



SEASCOPE

RESTAURANT

E komo mai! *Welcome*



Chef Henry

Chef Enrique "Henry" Tariga
Executive Chef
@seascoperestaurant

Award-winning Executive Chef Enrique "Henry" Tariga's culinary inspiration arises from nature's bounty throughout Polynesia, Asia, and right here at Mā'alaea Bay. Born in the Philippines, his family grew all of their produce and raised livestock in their own backyard to create flavorful meals, including his own sauces and spices, for their family gatherings. His native Filipino parents ignited his passion for the art of cuisine as a form of self-expression.

Upon arriving in Hawai'i, his culinary mentors recognized his innate enthusiastic approach, and encouraged him to build upon the fresh, natural flavors of the days harvest to draw the exquisite flavors of each ingredient. With their support, his culinary innovations awarded him the 1998 *James Beard Foundation* Rising Star Award. He puts his culinary magic to work on ordinary ingredients, turning them into the extraordinary.

With his commitment to a sustainable Maui, Chef Henry hand selects fresh fish from the harbor's local fishermen, grass fed protein from island ranches, and harvests canoe crops from local farmers. In between, he finds a little time for his other passions: fishing, golf, and barbecues.

Chef Henry's culinary passion unites global cultures through food. Just look around you.

By dining at Seascope Restaurant today, you are supporting our island's sustainable future. For that, we say mahalo nui loa - thank you.



SEASCOPE

LUNCH MENU

PŪPŪ | STARTERS

FISHERMAN'S AHI POKE NACHOS* 🌱 🌾 🥥17

Fresh, Pacific ahi, cubed and truffle oil tossed, with sweet Maui onions, 'alaea salt & Hawaiian chili peppers, over Hawai'i island taro chips with Maui nui avocado

**Hawaiian Poke means to slice. Ahi, also known as yellowfin tuna, offers a mild taste and is incredibly nutritious, packed with protein, healthy fats and vitamins.*

MAUI RANCH PORK BELLY BAO BUNS (2).....16

Calamansi* braised island pork belly, house-crafted cabbage-cucumber kim chi* & signature BBQ sauce

**Calamansi, also known as Philippine lemon, is a petite, fragrant citrus fruit with unique sweeter lime and sour orange flavor combination. Kim Chi is a spicy, pickled vegetable made with an array of fresh and traditional Korean seasonings.*

UPCOUNTRY 'ULU HUMMUS 🌱 🌾 🥥14

Curry Hawaiian 'ulu* hummus, Hawai'i island taro & sweet potato chips, Big Island cucumbers & Kula ānuenue carrots

**Hawaiian 'ulu or breadfruit is a protein-rich tropical superfruit, high in fiber, antioxidants, vitamins and minerals.*

HARBOR CHIPS & SALSA 🌱 🌾 🥥8

Hawai'i island taro* chips, locally grown heirloom tomato and Hawaiian green chili pepper salsa

**Taro root is a high fiber, starchy root vegetable, mildly sweet in taste and texture, similar to potato.*

LAU'AI | SALADS

UPCOUNTRY FIELD GREENS SALAD 🌱 🥥19

Bouquet of Maui upcountry greens, vine-ripened heirloom* tomatoes, garlic-roasted beets, & ānuenue* carrots, topped with mauka* goat cheese, dill weed, micro greens & sesame seed

Dressing selection includes ranch, papaya seed and red balsamic vinaigrette

**Heirloom tomatoes are juicy, flavorful, and grown in a multitude of rich colors. Ānuenue in Hawaiian translates to rainbow, and although these carrots are dramatic in color, they offer delightful and subtle raw flavor differences between them. Island goat cheese is sourced from the famous Maui Surfing Goat Dairy located mountain-side.*

CHEF HENRY CAESAR SALAD 🌱18

Crisp hydroponic* romaine lettuce & fresh shaved parmesan cheese, lightly tossed with Chef Henry's crafted caesar dressing, topped with house-made caper compote and Haleakalā grown garlic croutons

**Hydroponic gardening method involves growing without soil, the water does the work!*

HO'OHUI SALAD

Add Fresh Fish of the Day (4 oz).....7



VEGETARIAN



VEGAN



DAIRY FREE



GLUTEN FREE



SEASCOPE

LUNCH MENU

‘AINA AWAKEA | MEALS

HANAPA‘A (FISH ON!)MARKET PRICE
Fresh Catch of the Maui morning with Chef Henry’s preparation of the day and seasonal accompaniments

MAUKA MOCO 🍷24
Chef Henry’s parent’s favorite! Grilled, secret veggie patty recipe with butter-glazed Hana taro and Maui nui avocado, served with coconut luau taro sauce*
**This secret, signature sauce combines the sweetness of coconut and the flavor of rich taro*

POLA | BOWLS

All bowls are served with island-style white rice

I‘A CHEF’S FISH POKE BOWL*MARKET PRICE
Daily fresh catch tossed with Maui onion, ‘alaea salt & house crafted poke sauce topped with free range 6 minute egg, macaroni salad, and edamame beans

PUA‘A PORK BELLY BOWL.....18
Calamansi citrus, soy-glazed pork belly, free-range 6 minute egg, macaroni salad, and edamame beans

MOA SOY-GLAZED CHICKEN BOWL.....17
Soy glazed free range chicken, free range 6 minute egg, macaroni salad, and edamame beans

PĀ MEA‘AI | PLATE LUNCH...18

The local plate lunch is an island staple that builds upon the multitude of cultures that live in Hawai‘i. Always served with “1 scoop white rice”, “1 scoop macaroni salad” and Chef Henry’s edamame bean salad, you will feel like a “local” after this feast! Sorry, no substitutions.

