



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. His culinary innovations awarded him the 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.

Working with unique island flavors has helped Chef Henry evolve within his profession, 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 here at Seascope restaurant.

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 | STARTER

CHEF'S DAILY APPETIZER

Changes daily to reflect Chef Henry's Creativity — Market Price

MAUI RANCH PORK BELLY BAO BUNS (2)

Calamansi* braised island pork belly, house-crafted cabbage-cucumber kimchi* & signature BBQ sauce — 22

**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

Chef Henry's family recipe chicken pot stickers; served with calamansi ponzu — 22

FISHERMAN'S AHI POKE NACHOS* 🍣

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 — 24

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

KALO POKE NACHOS 🍷

Diced, island-sourced Kalo*, vine-ripened tomatoes, Maui sweet onions, & capers tossed in lemon truffle vinaigrette; topped with avocado salsa & served with taro & sweet potato chips — 20

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

UPCOUNTRY 'ULU HUMMUS 🌱 🍷 🌱

Curry Hawaiian 'ulu* hummus, Hawai'i island taro & sweet potato chips, Big Island cucumbers, & Kula ānuenue carrots — 19

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

SMOKED MARLIN DIP

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 — 22

LAU'AI | SALADS

UPCOUNTRY FIELD GREENS SALAD 🌱 🌱

Bouquet of Maui upcountry greens, vine-ripened tomatoes, garlic-roasted beets, & ānuenue* carrots, topped with mauka* goat cheese, dill weed, microgreens, & sesame seeds. Dressing selection: ranch, papaya seed & red balsamic vinaigrette — 22

**Ānuenue in Hawaiian translates to rainbow. Mauka goat cheese from Surfing Goat Dairy, Maui.*

CHEF HENRY'S CAESAR SALAD

Crisp hydroponic* romaine lettuce & freshly shaved parmesan cheese, lightly tossed with Chef Henry's crafted caesar dressing; topped with caper compote & garlic croutons — 21

**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*

Daily fresh catch tossed with Maui onion, 'alaea salt & house-crafted poke sauce; topped with free-range 6-minute egg, Moloka'i sweet potato with honey mustard, & curried pea salad — Market Price

PUA'A PORK BELLY BOWL

Calamansi citrus, soy-glazed pork belly, free-range 6-minute egg, Moloka'i sweet potato with honey mustard, & curried pea salad — 26



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 6 or more. No separate checks for parties of 8 or more.

Prices subject to change without notice.



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‘AINA AWAKEA | MEALS

HANAPA‘A (FISH ON!)

Fresh, local catch of the morning with Chef Henry's choice of preparation & seasoning — Market Price

FRESH HARVEST VEGETABLES

Locally grown & harvested seasonal vegetables with Chef Henry's choice of preparation & seasoning — Market Price

MAUKA MOCO 🌱

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* — 30

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

I‘A PALAI (FISH & CHIPS)

Fresh, locally sourced, sustainably-caught fish, tempura battered & fried to a golden brown; served with French fries, cabbage coleslaw, & Moloka‘i sweet potato with honey mustard — 31

MORINGA TONKOTSU RAMEN

Braised pork belly, 6-minute egg, wilted baby bok choy, green onions, and moringa ramen noodles in a light miso broth — 26

PĀ MEA‘AI | PLATE LUNCH — 22

The local plate lunch is an island staple inspired by the melting pot of cultures found in Hawai‘i. Served with 1 scoop white rice, curried cashew green pea salad, & Moloka‘i sweet potato with honey mustard — you will feel like a local after this feast!

Sorry, no substitutions.

PŌ‘AKAHI | MONDAY | GARLIC KAUAI SHRIMP

Golden pan-fried Kauai shrimp with garlic sauce

PŌ‘ALUA | TUESDAY | KĀLUA PORK TACOS

Hawaiian-style smoked ranch pork; taco style

PŌ‘AKOLU | WEDNESDAY | BONELESS SHORT RIBS

Braised short ribs; garnished with lomi lomi tomato

PŌ‘AHĀ | THURSDAY | KABAYAKI BEEF

Sweet Japanese-style marinated beef

PŌ‘ALIMA | FRIDAY | KALUA PORK & CABBAGE

Hawaiian-style Kalua pulled pork with sautéed cabbage; Served with Chef's ahi poke

PŌ‘AONO | SATURDAY | STEAK POKE

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

LĀPULE | SUNDAY | CHICKEN KATSU

Japanese-style chicken fried with panko bread crumbs

KANAIKA | SANDWICHES & BURGERS

Substitute taro or sweet potato chips, additional \$4

All burgers served on freshly-baked taro buns

PACIFIC OCEAN FRESH CATCH SANDWICH*

Grilled, fresh catch of the day with Maui Nui avocado, vine-ripened tomato-caper compote & pickled Kula red onion; served with crispy fries — Market Price

‘ĀINA (FROM THE LAND) BURGER 🌱🌱

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, vine-ripened tomato, pickled Kula red onion, & Maui Nui avocado; served with crispy fries — 27

MOKU (ISLAND) BURGER

Locally-sourced, island beef patty topped with smoked cheddar cheese, bourbon pineapple bacon marmalade, island lettuce, vine-ripened tomato, pickled Kula red onions, sweet soy & spicy aioli; served with kalo fries — 27

MOLOKA‘I VENISON BURGER

Local venison patty topped with goat cheese, bourbon pineapple bacon marmalade, island lettuce, vine-ripened tomato, pickled Kula red onions; served with kalo fries — 26

NŌHIE CLASSIC BURGER

Island ranch, grass-fed beef patty with island lettuce, vine-ripened tomato, & pickled red onions; served with crispy fries — 22

HO‘OHU | ADD-ONS — 4 EACH

Aged, smoked cheddar cheese | applewood smoked bacon
Maui Nui avocado | bourbon pineapple bacon marmalade

NO NĀ KEIKI | FOR THE CHILDREN

10 YEARS & UNDER

All meals served with keiki-sized selection of soft drink or juice, & crispy french fries — 14

Substitute taro or sweet potato chips, additional \$2

SELECT ONE

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



VEGETARIAN



VEGAN



DAIRY
FREE



GLUTEN
FREE

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SEASCAPE

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'ONO | DESSERT

MEHANA MALASADAS*

Fresh, warm malasadas with chocolate & haupia* dipping sauces — 11

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

MAI'A CRÈME BRÛLÉE

Maui apple bananas* in a rich custard base; hardened caramelized Maui sugar topper — 15

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

MOCHA 'ULU PIE* 🌱 🌱 🌱

Fresh baked pie of organically grown island breadfruit, macadamia nuts, coconut, coffee, & honey — 14

**Think chocolate cheesecake meets tiramisu!*

SEASCAPE DELIGHT

Semi sweet chocolate ganache on Tahitian crumb crust; garnished with coconut glaze, chocolate sauce, strawberry & lilikoi coulis — 12

'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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