



SEASCOPE

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.



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

   @seascopemaui | we welcome your rating on [yelp.com](https://www.yelp.com)

Pūpū | Starter

Venison Osso Bucco Potstickers 🍷

Moloka'i venison, goat cheese, gremolata. — 22

A nod to Chef Henry's childhood hunting trips on Moloka'i with his uncle, this refined twist on a family classic honors tradition with every bite.

Kona Kampachi Ceviche 🍷🌿

(Tahitian Style)

Pineapple, jalapeño, Kona green caviar limu, lilikoi coconut citrus. — 24

Inspired by a beachside meal in Tahiti and reimagined with Maui-grown sweetness and Hawaiian ocean flavors.

Double Dipped 🍷🌿🌿

'Ulu hummus, baba ganoush, lomi tomato, Kona green caviar limu. — 23

A celebration of Hawai'i's melting pot — Middle Eastern dip meets Hawaiian flair. Always the first to vanish at family potlucks.

Hurricane Fries 🍷🌿

Fries with spicy aioli, sweet soy, white truffle oil, parmesan. — 18

A comfort food homage to hurricane popcorn — Chef Henry's go-to after late-night fishing.

Wagyu Beef Birria Tacos

Shredded Wagyu, cheese, onions, cilantro, tomatillo salsa. — 24

A fusion of Maui-raised beef and the rich flavors of Mexico, inspired by Chef Henry's best friend.

Tempura Lobster Tail

Lightly battered, served with truffle calamansi ponzu. — 22

Born from a bet: Could tempura ever be elegant?

Chef Henry said "yes! — with lobster."

Truffle Kalo Fries 🌿

Crispy taro fries, truffle oil, parmesan. — 19

Taro was a staple at every family gathering. These fries honor taro's versatility and Chef's love for truffles.

Fishermen's 'Ahi Poke Nachos 🍷🌿

Fresh-caught, Pacific 'ahi tossed with truffle oil, Maui onions, Hawaiian chili, 'alaea salt and avocado; served on taro, Moloka'i sweet potato and wonton chips. — 26

Poke means "to slice" in Hawaiian, just like early fishermen did right on the boat with their fresh 'ahi catch.

Kalo Poke Nachos 🌿🍷🌿

Diced island taro with tomatoes, onions, capers and lemon truffle vinaigrette, topped with avocado salsa; served with taro, sweet potato, and wonton chips. — 22

Kalo (taro) is more than food. It's considered an ancestor in Hawaiian culture and a symbol of family and nourishment.

Nā 'Ai 'Ula | Salads

Seared 'Ahi Salad 🍷

Local 'Ahi, house-made Kona dragon's breath limu crust, greens, edamame, namasu, wasabi ranch. — 25

'Ahi caught just outside Mā'alaea Harbor makes its way straight to your plate. Simple, fresh and bold.

Roasted Root Vegetable Salad 🌿🌿

Beets, rainbow carrots, fennel, goat cheese, macadamia nut pesto. — 22

Inspired by weekly Upcountry market hauls, this salad changes subtly with each new harvest.

Caprese Salad 🌿🌿

Island tomatoes, mozzarella, macadamia nut pesto. — 21

Chef Henry's take on a timeless classic, elevated with fresh local produce and an island-grown twist.

Kihāpai (Garden) Salad 🌿

Mixed greens, cucumber, bleu cheese, crostini. — 20

Named for the Hawaiian word for "garden," this salad celebrates nearby farms and local growers.

Chef Henry's Caesar Salad

Romaine, parmesan, tomato caper compote, crostini. — 21

A reinvention of a classic from an old culinary school cookbook—reborn on Maui.

Add to Any Salad:

Catch of the Day (4 oz.) — 12

Chilled, Grilled Chicken — 8

Chilled, Grilled Shrimp — 12

Pola | Island Bowls

Served with white rice, curry cashew green pea salad, mixed greens, 6-minute egg and namasu.

Chef's Poke Bowl 🍷🌿

Daily fresh catch, sweet onion, house poke sauce. — Market Price

Ever-changing like the tides. Always fresh, always local.

Crispy Pork Belly Bowl 🍷🌿

Calamansi citrus glaze, Hāmākua mushroom gravy. — 28

A dish inspired by Chef Henry's grandmother, who made crispy pork belly every Sunday—always with a squeeze of calamansi.

Wagyu Beef Birria Ramen 🍷🌿

Grilled Wagyu steak, shredded beef, ramen, jalapeños, egg. — 30

A fusion of Japanese ramen and Mexican birria —

Chef's ultimate comfort food.

Pork Belly Ramen 🍷🌿

Crispy pork belly, 6-minute egg, baby bok choy, kamaboko, green onions. — 29

Another take on ramen that honors tradition and warmth.



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. Consuming raw/under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. FOOD ALLERGY NOTICE: Please be aware that food served here may contain or come into contact with the following major food allergens: Milk, Eggs, Fish, Crustacean, Shellfish, Tree Nuts, Peanuts, Wheat, Soybeans, Sesame Seeds.

