

entrées

Mango-Hoisin Baby Back Ribs

Slow cooked baby back ribs with mango-hoisin BBQ sauce, served with jasmine rice and freshly cut sautéed vegetables. You don't need a knife, these ribs fall right off the bone 18

Fire Broiled New York Strip

6-ounce certified Angus beef topped with grilled Hamakua mushrooms and a port wine demi-glace. Served with sautéed locally harvested vegetables and rosemary roasted Yukon gold potatoes 20

Lawai`a (Fisherman's) Platter

Panko-tempura breaded mahi-mahi, breaded calamari steak strips and coconut shrimp fried to a golden brown. Served with crispy french fries, cucumber coleslaw, and mango cocktail sauce 16

Tahitian Chicken

Coconut crusted chicken breast placed over a truffle butter noisette and topped with a fruit compote. Served with sautéed locally harvested vegetables and steamed jasmine rice 16

Teriyaki Chicken ✨

A local favorite! Grilled chicken breast with a sweet teriyaki glaze, served with furikake dusted jasmine rice, kimchee, and a petite Kula salad 15

5-Spice Teriyaki Tofu

Firm tofu tossed in 5-spiced teriyaki sauce with sautéed vegetables. This delicious vegetarian combination is served with jasmine rice and topped with crispy wonton strips 15

Maui Fish & Chips ✨

Mahi-mahi breaded with panko-tempura blend, deep fried to a golden brown and served with crispy french fries and cucumber coleslaw. Sounds simple, but it's one of our most popular dishes! 14

Mac Nut Crusted Mahi

Macadamia nut crusted mahi-mahi with lemongrass beurre blanc, topped with a tropical salsa. Served with coconut glazed Moloka'i sweet potatoes and a petite Kula salad with papaya seed dressing 18

**Monterey Bay Aquarium
Seafood Watch**



We proudly support sustainable seafood. Seascape Ma'alaea Restaurant follows Monterey Bay Aquarium's Seafood Watch, serving seafood that is found only on the Best Choices and Good Alternatives List.