roja + sour cream + choice of kalua pork or sautéed vegetables

SEA HOUSE FRIED RICE 15
Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way

THREE EGG OMELETS 15
Vegetarian - Mushroom + spinach + onion + tomato + shredded cheese
Local Boy - Ham + Portuguese sausage + cheese + sriracha hollandaise
Mediterranean - Asparagus + tomato + kula onion + parsley + feta cheese

FOR THE TABLE

PELE'S POTATOES 10
Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream

HOUSE-MADE MACADAMIA NUT CINNAMON ROLL 6

FROM THE GRIDDLE

SECRET RECIPE BUTTERMILK PANCAKES Full stack - 10 Short stack - 8
Add local banana and macadamia nuts - 15

MOLOKAI SWEET BREAD FRENCH TOAST 14
Hawaiian vanilla bean custard

HALEAKALA PANCAKE 16
Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana **allow 15-20 minutes**

ADD-ONS/SIDES

Yogurt - 6	Portuguese sausage - 5	Toast - 3
Mixed berry granola - 6	Country sausage - 5	Fresh Molokai papaya - 5
Berry yogurt parfait - 8	Applewood smoked bacon - 5	Maui Gold pineapple - 5
Biscuits and gravy - 6	One scoop steamed rice - 2	Local fruit platter - 9
Two eggs, your way - 6	Fried rice - 5	Chicken sausage - 5

BREAKFAST DRINKS

Espresso - 5	Syrups: Caramel, Mocha, Vanilla - 1
Mocha, Latte & Cappuccino - 6	Juices: Orange, POG-Pineapple/Orange/Guava, Tomato, Pineapple, Apple Juice - 4
Coffee, Decaf or Hot Tea - 4	

V- VEGETARIAN GF- GLUTEN FREE

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

Sea House

RESTAURANT
Napili Bay, Maui

LUNCH

GENERAL MANAGER
AMAN KHEIRI

SERVED FROM 11AM - 2PM

EXECUTIVE CHEF
ALEX STANISLAW JR.

SOUPS & STARTERS

POKE NACHOS 16

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

COCONUT SHRIMP 14

Coconut panko crust + Hawaiian fruit + sweet Thai chili sauce

CRISPY CALAMARI 15

Furikake panko crust + marinara + tartar

ONION SOUP 8

Petite marmite + sherry + brandy + Gruyère crouton

CLAM CHOWDER 9

Clams + carrot + celery + onion + cream + Gruyère crouton

HUMMUS PLATE 12

Garbanzo hummus + grilled pita + tomato + cucumber + mixed Mediterranean olives

SALADS

SEARED AHI AND SPINACH 18

Spicy seared sashimi ahi + spinach + tamari vinaigrette + crispy wonton + cucumber + tomato + carrot

ROASTED BEET SALAD 15

Beets + Kula tomatoes + goat cheese + pepitas + wild arugula + evoo + balsamic

CHOPPED KALE SALAD 16

Kapalua kale + Waipoli Farm romaine + salami + provolone + sweet Kula onion + tomato + garbanzo + red wine vinaigrette

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 baby romaine + pecorino romano + Marino's croutons + house-made caesar
Add grilled chicken - 18 add grilled catch - 22

SPECIALTIES

CHEF TONY'S CRAB CRUSTED MAHI MAHI

Wasabi aioli, sweet soy + steamed vegetables + furikake rice

ROMAINE WRAP

Brown rice salad + broccoli + carrot + edamame + sesame ginger vinaigrette + candied macadamia nuts
-add grilled chicken - 19

FISH AND CHIPS

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

BASIL PESTO RIGATONI

Freshly made rigatoni + seasonal mushrooms + spinach + tomato + feta cheese + garlic toast

NAPILI KAI TACOS

Corn tortillas + shredded cabbage + cheese + salsa fresca
-Kalua pork & charred tomato salsa - 15
-Crispy panko-crusting fish & salsa verde - 16

