

SEASCAPE

DINNER MENU

APPETIZERS

AHI POKE

Premium grade ahi (yellowfin tuna) cubed and tossed with sesame oil, oyster sauce, Kula onions, seaweed, kukui nut, and alaea sea salt. Served with a side of house made kimchee | 11

BABY BACK RIB BITES

With banana barbeque sauce and Kahuku corn salsa | 13

GRILLED KULA ASPARAGUS

With savory pancetta, parmesan cheese and a balsamic syrup drizzle | 12

CRAB CAKES

House-made with 100% wild caught blue crab, seasoned panko breading with bell pepper and celery, drizzled with liliko'i ailoli | 13

BANANA CRUSTED SHRIMP

"Winner of Taste of Lahaina" ~ Kaua'i shrimp rolled and deep-fried in crushed banana chips. Served with cilantro-chili sauce and tropical fruit salsa | 13

SOUPS

PACIFIC RIM CHOWDER

Organic Maui tomato base with local sweet corn and bell peppers, fresh fish, shrimp and chopped clams. Finished with chive oil | 6

MAUI ONION SOUP

Topped with mozzarella cheese and herb crostini | 6

SALADS

CAPRESE

Vine ripened tomato with fresh mozzarella and basil, drizzled with a house-made balsamic reduction. Served with Kula mixed greens | 11

RED & GOLD BEET SALAD

Sweet beets, sesame crusted goat cheese, toasted pine nuts, and fresh Kula mixed greens drizzled with balsamic reduction and pesto | 11

UPCOUNTRY SALAD

Upcountry fresh harvest baby spinach, Kula strawberries, sugar cane candied walnuts, tomato, red onion, and feta cheese crumbles, tossed in bacon shallot dressing. Served with toasted garlic french baguette | 17

CLASSIC CAESAR SALAD


Crisp romaine hearts, anchovies, caesar dressing, and shaved parmesan cheese. Served with toasted garlic french baguette | 17

SEASCAPE COBB SALAD

Cajun mahi-mahi and housemade crab cake, bay shrimp, olives, cucumbers, carrots, grape tomatoes, hard-boiled egg, and bleu cheese over Kula mixed greens | 17

CHINESE CHICKEN SALAD

Asian-spice marinated chicken over Kula mixed greens, topped with tofu, orange slices, sugar snap peas, carrots, cucumbers, grape tomatoes, and crispy wonton strips | 17

 = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ENTRÉES

All entrees are served with fresh locally harvested vegetables and your choice of a side.

SIDES

Steamed Jasmine Rice | Mauna Kea Whipped Potatoes | Big Island Mushroom & Corn Risotto

Mauka

MADEIRA WINE AND BIG ISLAND MUSHROOM CHICKEN

Herb grilled chicken breast with truffle Hamakua mushroom ragu, garnished with tarragon butter | 25

MAUI ONION LAMB CHOPS

Maui onion crusted lamb chops served with a dollop of mint-poha berry & liliko`i jelly, balsamic demi-glace. Garnished with Asian pear salsa | 37

MANGO-HOISIN BABY BACK RIBS

Half rack slowly cooked baby back ribs with mango-hoisin BBQ sauce and Kahuku corn salsa | 24

FIRE BROILED NEW YORK STRIP

Certified Angus beef topped with Hamakua mushroom, sesame balsamic slaw and port wine demi-glace | 27

VEGETABLE LEI

Locally grown grilled vegetables and zucchini noodles lightly tossed in pomodoro sauce. Garnished with parmesan cheese and chiffonade basil | 22

FRESH CATCH OF THE DAY

Market Price

FILET MIGNON AND FRESH CATCH DUO

Peppercorn crusted filet mignon with a port wine demi-glace and herb compound butter paired with lemon zest crusted fresh catch in a kaffir lime cream sauce | 42

Makai

MAC NUT MAHI-MAHI

Macadamia nut crusted mahi-mahi with lemongrass beurre blanc, topped with tropical salsa | 27

POACHED LOBSTER

Two lobster tails with lemon thyme cream sauce | 40

KAUA'I SHRIMP SCAMPI

Pan roasted Kaua'i Shrimp, sun dried tomatoes, capers, fennel, and creamy lobster sauce. Served over garden herb linguine noodles - *made fresh daily* | 32



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www.MauiOceanCenter.com/Dine