

NĀ PŪPŪ

TRADITIONAL SASHIMI GF Sustainably sourced Hawaiian ahi + gare + shredded cabbage + wasabi + tamari	MP
POKE NACHOS Sustainably sourced Hawaiian ahi, + sweet Kula onion + tomato + limu wasabi aioli + sweet soy + sriracha aioli + wakame + crisp won ton	16
NAPILI KAI SHRIMP Makawao honey + parsley + chili + tamari + cream + garlic toast	16
CRUDO GF Sustainable Hawaiian tuna + lemon infused olive oil + pa'a kai + arugula	MP
SIXTY SECOND CEVICHE GF Sustainable Hawaiian fish + lime + pa'a kai + jalapeno + shichimi + EVOO + cilantro	MP
TOFU NACHOS V GMO free tofu, + sweet Kula onion + tomato + limu + wasabi aioli sweet soy + sriracha aioli + wakame + crisp won ton	13
COCONUT SHRIMP Coconut-panko crust + Hawaiian fruit salsa + Sweet Thai chili	14
STEAMED CLAMS Manila clams + white wine garlic butter + parsley + clam broth + garlic toast	18

SOUPS AND SALADS

SWEET KULA ONION SOUP Petite Marmite + sherry + brandy + gruyere crouton	8
WEDGE SALAD GF Baby butter lettuce + guava smoked bacon + tomato sieved egg + honey gorgonzola vinaigrette	14
ROASTED BEET SALAD GF, V Kula Dave tomato + goat cheese + crispy pepitas + arugula + EVOO	14
WATERMELON SALAD V Sheep's milk feta + arugula + shaved sweet Kula onion + EVOO + balsamic drizzle	14
CHOPPED KALE SALAD GF Guava smoked bacon + dried cranberry + spiced walnut + cheddar + green goddess	14
CAESAR SALAD GF Waipoli baby romaine + crouton + pecorino romano + house made Caesar dressing	14
CAPRESE SALAD V Fior de latte fresh mozzarella + Kula Dave tomato + basil + pa'a kai + EVOO + balsamic	14

V- VEGETARIAN GF- GLUTEN FREE

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

ENTRÉES

SEARED CATCH OF THE DAY Spice dusted + cilantro couscous + avocado crema + sweet corn + Pacific shrimp salsa	42
BASIL PESTO CRUSTED MONCHONG GF 3 cheese risotto + peas + blistered corn, + mushrooms + asparagus	40
PROVENÇAL MONCHONG GF Roasted sweet peppers + Kula onion + fingerling potatoes + wild arugula Pacific shrimp brown butter salsa	42
SESAME SPICE RUBBED HAWAIIAN AHI (SEARED RARE) Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	42
MACADAMIA NUT CRUSTED MAHI MAHI Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	40
PRIME NEW YORK STRIP STEAK GF Kula onion + tomato salad + herb chimichurri + pa'akai + French fries	42
HULI HULI LAMB CHOPS GF Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	40
CENTER CUT FILET MIGNON GF Grilled asparagus + garlic smashed potato + red wine demi glace + foie gras butter	44
PASTA POMODORO V Fresh made fettuccini + Kula Dave tomatoes + mozzarella pearls + Italian parsley + capers <i>Add Pacific shrimp - 8</i>	26
SPAGHETTI CARBONARA Fresh made spaghetti + smoked bacon + green peas + Pecorino Romano + cream + garlic toast	29
JIDORI CHICKEN PARMESAN Hand rolled Parmesan gnocchi + mushroom-truffle cream	28
SEA HOUSE BURGER 8 oz. American Wagyu beef patty + caramelized onions + Gruyere cheese truffle fries + brioche bun	24

FOR THE TABLE - SIDES

ASPARAGUS (Seasonal) Pecorino Romano + seasoned breadcrumbs	9	TRUFFLE FRIES Pecorino Romano + parsley, + truffle oil	9
HAND ROLLED PARMESAN GNOCCHI Seasonal mushrooms + truffles + truffle cream	9	BRUSSEL SPROUTS Balsamic + carrot + watermelon radish capers + pecorino romano	9
THREE CHEESE RISOTTO Arborio rice + Pecorino Romano ricotta + Monterey Jack	9		

