

❧ HAPPY HOUR MENU ❧

Served Daily 3 - 5 PM

\$2.50 KONA BREWING DRAFTS | 12 OZ POUR

FIREROCK PALE ALE

- crisp, refreshing "hawaiian-style" pale ale

LONGBOARD LAGER

- slightly spicy hop aroma compliments the malty body

HANAIEI IPA

- passion fruit, orange, and guava balance the subtle bitterness & aromatic hops to deliver a coppery laid-back, session-style ale bright with tropical notes

BIG WAVE GOLDEN ALE

- light golden ale with subtle fruitiness and delicate hop aroma

CASTAWAY IPA

- bright citrus flavor from tropical passion fruit

LAVAMAN RED ALE

- malty with strong caramel notes and a subtle chocolate flavor

\$5 MAI TAI

MAUI MAI TAI

- old lahaina silver rum, old lahaina dark rum, dekuyper orange curacao, sweet 'n sour, and a splash of pineapple juice

WINE \$4 A GLASS | 6 OZ POUR

MURPHY-GOODE SAUVIGNON BLANC | CA

- Bright citrus and lush tropical fruit aromas with flavors of white peach and honey dew

MARK WEST CHARDONNAY | CA

- lush fruit, peach, melon, green apple and mineral flavors, followed by a creamy, toasty-oak finish

14 HANDS "HOT TO TROT" RED BLEND

- flavors of cherries, ripe berries, and plums give way to subtle notes of baking spice with a persistent finish

KENDALL-JACKSON VR CABERNET SAUVIGNON

- round, rich, seamless tannin provides a robust backbone and supple mid-palate

HAPPY HOUR PUPUS

CRAB CAKE STUFFED AVOCADO

15

- ½ buttery avocado stuffed with our house-made crab cake and drizzled with kilauea and kobayaki sauce

SEARED AHI FLATBREAD

14

- wasabi bechamel sauce, mozzarella, truffle oil, and fried capers

COCONUT SHRIMP

12

- served with maui gold pineapple salsa, and mango cocktail sauce

TEQUILA SHRIMP TACOS

15

- flambé shrimp in butter and tequila, served in corn tortilla shells and topped with black bean tomato salsa, shredded cheese blend, shredded lettuce, sliced avocado, and a drizzle of kilauea sauce

GRILLED STEAK POKE

14

- diced, fire broiled new york strip tossed with tomatoes, onions, inamona, and our house made poke sauce

TOMATO BASIL FLATBREAD

12

- house-made tomato sauce, mozzarella, fresh basil and roasted whole cherry tomatoes

ASIAN STYLE CHICKEN WIINGS

12

- crispy fried chicken wings tossed in a sweet and spicy ginger soy sauce

GARLIC BREAD STICKS WITH BEER CHEESE SAUCE

9

- grilled focaccia bread topped with parmesan cheese. served with seascape's house-made craft beer cheese sauce.

TRUFFLE FRIES

9

- crispy french fries tossed in truffle oil and dusted w



SEASCAPE