Pā Mea'ai | Plate Lunch — 32

Served with rice, curry cashew green pea salad and mixed greens.
No substitutions. Local-style, everyday.

Monday | PŌ'AKAHI

Garlic Kaua'i Shrimp 
Sautéed shrimp in a garlic butter

Tuesday | PŌ'ALUA

Miso Butter Fish 
Grilled marinated butter fish in white miso

Wednesday | PŌ'AKOLU

Mac Nut Chicken 
Baked macadamia nut chicken in honey
brown butter & cream sauce

Thursday | PŌ'AHĀ

Garlic Chicken  
Crispy potato starch chicken thighs tossed in
house-made garlic sauce

Friday | PŌ'ALIMA

Kalua Pork & Cabbage + 'Ahi Poke  
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

Each day's plate is built on stories from family gatherings, community
potlucks, and kitchen staff favorites. "One bite and you feel like a local,"
Chef Henry says.

'Āina Awakea | Main Plates

Hanapa'a (Fish On!)

Chef's daily preparation of the freshest local catch. — Market Price
"Hanapa'a!" means you've hooked a fish—this dish celebrates that
victory and freshness.

Mauka Moco



Secret veggie patty, taro, avocado, coconut lū'au taro sauce. — 31
Inspired by Chef Henry's parents, who created this dish when he became
vegetarian for a time. He didn't remain vegetarian—but the dish did!

I'a Palai (Fish & Chips)



Tempura-battered locally-caught fish, fries, cabbage slaw. — 31
A classic with Hawaiian flavor. Always made with sustainably-caught
fish—because "Ocean Aloha" means caring for the
oceans that sustain us.

Kanauika | Sandwiches & Burgers

Served with fries and bourbon mayo on a brioche bun.
Substitute taro chips, sweet potato chips or kalo fries — add 4.

Swiss'cape Burger

Maui Cattle beef, Swiss cheese, mushrooms, bacon. — 26
Sustainably sourced from Maui Cattle Company, this burger celebrates
Hawai'i's enduring paniolo (Hawaiian cowboy) spirit.

Plantation Burger

Beef, Swiss, grilled pineapple, sweet onions. — 26
A nod to old Hawai'i, where plantation cooks grilled hearty meals with
whatever was fresh from the 'āina (land).

Plain Burger

Simple and satisfying. — 22

Customize with:

- Cheddar — 3
- Swiss — 3
- Avocado — 3
- Bacon — 3

Buttermilk Chicken Sandwich

Panko-crust chicken, cucumber namasu, wasabi ranch. — 24
A crunchy, tangy twist on a Japanese-Hawaiian classic.

Moloka'i Venison Burger

Axis deer, locally harvested and boldly seasoned. — 25
Lean with an earthy flavor, wild Moloka'i venison is a sustainable meat.

'Āina (From the Land) Burger



Veggie patty with taro, mushrooms, grains and avocado. — 28
This fan favorite was created by Chef Henry as he explored a
plant-based diet with flavorful ingredients.



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Keiki (Kids) Menu — 16

For 10 years & under. Includes fries and a soft drink.

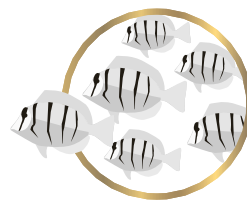
Chicken Katsu Bites

Manini Burger

Bowtie Pasta (Butter or Marinara)

Fish & Chips

Manini = small fish = perfect for your little 'opihi.



'Ono | Dessert

Mehana Malasadas 

Warm malasadas with chocolate and haupia dipping sauces. — 13

A family favorite at every celebration—these fluffy pillows of joy are inspired by Chef Henry's auntie's Sunday brunch tradition.

Mai'a Crème Brûlée  

Maui apple banana custard, caramelized Maui cane sugar. — 17

"Never waste a good banana," Auntie Loke used to say. Now it's dessert gold.

Maui Mud Pie 

Roselani coffee ice cream, chocolate-macadamia nut crust, whipped cream, chocolate ganache, macadamia nuts, caramel. — 18

A throwback to beach days in Lāhainā — this dessert is big, bold, and best shared.

Mocha 'Ulu Pie   

Island-grown 'ulu, local coffee, honey, macadamia-coconut crust. — 17

'Ulu was once considered "canoe food." Now its sails straight into dessert thanks to a recipe passed down from a local farmer friend.

Seascape Delight  

Semi-sweet chocolate ganache, Tahitian vanilla crumb, strawberry-lilikoi coulis. — 16

Elegant, light and just tropical enough.



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 local vendors:

Pono Pies • Kula Produce • Kona Limu • Molokai Wildlife • Hua Momona Farms
Waihe'e Valley Plantation • Hawaii Island Gourmet Products • Maui Gold Pineapple
Bryan Otani Farm • Lo'e Farms • Keola Bachiller Fishing
'Ulu Co-operative • Waipoli Farms • Kula Strawberries



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