



SEASCOPE

RESTAURANT

PŪPŪ | STARTER

CHEF'S DAILY APPETIZER

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

VEGETABLE LUMPIA ①

Shiitake mushrooms, carrots, and cabbage in a lumpia wrapper; served with sweet Thai chili dipping sauce — 16

BIRRIA TACOS

Two tacos made with shredded braised beef, Maui sweet onions, jalapeño and cilantro; served with roasted tomatillo salsa — 19

FISHERMAN'S AHI POKE NACHOS*

Fresh, Pacific ahi poke, truffle oil tossed with sweet Maui onions, 'alaea salt, Hawaiian chili peppers, and Maui Nui avocado on Hawai'i Island taro chips, Molokai sweet potato chips, and wonton chips — 25

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

KALO POKE NACHOS ②

Diced, island-sourced kalo*, vine-ripened tomatoes, Maui sweet onions, and capers tossed in lemon truffle vinaigrette, topped with avocado salsa; served with taro chips, Moloka'i sweet potato chips, and wonton chips — 20

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

UPCOUNTRY 'ULU HUMMUS ③④⑤

Curry Hawaiian 'ulu* hummus, Hawai'i Island taro and sweet potato chips, Big Island cucumbers, and Kula ānuenuē carrots — 22

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

KAMIKAZE FRIES ①

Golden brown fries topped with wasabi aioli, spicy aioli, unagi sauce, truffle oil, fresh grated parmesan cheese, and sesame limu — 20

TRUFFLE KALO FRIES ②

Fried kalo (taro) tossed in white truffle oil, dusted with fresh-grated parmesan cheese — 18

TEMPURA LOBSTER

Tempura lobster tail served with a of side ponzu sauce — 20

LAU'AI | SALADS

ROASTED ROOT VEGETABLE SALAD ①

Red beets, ānuenuē (rainbow) carrots, fennel, mixed greens, goat cheese, drizzled with macadamia nut pesto and balsamic reduction — 20

CAPRESE SALAD ①

Sliced fresh mozzarella, island-grown beef steak tomato, mixed greens, drizzled with macadamia nut pesto and balsamic reduction — 20

KĪHĀPAI (GARDEN) SALAD ①

Island-grown mixed greens, cucumber, bleu cheese crumbles; topped with garlic crostini and micro greens — 19

CHEF HENRY'S CAESAR SALAD

Chopped romaine hearts and freshly shaved parmesan cheese tossed with Chef Henry's crafted Caesar dressing; topped with tomato caper compote and garlic crostini — 20

HO'OHUI (ADD TO) SALAD

Add Catch of the Day (4 oz) — 12

Chilled, Grilled Chicken Breast (4 oz) — 8

Chilled, Grilled Shrimp (4 oz) — 12

POLA | BOWLS

Bowls are served with island-style white rice, curry cashew green pea salad, mixed greens, 6-minute egg, and namasu

I'A CHEF'S FISH POKE BOWL

Daily fresh catch tossed with Maui onion, 'alaea salt and house-crafted poke sauce — Market Price

CRISPY PORK BELLY BOWL

Calamansi citrus, pork belly, Hāmākua mushroom gravy — 28



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 and seasoning — Market Price

PORK BELLY RAMEN

Crispy pork belly, 6-minute egg, wilted baby bok choy, kamaboko, green onions and ramen noodles served in a roasted pork bone and shiitake mushroom broth — 28

MAUKA MOCO ①

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 local fish, sustainably-caught in Hawaiian waters, tempura battered and fried to a golden brown; served with French fries and cabbage coleslaw — 29

PĀ MEA‘AI | PLATE LUNCH — 27

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, and mixed greens salad—you’ll feel like a local after this feast! Sorry, no substitutions.

