



SEASCOPE

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 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. They encouraged him to build upon the fresh, natural flavors of the day's 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 Seascope Restaurant today,
you are supporting our island's
sustainable future. For that,
we say mahalo nui loa —
thank you very much.



Chef Enrique "Henry" Tariga
Executive Chef
mauiocenter.com/dine





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PŪPŪ | STARTERS

FISHERMAN'S AHI POKE NACHOS* ①.....23

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

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

MAUI RANCH PORK BELLY BAO BUNS (2).....22

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.....18

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

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

'ŌPAE 'ŌWILI | SHRIMP WRAP (1).....12

Grilled Kauai shrimp, rice noodles, cucumber, avocado, freshly chopped thai basil, wrapped in fresh, crisp butter lettuce; served with a side of sweet Thai chili vinaigrette.

SMOKED MARLIN DIP.....21

House-smoked, sustainably-caught Marlin blended with capers, sweet Maui onion, white truffle oil, mascarpone cream cheese; served with Hawai'i Island taro & sweet potato chips.

HARBOR CHIPS & SALSA ② ① ③.....12

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 NACHOS ②.....17

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 ③.....22

Bouquet of Maui upcountry greens, vine-ripened Heirloom tomatoes, garlic-roasted beets, & ānuenue* carrots, topped with mauka* goat cheese, dill weed, microgreens, & sesame seeds. Dressing selection: ranch, papaya seed & red balsamic vinaigrette

**Ānuenue in Hawaiian translates to rainbow.*

Mauka goat cheese from Surfing Goat Dairy, Maui.

CHEF HENRY'S 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

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.....24

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

MOA SOY-GLAZED CHICKEN BOWL.....23

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



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.

Prices subject to change without notice.

‘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 ①.....30
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).....31
Fresh, locally sourced, sustainably caught fish, tempura battered and fried to a golden brown; served with french fries and macaroni salad

MORINGA TONKOTSU RAMEN.....24
Braised pork belly, 6-minute egg, wilted baby bok choy, green onions, and moringa ramen noodles placed in a light miso broth

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 LAND ② ①.....27
Chef Henry’s secret grilled veggie patty recipe featuring Hana taro, Hāmākua mushrooms, island seasonal vegetables, quinoa, brown rice, & specialty seasonings; topped with locally grown lettuce, heirloom tomato, pickled Kula red onion, & Maui Nui avocado

MOKU | ISLAND.....25
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 CLASSIC.....22
Island ranch, grass-fed beef patty with island lettuce, Heirloom tomato, & pickled red onions

HO‘OHU | ADD-ONS.....4 EACH
American cheese | Applewood bacon | Maui Nui avocado

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, & curried cashew green pea 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

NO NĀ KEIKI FOR THE CHILDREN

10 YEARS & UNDER.....14
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



Consuming raw/under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Consumption of 200 kcal or less per day is associated with a reduced risk of food-borne illness.
A service fee of 20% will be added to all orders with separate checks for parties of 8 or more.
Prices subject to change without notice.



SEASCAPE

RESTAURANT

‘ONO | DESSERT

MEHANA MALASADAS*.....11

Fresh, warm malasadas with 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 BRÛLÉE.....15

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*

‘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

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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