



LUNCH MENU

Daily | 10:30am to 3pm



SEASCOPE

FRESH CATCH DAILY | OCEAN VIEW

APPETIZERS

AHI POKE* | 15

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.

CHICKEN AND VEGETABLE POT STICKERS | 12

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

HOT N' SPICY WINGS | 13

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

COCONUT SHRIMP & CALAMARI | 14

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

CRAB CAKES | 14

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

THAI BASIL CHICKEN LETTUCE WRAPS | 12

Chilled grilled chicken, rice noodles, julienne carrots & cucumbers, avocado, alfalfa sprouts and freshly chopped Thai basil; Served on butter lettuce cups with a side of sweet chili sauce.

KILAUEA FRENCH FRIES | 11

Crispy fries topped with Furikake, diced tomatoes, parmesan cheese and green onions; drizzled with our house-made Kilauea sauce.

SWEET POTATO FRIES | 8 • CLASSIC FRENCH FRIES | 7 • THICK-CUT ONION RINGS | 9

SOUPS & SALADS

CAPRESE | 12

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

RED BEET SALAD | 13

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

SEASCAPE COBB SALAD | 19

Cajun seared ahi and dill bay shrimp salad and housemade crab cakes, olives, cucumbers, carrots, grape tomatoes, hard-boiled egg, and bleu cheese over Kula mixed greens.

QUINOA SPINACH SALAD | 17

Kula Strawberries, Feta cheese, grape tomatoes, Kalamata Olives, grilled farm fresh vegetables, quinoa, and garden fresh spinach.

CLASSIC CAESAR SALAD | 13 • SOUP AND SALAD COMBO | 13

SIDE CAESAR SALAD OR SIDE HOUSE SALAD | 9

FRUIT BOWL | 9

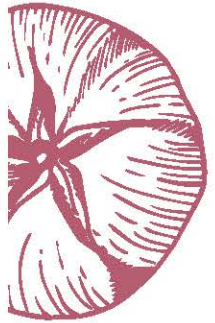
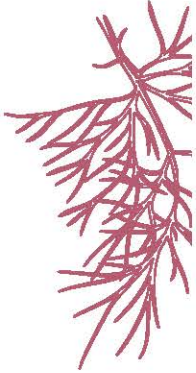
Freshly cut assortment of fruits with a Lilikoi mint yogurt sauce topped with toasted coconut flakes.

PACIFIC RIM CHOWDER | 8

Organic Maui tomato based with local sweet corn, fresh fish, shrimp and chopped clams. Finished with fresh chives.

ADD TO ANY SALAD: Grilled Mahi-mahi | 6 • Grilled Chicken | 4 • Bay Shrimp | 5

DRESSINGS: Ranch, Bleu Cheese, Mediterranean, Oriental, Creamy Italian, Balsamic Vinaigrette, Papaya Seed



SANDWICHES

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

MA'ALAEA SANDWICH | 16

Deli sliced turkey, smoked gouda, tomatoes, sprouts, and fresh avocado on focaccia.

KALUA PORK SANDWICH | 17

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

FRESH CATCH SANDWICH | 19

Togarashi seasoned fresh fish topped with smoked Applewood bacon, avocado, lettuce and sliced tomatoes; served with wasabi aioli on a Brioche bun.

ABL T | 15

Avocado, Applewood smoked bacon, butter lettuce and sliced tomatoes on grill toasted bagel with a sun dried tomato pesto sauce.

CRAB CAKE PO-BOY | 19

House-made 100% blue crab cakes drizzled with a Louisiana style remoulade, lettuce, shaved red onion, and alfalfa sprouts on a Brioche bun.

GIF ISLAND FISH TACOS | 19

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.

HALF-SANDWICH AND CHOWDER | 15

Choice of tuna salad, turkey or ham & cheddar sandwich, served with a side of house-made Pacific Rim Chowder. *Fries not included. May be add for an additional charge.

BURGERS

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

MAUI STYLE BURGER* | 17

Teriyaki glazed 1/2 lb. burger, topped with grilled Maui Gold pineapple and caramelized onions.
Served with lettuce, tomato and pickle spear

ALI'I BURGER* | 18

100% Wagyu beef topped with goat cheese, Hamakua mushrooms, and our signature Kilauea aioli.

TARO BURGER | 16

Looking for a vegetarian option? This one is for you! The Taro Burger comes complete with avocado, tomato, lettuce, black bean salsa and alfalfa sprouts with sun dried tomato pesto sauce on bagel.

BUILD-A-BURGER* | 15

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

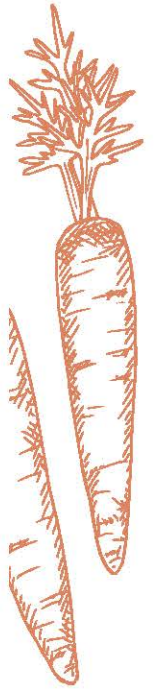
ADD TOPPINGS TO ANY BURGER:

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

 Gluten Free

 Fan Favorite

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



ENTRÉES

MANGO-HOISIN BABY BACK RIBS | 20

Slow cooked baby back ribs with mango-hoisin BBQ sauce, served with jasmine rice and pineapple cole slaw. You won't need a knife, these ribs fall right off the bone.

KALBI RIBS | 20

Grilled BBQ Style, marinated in a honey sesame soy sauce.
Served with rice and cucumber kimchee salad.

COCONUT CHICKEN PICATTA | 18

Pan roasted; coconut panko breaded chicken breast placed over a caper truffle butter sauce.
Served with steamed Jasmine rice and sautéed garden fresh vegetables.

TERIYAKI CHICKEN BOWL | 17

Grilled chicken glazed with teriyaki sauce; served over Furikake dusted Jasmine rice and cucumber kimchee salad.

TOFU STIR-FRY | 17

Crispy, flour coated with Chinese 5-Spice seasoning and tossed with garden fresh vegetables in a garlic soy sauce. Placed over steamed Jasmine rice and topped with crispy wontons.

MAUI FISH & CHIPS | 16

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!

MAC NUT CRUSTED MAHI | 20

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.

 **GIF** Gluten Free

 Fan Favorite

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*A service charge of 18% will be added to parties of 8 or more.
We kindly ask that parties of 10 more do not split checks.*

