



DINNER MENU



SEASCOPE

FRESH CATCH DAILY | OCEAN VIEW

APPETIZERS

GIF AHI SASHIMI* | Market Price

Thinly slices of premium grade ahi with pickled ginger and a side of wasabi.

AHI POKE* | 15

Premium grade ahi cubes, onions, seaweed, Kukui nut, and Alaea Hawaiian sea salt tossed in a spicy sesame oyster sauce; Served with side of kimchee.

GIF BABY BACK RIB BITES | 15

With banana barbeque sauce and topped with Kahuku corn salsa.

CRAB CAKES | 14

House made with 100% wild caught blue crab seasoned panko breading with bits of bell pepper onions and celery, drizzled with Lilikoi aioli.

BANANA CRUSTED SHRIMP | 15

"Winner of Taste of Lahaina" ~ Kauai shrimp rolled and deep fried in a crushed banana chips. Served with cilantro chili sauce and tropical fruit salsa.

BAKED DIVER SCALLOPS DYNAMITE | 15

Jumbo scallop placed on a ceramic boat with Siracha sauce and dusted with Furikake.

GRILLED KULA ASPARAGUS | 13

with savory pancetta bacon, parmesan cheese, basil pesto and balsamic reduction drizzle. Accompanied with garlic toasted bread sticks.

WILD MUSHROOM WITH GOAT CHEESE POT STICKERS | 14

Shitake & Hamakua mushrooms, spinach and goat cheese filled pot stickers with soy basil sauce.

SALADS

GIF CAPRESE | 12

Vine ripened tomato with fresh mozzarella drizzled with a house made balsamic reduction and basil pesto. Served with Kula baby greens.

GIF STEAMED BEET SALAD | 13

Sweet beets, sesame dill rolled goat cheese drizzled with basil pesto and balsamic reduction and topped with toasted pine nuts; Served with Kula baby greens.

UPCOUNTRY SALAD | 19

Upcountry fresh harvest baby spinach, Kula strawberries, sugar cane candied walnuts, tomato, shaved red onions, and crumbled feta cheese;
Served with toasted garlic bread and shallot balsamic dressing.

CLASSIC CAESAR SALAD | 19

Crisp Romaine hearts, anchovies, Caesar dressing and parmesan cheese hand tossed with a side of toast garlic bread.

SEASCAPE COBB SALAD | 19

Volcano spice seared ahi, lemon dill shrimp salad, crab cake, carrot & cucumber, grape tomato, hardboiled egg and bleu cheese over Kula mixed green greens.

SIDE HOUSE SALAD | 9

GIF Gluten Free

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





SOUPS

GIF PACIFIC RIM CHOWDER | 8

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

MAUI ONION SOUP | 9

Beef based with sweet onions, thyme, Sherry wine and gruyere cheese topped with a puff pastry.



VEGETARIAN

LASAGNA ROLL | 25

Baked Lasagna Pasta stuffed with spinach and Mozzarella cheese with a Pomodoro sauce.

GIF VEGETABLE LEI | 24

Locally grown grilled vegetables and zucchini noodles lightly tossed in a Pomodoro sauce, dusted with parmesan cheese and fresh Italian herbs.

TERIYAKI GLAZED TOFU | 23

Crispy flour coated with a Chinese 5-Spice Seasoning with a medley of Kula harvest vegetables tossed in a garlic soy sauce. Served over steamed rice and topped with crispy wontons.



BURGERS

All burgers are made with 100% Wagyu beef and served on a brioche bun with French fries.

MAUI STYLE BURGER* | 17

Teriyaki glazed ½ lb. Wagyu burger patty, topped with grilled Maui Gold pineapple and caramelized onions. Served with lettuce, tomato and pickle spears.

ALI'I BURGER* | 18

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

BUILD- A-BURGER* | 15

We start you off with a juicy ½ lb. burger with lettuce, tomato, and pickle spear. You choose the rest!

ADD TOPPING TO ANY BURGER:

Applewood bacon | 2

Crispy Fried Onions | 1

Avocado | 2

Bleu Cheese Crumble | 2

Cheddar Cheese | 1

Jalapenos | 1

Guacamole | 2

Swiss Cheese | 1

Grilled Onions | 1

Seascape's Signature Kilauea Aioli | 1



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ENTRÉES | MAUKA

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

GIF MADEIRA WINE AND BIG ISLAND MUSHROOM CHICKEN | 28

Herb baked chicken breast with truffle Hamakua mushroom ragu, in a pallet of tarragon tomato Au Jus.

MAUI ONION ENCRUSTED LAMB CHOPS* | 40

Maui onion crusted lamb chops served with a dollop of a mint Poha berry & Lilikoi jelly blend, and balsamic demi-glaze. Garnished with Asian pear salsa.

FIRE BROILED NEW YORK STRIPLOIN* | 30

Certified Angus beef topped with Mushroom, diced tomato tossed in sesame soy and in a pallet of port wine sauce.

SUGAR CANE BRAISED SHORT RIBS | 26

Certified Angus beef topped with Hamakua mushroom, sesame balsamic slaw and port wine demi-glaze.

"CROWNED PIG" PORK CHOP* | 29

Grilled French cut pork chop topped with gorgonzola cheese and roasted tomato and red bell pepper afritada sauce.

FILET MIGNON* | 29

Peppercorn crusted 6 oz. filet with a red wine demi-glaze and topped with a herb compound butter.

MANGO HOISIN BABY BACK RIBS | 26

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

ENTRÉES | MAKAI

All Makai entrees are served with fresh, locally harvested vegetables and your choice of side unless denoted.

FRESH CATCH & CHIPS | Market price

Beer battered fresh catch with Pineapple coleslaw and crispy french fries on the fresh catch and chips.

MAC NUT MAHI-MAHI | 29

Macadamia nut crusted with lemongrass Beurre Blanc, topped with tropical salsa.

GIF POACHED LOBSTER | 46

Two lobster tails with lemon thyme cream sauce.

KAUAI SHRIMP SCAMPI | 35

Pan roasted Kauai Shrimp, sun dried tomatoes, capers, and a creamy fennel lobster sauce. Served over garden herb linguine noodles. Side item available at an additional charge.

GRILLED SEAFOOD | 42

½ lobster tail, Kauai Shrimp, Jumbo Scallops, and fresh catch in a saffron butter sauce.

FRESH CATCH OF THE DAY* | Market price

FILET MIGNON AND FRESH CATCH DUO* | 37

Peppercorn crusted filet mignon with a port wine demi-glaze and herb compound butter paired with lemon zest crusted fresh catch over a lemongrass cream sauce.

SIDES

Steamed Jasmine Rice, Whipped Potatoes, Big Island Mushroom & Corn Risotto

