



SEASCAPE

LUNCH MENU

DAILY | 10:30 am - 3:00 pm

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

CHICKEN AND VEGETABLE POT STICKERS

Steamed chicken & vegetable pot stickers served with an Asian cilantro sauce | 9

HOT N' SPICY WINGS

Chicken wings tossed in zesty Louisiana hot sauce, served with celery, carrots and your choice of ranch or bleu Cheese dressing on the side | 11

COCONUT SHRIMP & CALAMARI

Deep fried coconut shrimp and panko breaded calamari strips served with mango cocktail sauce | 12

CRAB CAKES

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

SWEET POTATO FRIES | 7 **CLASSIC FRENCH FRIES** | 6 **THICK-CUT ONION RINGS** | 8

SALAD & SOUP

CAPRESE

Tomato and basil with fresh mozzarella drizzled with a house-made balsamic reduction. Served with Kula mixed greens | 11

RED BEET SALAD

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

SEASCAPE COBB SALAD

Cajun mahi-mahi, bay shrimp and housemade crab cakes, 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, oranges, sugar snap peas, carrots, cucumbers, grape tomatoes, and crispy wonton strips | 15

MEDITERRANEAN SALAD

Grilled vegetables, quinoa, pepperoncini, black olives, grape tomatoes, carrots, and feta cheese over Kula mixed greens | 15

CLASSIC CAESAR SALAD | 13 **SOUP AND SALAD COMBO** | 12

SIDE CAESAR SALAD OR SIDE HOUSE SALAD | 7

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

ADD TO ANY SALAD

Grilled Mahi-mahi | 5 Grilled Chicken | 3 Bay Shrimp | 4

DRESSINGS

Ranch | Bleu Cheese | Mediterranean | Oriental | Creamy Italian | Balsamic Vinaigrette | Papaya Seed

 = Gluten Free  Fan Favorite

SANDWICHES

All sandwiches served with french fries. Substitute french fries for house salad
Sweet potato fries or onion rings | 2 Substitute gluten free bun | 3

MA`ALAEA SANDWICH

Oven roasted turkey, smoked gouda, arugula, tomatoes, sprouts, and fresh avocado on focaccia | 13

KALUA PORK SANDWICH

Pulled pork smothered in BBQ Sauce and caramelized onions. Served with a side of Asian slaw | 16

CRAB CAKE PO-BOY

House-made 100% blue crab cakes drizzled with a Louisiana style remoulade, lettuce, shaved red onion, and alfalfa sprouts on a french roll | 17

ISLAND FISH TACOS

Two corn tortillas loaded with house-made black bean-tomato salsa, cheese, shredded cabbage, and grilled mahi-mahi. Served with guacamole cream sauce on side | 17

VEGETARIAN WRAP

Grilled vegetables, alfalfa sprouts, quinoa salad, cucumbers, avocado, carrots, lettuce, tomato, pesto, shredded cheddar-jack cheese, served with ranch dressing in a stone fire wrap | 12

AHI BLT

Togarashi seasoned ahi steak with applewood bacon, avocado, lettuce, sliced tomato, crispy fried onions, and wasabi aioli on focaccia | 17

HALF-SANDWICH AND CHOWDER

Choice of tuna salad, turkey or ham & cheddar sandwich, served with a side of house-made Pacific Rim Chowder | 13

BURGERS

All burgers are made with 100% Kobe beef and served on a brioche bun with french fries. Substitute house salad, sweet potato fries
Onion rings | 2 Substitute gluten free bun | 3

MAUI STYLE BURGER

Teriyaki glazed ½ lb. burger, topped with grilled Maui Gold pineapple and caramelized onions. Served with lettuce, tomato and pickle spear | 15

ALI`I BURGER

100% Kobe beef topped with goat cheese, Hamakua mushrooms, and our signature Kilauea aioli | 16

GARDEN BURGER

Looking for a vegetarian option? This one is for you! The Garden Burger comes complete with our house-made black bean-tomato salsa, guacamole, alfalfa sprouts, lettuce, and tomato | 14

BUILD-A-BURGER

We start you off with a juicy 1/2 lb. burger with lettuce, tomato and pickle spear. You choose the rest! | 14

Add toppings to any burger

Applewood Bacon | 2 Avocado | 2 Bleu Cheese Crumble | 2 Cheddar Cheese | 1
Crispy Fried Onions | 1 Grilled Onions | 1 Guacamole | 2 Jalapenos | 1
Seascope signature Kilauea Aioli | 1 Swiss Cheese | 1

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



SEASCOPE

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 won'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 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 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

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www.MauiOceanCenter.com/Dine