Monday PŌ‘AKAHI	GARLIC KAUAI SHRIMP Golden pan-fried Kauai shrimp with garlic sauce
Tuesday PŌ‘ALUA	BEEF BIRRIA TACOS Shredded braised beef, jalapeños and cilantro
Wednesday PŌ‘AKOLU	MAC NUT CHICKEN Baked macadamia nut chicken in honey brown butter & cream sauce
Thursday PŌ‘AHĀ	HAMBURGER STEAK Maui Cattle Company beef patty topped with Hāmākua mushroom gravy
Friday PŌ‘ALIMA	KALUA PORK & CABBAGE Hawaiian-style Kalua pulled pork with sautéed cabbage; served with Chef Henry's ahi poke
Saturday PŌ‘AONO	STEAK POKE Grilled Big Island beef, sweet onions and vine-ripened tomatoes; tossed in house-made spicy poke sauce
Sunday LĀPULE	CHICKEN KATSU Japanese-style chicken, fried with panko bread crumbs

KANAUKA | SANDWICHES & BURGERS

All sandwiches are served on a brioche bun with island grown lettuce, vine-ripened tomato and pickled Kula red onion. Accompanied by French fries and a side of bourbon mayo.

Substitute taro chips, sweet potato chips, or kalo fries — additional \$4

SMASH BURGER

Maui Cattle Company ground beef, born & grazed on Maui, smash cooked over sweet Maui onions — 21

MOLOKA‘I VENISON BURGER

Local Axis venison patty smash cooked over sweet Maui onions — 23

‘ĀINA (FROM THE LAND) BURGER ①

Chef Henry's secret grilled veggie patty recipe featuring Hāna taro, Hāmākua mushrooms, island seasonal vegetables, quinoa, brown rice, and specialty seasonings; topped with locally grown lettuce, vine-ripened tomato, pickled Kula red onion, and Maui Nui avocado; served with crispy fries — 28

PACIFIC OCEAN FRESH CATCH SANDWICH*

Grilled, fresh catch of the day with Chef Henry's choice of preparation and seasoning — Market Price

KATSU CHICKEN SANDWICH

Buttermilk marinated, panko-crusting chicken thigh — 21

HO‘OHUI | ADD-ONS — 4 EACH

Avocado | Bourbon Pineapple Bacon Marmalade

Bleu Cheese Crumbles | Bacon Strips

Aged, Smoked Cheddar Cheese | Goat Cheese

KEIKI (KIDS) MENU

10 YEARS & UNDER

*All meals served with keiki-sized selection of soft drink or juice, and crispy french fries — 16
Substitute taro or sweet potato chips, additional \$2*

SELECT ONE

Chicken Katsu Bites

Manini Burger

Angel Hair Pasta (does not include fries) ①



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‘ONO | DESSERT

MEHANA MALASADAS*

Fresh, warm malasadas with chocolate & haupia* dipping sauces — 12

* Haupia is a Hawaiian coconut pudding. Malasadas are fried doughnuts without the hole.

MAI‘A CRÈME BRÛLÉE

Maui apple bananas in a rich custard base;
hardened caramelized Maui sugar topper — 16

MAUI MUD PIE

Roselani coffee ice cream, chocolate cookie and macadamia nut crust, chocolate ganache,
whipped cream, and garnished with toasted macadamia nuts;
Drizzled with chocolate syrup and caramel — 17

MOCHA ‘ULU PIE

Fresh baked pie of organically grown island ‘ulu (breadfruit),
macadamia nuts, coconut, coffee, and honey — 16

SEASCOPE DELIGHT

Semi-sweet chocolate ganache on Tahitian crumb crust;
garnished with coconut glaze, chocolate sauce,
strawberry and lilikoi coulis — 15

‘MEA INU | BEVERAGES

TROPICAL ICED TEA — 4

With hints of mango and 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

MILKSHAKES — 12

Made with 100% organic whole milk and
Maui’s own Roselani Ice Cream. Flavors:

- Banana
- Chocolate
- Strawberry
- Vanilla

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
- Piña Colada
- Lava Flow

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.



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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