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DAILY SPECIALS

MONDAY

MUSTARD CRUSTED LAMB RACK 44

Rosemary fingerling potatoes + roasted carrots + demi glace

TUESDAY GF

ROASTED SOUTH AFRICAN LOBSTER TAILS 52

Two lobster tails + garlic smashed potatoes + drawn butter

\$8 split charge will be added for the lobster dinner

WEDNESDAY GF

ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus
English cut 32 - King cut 42

THURSDAY GF

SEA HOUSE TRIO 48

Butter poached South African lobster tails + Cajun spice rubbed scallop + furikake catch

FRIDAY GF

FURIKAKE DUSTED ORGANIC NEW ZEALAND SALMON 38

Steam white rices + hoisin butter sauce

SATURDAY GF

ANGUS PRIME RIB OF BEEF

Garlic smashed potatoes + fresh herb Au jus
English cut 32 - King cut 42

SUNDAY GF

SURF AND TURF 48

South African lobster tail and filet mignon + garlic smashed potatoes + drawn butters + demi glace

EARLY BIRD SPECIAL (5:30-6PM)

INCLUDES SALAD + YOUR CHOICE OF ENTRÉE + DESSERT 38

ISLAND SALAD

Kula greens + tropical salsa + lilikoi vinaigrette

YOUR CHOICE OF ENTRÉE

MACADAMIA NUT CRUSTED HAWAIIAN FISH

Coconut-jasmine rice
macadamia nut drizzle
caramelized chili beurre blanc

**Gluten Free Upon Request. No Macadamia Nut Crust

FILET MIGNON

5 oz. Center cut
smashed potatoes
upcountry vegetables
red wine demi-glace

SEA HOUSE SCAMPI

Pacific shrimp
fettuccine + garlic, caper,
white wine butter sauce
garlic toast

TIRAMISU

Ladyfingers + sweet mascarpone + coffee + cacao dust

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Rosé All Day

AT NĀPILI BAY

	6 oz. pour	per bottle
GRUET <i>Brut Rosé – New Mexico</i> Full-bodied, floral, berry aromas and flavors of cherry, raspberry and wild strawberry	\$12	\$51
ROSE D'OR <i>Cremant Rosé - Bordeaux, FR</i> Dry pale pink soft tiny bubbles hints of strawberry and smokiness	\$14	\$61
LUCIEN ALBRECHT <i>Cremant Rosé - Alsace, FR</i> Bright red fruits, a nice tangy, and life on the palate	-	\$66
YES WAY ROSÉ <i>French Blend - France</i> Dry and easy-drinking with a fresh bouquet of strawberry, citrus and white peach	\$9	\$38
MAISON DE GRAND ESPIRIT <i>Grenache, Cinsault - Syrah Provence, FR</i> Cherry, raspberry, strawberry and a zesty citrus finish	\$10	\$42
CHAMPS DE PROVENCE <i>Grenache, Cinsault, Syrah - Provence, FR</i> Classic dry rosé with vibrant notes of red berries, citrus and orange blossom with a medium-body	\$11	\$46
M BY MINUTY <i>Grenache, Cinsault - Provence, FR</i> Grenache and Cinsault blend form an aromatic harmony offering notes of peach and candied orange	\$13	\$55
CHAPOUTIER 'BELLERUCHE' <i>Grenache, Cinsault, Syrah - Rhone, FR</i> A clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality	\$11	\$46
SANFORD <i>Pinot Noir - Santa Rita Hills, CA</i> Strawberry, cranberry, orange peel, white flowers and lychee, bright acidity and minerality	\$13	\$55
ANGELS & COWBOYS <i>Grenache - Sonoma, CA</i> The A&C Rosé displays vibrant acidity, freshness in the mid-palate, and great delicacy in the finish	\$10	\$42
BODEGA OSTATU <i>Tempranillo - Rioja, ESP</i> Fruit forward, luscious Rosé with notes of candied cherry	\$11	\$46



