



SEASCAPE

RESTAURANT

E komo mai! *Welcome*

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 Mā‘alaea harbor’s local fishermen, grass-fed protein from island ranches, and harvests canoe crops from local farmers. In addition, he enjoys fishing, golf, and barbecues.

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

By dining at Seascape Restaurant today, you are supporting our island’s sustainable future. For that, we say mahalo nui loa — thank you.



Chef Henry

Chef Enrique “Henry” Tariga
Executive Chef

mauiocceancenter.com/dine



@seascaperestaurant | we welcome your rating on yelp



SEASCAPE

LUNCH MENU

PŪPŪ | STARTERS

FISHERMAN'S AHI POKE NACHOS* ①.....20

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

**Poke means "to slice" in Hawaiian. Ahi is also known as yellowfin tuna*

MAUI RANCH PORK BELLY BAO BUNS (2).....19

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

**Calamansi is a fragrant citrus fruit with a unique sweeter lime & sour orange flavor combination. Kimchi is made of spicy pickled vegetables & flavored with Korean seasonings*

UPCOUNTRY 'ULU HUMMUS ② ① ③.....16

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

**'Ulu or breadfruit is a protein-rich tropical superfruit, high in fiber, antioxidants, vitamins & minerals*

HARBOR CHIPS & SALSA ② ① ③.....10

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

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

KALO POKE ②.....15

Diced, island sourced Kalo*, Heirloom tomatoes, Maui sweet onions, & capers tossed in lemon truffle vinaigrette; topped with avocado salsa and served with taro and sweet potato chips

**Kalo is the Hawaiian name for taro. Kalo is a highly nutritious staple food considered sacred by Hawaiians that enabled a culture isolated in the middle of the Pacific Ocean to thrive.*

LAU'AI | SALADS

UPCOUNTRY FIELD GREENS SALAD ①.....22

Bouquet of Maui upcountry greens, vine-ripened Heirloom* tomatoes, garlic-roasted beets, & ānuehue* carrots, topped with mauka* goat cheese, dill weed, microgreens & sesame seeds

Dressing selection includes ranch, papaya seed & red balsamic vinaigrette

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

CHEF HENRY CAESAR SALAD.....21

Crisp hydroponic* romaine lettuce & freshly shaved parmesan cheese, lightly tossed with Chef Henry's crafted caesar dressing, topped with caper compote & garlic croutons

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

HO'OHUI SALAD

Add Catch of the Day (4 oz).....8

Add Soy Glazed Chicken (4 oz).....8



VEGETARIAN



VEGAN



DAIRY FREE



GLUTEN FREE

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 or more * No separate checks for parties of 8 or more



SEASCAPE

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 🌱 🌶️28

Chef Henry's parent's favorite! Grilled, secret veggie patty recipe with butter-glazed Hana taro & Maui Nui avocado, served with coconut luau taro sauce*

**This secret, signature sauce combines the sweetness of coconut and the flavor of rich taro*

I‘A PALAI (FISH & CHIPS).....29

Fresh, locally sourced, sustainably caught fish, tempura battered and fried to a golden brown. Served with french fries and macaroni salad

MORINGA TONKOTSU RAMEN.....20

Braised pork belly, 6-minute egg, wilted baby bok choy, green onions, and moringa ramen noodles placed in a light miso broth

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 & edamame bean salad

PUA‘A PORK BELLY BOWL.....22

Calamansi citrus, soy-glazed pork belly, free-range 6-minute egg, macaroni salad & edamame bean salad

MOA SOY-GLAZED CHICKEN BOWL.....20

Soy glazed free-range chicken, free-range 6-minute egg, macaroni salad & edamame bean salad

PĀ MEA‘AI | PLATE LUNCH....19

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, & Chef Henry's edamame 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.....STEAK POKE

Grilled Big Island beef, sweet onions & tomatoes tossed in house-made spicy poke sauce

LĀPULE | SUNDAY.....CHICKEN KATSU

Japanese-style fried chicken with panko bread crumbs



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LUNCH MENU

KANAUKA | SANDWICHES & BURGERS

Accompanied with crispy french fries
Substitute taro or sweet potato chips, additional \$3

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 LAND26

Chef Henry's secret grilled veggie patty 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 | ISLAND23

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

NŌHIE CLASSIC20

Island ranch, grass-fed beef patty with island lettuce,
Heirloom tomato & pickled red onions

HO‘OHU | ADD-ONS4 EACH

American cheese
Applewood bacon
Maui Nui avocado

NO NĀ KEIKI FOR THE CHILDREN

10 YEARS & UNDER14

All meals served with keiki-sized selection of soft drink
or juice, and crispy french fries
Substitute taro or sweet potato chips, additional \$2

SELECT ONE

Moa Chicken Tenders
Manini Burger
I‘a Fresh Fish and Chips

‘ONO | DESSERT

MEHANA MALASADAS*11

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*14

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

**Think chocolate cheesecake meets tiramisu!*

MAI‘A CRÈME BRÛLÉE15

Maui apple bananas* in a 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*



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SEASCOPE

‘MEA INU | BEVERAGES

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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

SAN BENEDETTO SPARKLING WATER.....6.50

COCONUT WATER.....4

MANGO OR STRAWBERRY LEMONADE7
Includes 1 refill

COFFEE.....4
Maui grown roasted drip coffee or decaffeinated coffee

SMOOTHIES.....10
Blended fresh fruit

Select 1 Flavor

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

MILKSHAKES.....12
Made with 100% organic whole milk & Maui’s own
Roselani Ice Cream

Select up to 2 Flavors

- Banana
- Chocolate
- Strawberry
- Vanilla

In an effort to conserve island resources, water is provided upon request. Please refer to our full list of refreshing cocktails, beer, & wine list, or ask your server for our drink special of the day.

Mahalo to our island farmers and gardens that provide fresh produce daily. By supporting our local farmers, we are collectively championing island sustainability for future generations. Now that’s farm-to-table!

LOCAL

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 Orchard

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