PŌ‘AKAHI | MONDAY.....GARLIC CHICKEN
Golden pan-fried chicken with garlic sauce

PŌ‘ALUA | TUESDAY.....KĀLUA PORK TACOS
Hawaiian-style smoked, ranch pork, taco style

PŌ‘AKOLU | WEDNESDAY.....LAU LAU
Hawaiian-style pork and fish with coconut cream wrapped in taro leaves

PŌ‘AHĀ | THURSDAY.....KABAYAKI BEEF
Sweet Japanese-style marinated beef

PŌ‘ALIMA | ALOHA FRIDAY.....LOCO MOCO
Hawaiian-style, traditional hamburger patty with fried egg & brown gravy

PŌ‘AONO | SATURDAY...CALAMANSI PORK BELLY
Philippine lemon marinated pork belly

LĀPULE | SUNDAY.....CHICKEN KATSU
Japanese-style fried chicken with panko bread crumbs



VEGETARIAN



VEGAN



DAIRY FREE



GLUTEN FREE



SEASCOPE

LUNCH MENU

KANAUIKA | SANDWICHES & BURGERS

Accompanied with crispy french fries.
Substitute taro or sweet potato chips, additional \$2.

PACIFIC OCEAN FRESH CATCH SANDWICH*MARKET PRICE

Grilled, fresh catch of the day with Maui nui avocado, heirloom tomato-caper compote & pickled Kula red onion

MAUI-STYLE BURGERS

‘ĀINA | FROM THE LAND23

Chef Henry’s grilled veggie patty secret recipe, featuring Hana taro, Hāmākua mushrooms, island seasonal vegetables, quinoa, brown rice & specialty seasonings. Topped with island lettuce, heirloom tomato, pickled Kula red onion & Maui nui avocado

MOKU | ISLAND20

Island ranch, grass-fed beef patty, house-crafted Maui onion bacon marmalade. Topped with island lettuce, heirloom tomato, pickled Kula red onions, and American cheese

NŌHIE CLASSIC17

Island ranch, grass-fed beef patty with island lettuce, heirloom tomato and pickled red onions

HO‘OHU | ADD-ONS3 EACH

American cheese
Applewood bacon
Maui nui avocado

NO NĀ KEIKI FOR THE CHILDREN

10 YEARS & UNDER12

All meals served with keiki-size selection of soft drink or juice, and crispy french fries.

Substitute taro or sweet potato chips, additional \$2.

SELECT ONE

Moa ChickenTenders
Manini Burger
I’a Fresh Fish and Chips

‘ONO | DESSERT

MEHANA MALASADAS*9

Fresh, warm malasadas with house-crafted chocolate & haupia* dipping sauces

**Portuguese-style fried dough with sweet accompaniments, including Hawaiian coconut-milk based haupia*

MOCHA ‘ULU PIE*12

Fresh baked pie of organically grown, island breadfruit, macadamia nuts, coconut, coffee and honey.

**Think chocolate cheesecake meets tiramisu!*

MAI‘A CRÈME BRÛLÉE13

Maui apple bananas* in rich custard base, hardened caramelized Maui sugar topper

**Apple bananas are small in size, but big on flavor; subtly sweet with hints of pineapple, strawberry & apple flavors*





SEASCOPE

'MEA INU | BEVERAGES

'MEA INU | BEVERAGES

TROPICAL ICED TEA.....4
with Hints of Mango & Pineapple

SOFT DRINKS & JUICES.....4

- Coca Cola
- Minute Maid Lemonade
- Coke Zero
- Orange Juice
- Dr Pepper
- POG (Passion-Orange-Guava Juice)
- Cranberry Juice
- PowerAde Mountain Blast
- Fanta Fruit Punch
- Seagram's Ginger Ale

COCONUT WATER.....4

MANGO OR LEMONADE.....7
Includes 1 refill

COFFEE.....4
Maui Grown Roasted Drip Coffee or Decaffeinated Coffee

SMOOTHIES.....9
Blended fresh fruit

Select 1 flavor

- Banana
- Strawberry
- Mango
- Pina Colada
- Lava Flow

MILK SHAKES.....10
Made with 100% organic whole milk & Maui's Own Roselani Ice Cream

Select up to 2 flavors

- Banana
- Chocolate
- Strawberry
- Vanilla

Please refer to our full list of refreshing cocktails, beer, & wine list, or ask your server for our special of the day.

Mahalo to our island farmers and gardens that provide fresh produce daily. By supporting our local farmers, together we champion island sustainability future generations. Now that's farm-to-table!



Cabaero Farms | Evonuk Farms | Escobedo Farms | Traje Farms | Holumalu Farms | Kanoa Enterprises | Kula 'Āina
Kula Country Farms | Kula Haven | Lapa'au Farms | LOE Farms | Maui Gold Pineapple | Maui Nui Farms | Mahi Pono
Oby's Farm | Olakai Hawai'i | Otani Farms | Pacific Produce | Pauwela Produce | Pono Pies | Pulehu Hills Farm
Shishido Farms | Syl's Produce | Watanabe Farms | Yee's Orchid

*Consuming raw/under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
* A service fee of 20% will be added to parties of 8 and more * Sorry, no separate checks for parties of 8 or more*