COCKTAILS

MAI TAI Hawaii's Most Popular Drink! White Rum Dark Rum + Our "Secret" Mai Tai Mix	\$12	NAPILI KAI PUNCH Refreshing Passion Orange Juice White and Dark Rum + Served on the Rocks	\$10	SEA HOUSE PUNCH Rumhaven Coconut Rum + POG Pineapple Juice + Mango Purée	\$10
SHORE BREAKER New Amsterdam Orange Vodka Pineapple Vodka + Guava Juice Mango Purée + Splash of Sweet and Sour	\$10	PINA COLADA Pineapple Juice + Liquid Ice Cream Coconut Syrup + Rum	\$11	OCEAN HIBISCUS COOLER Ocean Vodka, Hibiscus Tea + Squeeze of Lime	\$12
LEMONADE REDEEMED Redemption Rye Whiskey + Lemonade Triple sec + Splash of Lemon-Lime	\$12	BLUE HAWAII Tropical Blue Curacao + New Amsterdam Vodka Pineapple Juice + Splash of Sweet and Sour	\$10	SPANISH RED WINE SANGRIA Fruity and refreshing for a hot Maui day!	\$10
LAVA FLOW Pineapple Juice + Coconut Syrup + Rum Liquid Ice Cream + Strawberries + Banana	\$11	SEA HOUSE MAUI MULE New Amsterdam Vodka + Stoli Ginger Beer Lime Juice	\$12	OCEAN KAI MARY Ocean Vodka + Clamato Juice Worcestershire Sauce + Tabasco Sauce Celery Salt + Squeeze of Lime	\$12
TEQUILATINI Camarena Tequila + Grand Marnier Splash of Lemon-Lime	\$12	NAPILI SUNSET New Amsterdam Orange Vodka + Mango Purée POG + Splash of Cranberry	\$10		

WINES BY THE GLASS

HOUSE WINE

CANYON ROAD Pinot Grigio, Chardonnay, and Cabernet - California 8 6 oz. pour

SPARKLING

LA MARCA Prosecco - Veneto, IT 10
GRUET 'Sauvage' Blanc de Blanc - New Mexico 15
GRUET Brut Rosé - New Mexico 12
ROSE D'OR Cremant Rosé - Bordeaux, FR 14
RISATA Moscato d'Asti - Piedmont, IT 9

WHITE WINE

SOLENA Pinot Gris - Willamette, OR 10
CAP ROYAL White Bordeaux - Graves, France 10
JERMANN Pinot Grigio - Friuli, IT 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

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR 13
MAISON NOIR Pinot Noir - Willamette, OR 14
TALBOTT 'Kali Hart' Pinot Noir - Monterey, CA 13
BEAULIEU VINEYARD 'BV' Merlot - Napa, CA 12
BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT 14
E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR 13
JUGGERNAUT "Hillside Vineyard" Cabernet Sauvignon - California 12

BEER

DRAFTS \$7

ELYSIAN SPACE DUST IPA
 KONA BREW HIBISCUS IPA
 KONA BREW BIG WAVE
 MAUI BREW CO. BIKINI BLOND
 OLA PINEAPPLE CIDER
 MAUI BREW CO. MANA WHEAT