SANDWICHES

MAHI MAHI SANDWICH 16

22 Sautéed or blackened mahi + tartar sauce + brioche bun

CHEF BRIAN'S

15 **BEER BATTER CHICKEN** 15

Jidori chicken breast + remoulade + Marcos' crunchy slaw + pickles + brioche bun

HAWAIIAN AHI TUNA MELT 15

16 Ocean fresh (never canned) tuna salad + sliced cheddar + tomato + grilled sourdough

18 **CRAB CLUB** 16

Crab salad on toasted wheat + pepper jack + bacon + lettuce + tomato + avocado + mustard aioli

SEA HOUSE BURGER 17

8 oz. American Wagyu beef patty + cheddar, pepper jack, Swiss, or provolone
-add grilled mushrooms & onions - 19
-add guava smoked bacon - 19

V- VEGETARIAN GF- GLUTEN FREE

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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, IT

GRUET Brut NV - NM

GRUET Brut Rosé - NM

ROSE D'OR Cremant Rosé - Bordeaux, FR

RISATA Moscato d'Asti - Piedmont, ITL

WHITE WINE

CAP ROYAL White Bordeaux - Graves, ITL

JERMANN Pinot Grigio - Friuli, ITL

J VINEYARDS Pinot Gris - California

WHITEHAVEN Sauvignon Blanc - Marlborough, NZ

CAVE DE LUGNY Unoaked Chardonnay - Macon, FR

CHALK HILL Chardonnay - Sonoma, CA

EMMOLO Sauvignon Blanc - Napa Valley, CA

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR

BANSHEE Pinot Noir - Sonoma, CA

TALBOTT 'Kali Hart' Pinot Noir - Monterey, CA

BEAULIEU VINEYARD 'BV' Merlot - Napa, CA

BRANCAIA TRE Super Tuscan Red Blend - Tuscany, ITL

E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR

ROTH ESTATE Cabernet Sauvignon - Alexander Valley, CA

CLOS DE LOS SIETE Malbec - Mendoza, ARG

6 oz.
pour

10

12

12

14

9

10

11

10

11

12

12

12

13

15

13

12

14

13

14

13

BEER

DRAFTS \$7

ELYSIAN SPACE DUST IPA

KONA BREWING HIBISCUS IPA

KONA BREWING BIG WAVE

MAUI BREWING CO. BIKINI BLONDE

MANGO CART WHEAT ALE

MAUI BREWING CO. MANA WHEAT

BOTTLES

BUD LIGHT

COORS LIGHT

CORONA

HEINEKEN

STELLA ARTOIS

COCONUT HIWA PORTER

BECK'S NON-ALCOHOLIC

5

5

6

6

6

7

4

NON-ALCOHOLIC DRINKS

SEA HOUSE SIGNATURE

HIBISCUS TEA 3

ULTRA PURE HAWAII

STILL WATER 3

PERRIER SPARKLING

MINERAL WATER 4

POMAGRANTTE

S.PELLEGRINO 4

WINES BY THE BOTTLE

	6 oz. pour	per bottle
SPARKLING WINE		
LA MARCA Prosecco - Veneto, ITL	\$10	\$42
GRUET Brut Rosé - NM	\$12	\$51
ROSE D'OR Crémant 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, ITL	\$10	(187ml)
ROSÉ WINE		
YES WAY ROSE French Blend - FR	\$ 9	\$38
MAISON DE GRAND ESPIRIT Grenache, Cinsault, Syrah - Provence, FR	\$10	\$42
MATHILDE ROSE Grenache, Cinsault Syrah - Provence, FR	\$15	\$58
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
WHITE WINE		
CAP ROYAL White Bordeaux - Bordeaux, FR	\$10	\$42
JERMANN Pinot Grigio - Friuli, ITL	\$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
STAGS LEAP Karia Chardonnay - Napa Valley, CA		\$84
RED WINE		
FOUR GRACES Pinot Noir - Willamette, OR	\$13	\$55
BANCHEE 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, ITL	\$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
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