

Entrées

FISH & SEAFOOD

Your server will tell you about our selections this evening.
Listed are our preparations...

OVEN SEARED CATCH

*Napili zucchini, Kula onion, seasonal mushrooms,
fresh herb couscous, micro green salad* \$34

Suggested Wine Recommendation:
Gerard Bertrand rosé

MACADAMIA NUT CRUSTED HAWAIIAN FISH

*Coconut-jasmine risotto, macadamia nut drizzle,
caramelized chili beurre blanc* \$34

Suggested Wine Recommendation:
Petite Bourgeois sauvignon blanc

BASIL PESTO CRUSTED HAWAIIAN FISH

*3 cheese risotto (ricotta, Pecorino Romano,
Monterey jack), peas, blistered corn, mushrooms* \$35

Suggested Wine Recommendation:
Ruffino pinot grigio

PEPPER DUSTED HAWAIIAN AHI

*Seared rare, fingerling potatoes, arugula,
heirloom tomatoes, Mediterranean tomato-olive salsa* \$35

Suggested Wine Recommendation:
Jovino pinot noir

SHRIMP AND LOBSTER MAC & CHEESE

*Rigatoni, sharp cheddar, Monterey jack, blistered corn,
guava-smoked bacon, seasoned bread crumbs* \$34

Suggested Wine Recommendation:
Zardetto private cuvee prosecco

CRISPY SKIN CHICKEN BREAST

*Sweet potato hash, edamame, kula corn, Kula onion
guava- smoked bacon, lemon beurre blanc* \$28

Suggested Wine Recommendation:
Pine Ridge chenin blanc/voignier

CENTER CUT FILET MIGNON

*Seasonal mushrooms, smashed potatoes,
asparagus, green peppercorn au poivre* \$40

Suggested Wine Recommendation:
Hess Allomi cabernet sauvignon

PAN ROASTED RIB-EYE,

*Gorgonzola-bacon tapenade, oven charred vegetables,
red wine demi glace* \$38

Suggested Wine Recommendation:
Pulenta La Flor malbec

SEA HOUSE MIXED GRILL

*Grilled fresh fish, shrimp scampi, petit steak, smashed
potato & vegetable, lemon beurre blanc and red wine
demi-glace* \$38

Suggested Wine Recommendation:
J Lohr Los Osos merlot

TODAY'S PASTA

*Rigatoni, burrata cheese, Maui tomato pomodoro,
fresh basil* \$30

Suggested Wine Recommendation:
Jovino pinot noir

ITALIAN HULI HULI LAMB CHOPS

*Rosemary fingerling potatoes, braised garlic-greens,
lemon wine sauce* \$40

Suggested Wine Recommendation:
Pulenta La Flor malbec

SEA HOUSE SPECIALTIES



LAWA PONO PA "RESPECTFUL, BOUNTIFUL BASKET"

Chef lets what's fresh at the market inspire...ask your server for tonight's offering D.Q.

KOBE BURGER

Caramelized Kula onions, Gruyère cheese, herbed truffle fries \$22 Add bacon: \$2

PORCINI MUSHROOM RAVIOLI

Pan seared, rosemary garlic butter, oven-dried tomato, mushrooms, spinach \$26



"Our menu is certified to be ecologically responsible through sustainable fishing practices. Our relationship with Seafood Watch through the Monterey Aquarium and Pacific Whale Foundation helps us in educating our staff and guest alike about the need to protect our oceans."