BOTTLES

BUD LIGHT 5
 COORS LIGHT 5
 CORONA 6
 HEINEKEN 6
 STELLA ARTOIS 6
 COCONUT HIWA PORTER (CAN) 7
 BECKS NON-ALCOHOLIC 4

NON-ALCOHOLIC DRINKS

SEA HOUSE SIGNATURE HIBISCUS TEA 3
 ULTRA PURE HAWAII STILL WATER 3
 PERRIER SPARKLING MINERAL WATER 3

WINES BY THE BOTTLE

SPARKLING WINE

	6 oz. pour	per bottle
LA MARCA Prosecco - Veneto, Italy	\$10	\$42
GRUET Brut Rosé - New Mexico	\$12	\$51
ROSE D'OR Crémant Rosé - Bordeaux, FR	\$14	\$61
GRUET 'Sauvage' NV Blanc de Blanc - New Mexico	\$15	\$64
LUCIEN ALBRECHT Crémant Rosé - Alsace, FR	-	\$65
PIPER HEIDSIECK NV Brut Champagne - Champagne, FR	-	\$71
VEUVE CLICQUOT Yellow Label NV Brut - Champagne, FR	-	\$89
DOM PERIGNON Vintage Brut - Champagne, FR	-	\$239
RISATA Moscato d'Asti - Piedmont, IT	\$10	(187ml)

ROSÉ WINE

YES WAY ROSE French Blend - France	\$ 9	\$38
MAISON DE GRAND ESPIRIT Grenache, Cinsault, Syrah - Provence, FR	\$10	\$42
ANGELS & COWBOYS Grenache - Sonoma, CA	\$10	\$42
CHAMPS DE PROVENCE Grenache, Cinsault, Syrah - Provence, FR	\$11	\$46
CHAPOUTIER 'BELLERUCHE' Grenache, Cinsault, Syrah - Rhone, FR	\$11	\$46
M BY MINUTY Grenache, Cinsault - Provence, FR	\$13	\$55
SANFORD Pinot Noir - Santa Rita Hills, CA	\$13	\$55
BODEGA OSTATU Rosada - Rioja, ESP	\$11	\$46

WHITE WINE

CANYON ROAD Pinot Grigio - California	\$8	\$30
SOLENA Pinot Gris - Willamette, OR	\$10	\$42
CAP ROYAL White Bordeaux - Graves, FR	\$10	\$42
JERMANN Pinot Grigio - Friuli, IT	\$11	\$46
J VINEYARDS Pinot Gris - California	\$10	\$42
MARTIN CODAX Albarino - Galicia, ESP	-	\$46
DOMAINE FOUASSIER Sancerre - Sancerre, FR	-	\$69
WHITEHAVEN Sauvignon Blanc - Marlborough, NZ	\$11	\$46
CAVE DE LUGNY Unoaked Chardonnay - Macon, FR	\$12	\$51
CANYON ROAD Chardonnay - California	\$8	\$30
CHALK HILL Chardonnay - Sonoma, CA	\$12	\$51
LUMINOUS BY BERINGER Chardonnay - Oak Knoll, CA	-	\$84
CAKEBREAD CELLARS Chardonnay - Napa Valley, CA	-	\$92
ROMERHOF Riesling - Mosel, Germany	-	\$34

RED WINE

FOUR GRACES Pinot Noir - Willamette, OR	\$13	\$55
MAISON NOIR Pinot Noir - Willamette, OR	\$14	\$64
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
PEJU PROVINCE WINERY Peju Merlot - Napa, CA	-	\$86
LOCATIONS E Garnacha, Tempranillo - ESP	-	\$63
REMELLURI RESERVA Tempranillo - Rioja, ESP	-	\$69
V BIANCHI LA FAMIGLIA Malbec - Mendoza, ARG	-	\$57
BRANCAIA TRE Super Tuscan Red Blend - Tuscany, IT	\$14	\$60
E. GUIGAL COTES DU RHONE Syrah, Grenache - Mourvèdre Rhone, FR	\$13	\$55
MOUNT PEAK "RATTLESNAKE" Zinfandel - Monte Rosso, CA	-	\$94
CANYON ROAD Cabernet Sauvignon - California	\$8	\$30
JUGGERNAUT "HILLSIDE VINEYARD" Cabernet Sauvignon - California	\$12	\$51
FRANK FAMILY Cabernet Sauvignon - Napa, CA	-	\$79
BERINGER 'KNIGHTS VALLEY' Cabernet Sauvignon - Napa, CA	-	\$67
LANCASTER Cabernet Sauvignon - Alexander Valley, CA	-	\$95
STAG'S LEAP WINERY Cabernet Sauvignon - Napa, CA	-	\$121