



# 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'ālaea 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'ālaea 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.

Working with unique island flavors has helped Chef Henry evolve as a chef, developing a culinary style with a focus on fresh, local, seasonal ingredients. Chef Henry is innovative, yet stays true to Hawaiian culture to provide an unforgettable dining experience.

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  
[maui ocean center.com/dine](http://maui ocean center.com/dine)





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## PŪPŪ | STARTER

**CHEF'S DAILY APPETIZER.....MARKET PRICE**  
Changes daily to reflect Chef Henry's Creativity

**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*

**CHICKEN POT STICKERS.....22**  
Chef Henry's family recipe chicken pot stickers served with calamansi ponzu

**HARBOR CHIPS & SALSA 🌱🌱🌱.....15**  
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*

**COCONUT CRUSTED SHRIMP (2).....24**  
Succulent Kauai shrimp, skewered & rolled in freshly grated coconut, fried to a golden brown & served with Maui Gold™ Pineapple Salsa

**FISHERMAN'S AHI POKE NACHOS\* 🌱.....24**  
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*

**KALO POKE NACHOS 🌱.....20**  
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

**UPCOUNTRY 'ULU HUMMUS 🌱🌱🌱.....19**  
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*

**SMOKED MARLIN DIP.....22**  
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.

## LAU'AI | SALADS

**UPCOUNTRY FIELD GREENS SALAD 🌱🌱.....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).....9**  
**Chilled, Grilled Chicken Breast (4 oz).....8**  
**Chilled, Grilled Shrimp (4 oz).....12**

## 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, & curried pea salad

**PUA'A PORK BELLY BOWL.....26**  
Calamansi citrus, soy-glazed pork belly, free-range 6-minute egg, macaroni salad, & curried pea salad

**GRILLED, CALAMANSI SOY GLAZED CHICKEN THIGH BOWL.....23**  
Calamansi & soy glazed free-range chicken thighs, free-range 6-minute egg, macaroni salad, & curried pea salad

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.....26**  
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 ②③.....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.....27**  
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...22

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 with a side of poi

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

**PŌ‘ALIMA | FRIDAY.....KALUA PORK & CABBAGE**  
Hawaiian-style Kalua pulled pork with sauteed cabbage; Served with Chef’s ahi poke & poi

**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



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# SEASCAPE

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## '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 LEMONADE .....7

Includes 1 refill

### COFFEE.....4

Maui grown roasted drip coffee or decaffeinated coffee

### SMOOTHIES.....10

Blended fresh fruit

Flavors

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

### MILKSHAKES.....12

Made with 100% organic whole milk & Maui's own Roselani Ice Cream

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.

## LOCAL

Mahalo to our island farmers & producers who provide fresh ingredients daily. By supporting our local businesses, we are contributing to a sustainable future. Seascape's menu incorporates locally grown ingredients from many Hawai'i farms & businesses, including: 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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