



E komo mai! Welcome

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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 Seascape restaurant.



By dining at Seascape 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

@seascapemau | we welcome your rating on yelp.com

Pūpū | Starter

Kona Kampachi Ceviche

(Tahitian Style)

Pineapple, jalapeño, limu sea grapes, lilikoi-coconut citrus. — 24
Maui-grown sweetness and Hawaiian ocean flavors.

Limu (the Hawaiian word for ocean fauna or seaweed) is a culturally-significant food which has been harvested for generations in Hawai‘i & consumed as a vegetable. Valued for its flavor and nourishment, it represents a sustainable connection between Hawaiians and the ocean.

Upcountry ‘Ulu Hummus

Curry-spiced breadfruit hummus, taro and sweet potato chips, Big Island cucumbers, Kula rainbow carrots. — 23

‘Ulu is a traditional Hawaiian staple—nutritious, hearty, and grown for generations in backyard orchards.

Hurricane Fries

Crispy fries, spicy aioli, sweet soy, white truffle oil, parmesan. — 18

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

Wagyu Beef Birria Tacos

Shredded Wagyu beef, melted cheese, onions, cilantro, tomatillo salsa. — 25

A fusion of Maui-raised beef and Mexican flavors, honoring the Chef's best friend's heritage.

Truffle Kalo Fries

Crispy taro fries, truffle oil, parmesan. — 19

Taro was a staple at every family gathering—these fries celebrate its versatility and the Chef's love for truffles.

Fisherman's Ahi Poke Nachos

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

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

Kalo Poke Nachos

Diced island taro with tomatoes, onions, capers, and lemon truffle vinaigrette, topped with guacamole; served with chips made from taro, sweet potato, and wonton — 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. — 26
‘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. — 23

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

Caprese Salad

Island tomatoes, mozzarella, macadamia nut pesto. — 22

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

Kīhāpai (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 culinary school classic, reimaged 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 and mixed greens.

Chef's Poke Bowl

Daily fresh catch, sweet onion, house poke sauce, limu sea grapes, calamansi ponzu. — Market Price

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

Crispy Pork Belly Bowl

Calamansi citrus glaze, Hāmākua mushroom gravy. — 28

Inspired by Chef Henry's grandmother, who made crispy pork belly every Sunday — always with calamansi.

Wagyu Beef Birria Ramen

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

A fusion of Japanese ramen and Mexican birria — Chef's ultimate comfort food.


SEASCAPE



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 — 29

Served with rice, curry cashew green pea salad and mixed greens.
No substitutions.

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 staff favorites. "One bite and you feel like a local," says Chef Henry.

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 the fish and that moment.

I'a Palai (Fish & Chips)

Tempura-battered local fish, fries, cabbage slaw. — 31

A classic with Hawaiian flavor. Always made with sustainable catch.

Kanauika | Sandwiches & Burgers

Served on a brioche bun with fries.

Substitute taro chips, sweet potato chips or kalo fries — add 4.

Swiss'cape Burger

Maui Cattle beef, Swiss cheese, mushrooms, bacon. — 26

Named for the sweeping views from Mā'alaea Bay to upcountry.

Plantation Burger

Beef patty, Swiss cheese, grilled pineapple, sweet onions. — 26

A nod to old Hawai'i plantation-style cooking.

Plain Burger

Simple and satisfying. — 22

Customize with:

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

Buttermilk Chicken Sandwich

Panko-crusted chicken, cucumber namasu, wasabi ranch. — 24

A crunchy, tangy twist on a Japanese-Hawaiian classic.

Moloka'i Venison Burger

Locally-harvested axis deer, boldly seasoned. — 25

Lean, wild and sustainable — from Moloka'i

Āina (From the Land) Burger

Veggie patty with taro, mushrooms, grains, avocado, black bean salsa, alfalfa sprouts. — 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

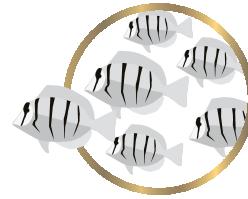
For 10 years & under.

Chicken Katsu Bites *Includes fries and a soft drink.*

Manini Burger *Includes fries and a soft drink.*

Bowtie Pasta (Butter or Marinara) *Includes a soft drink.*

Fish & Chips *Includes fries and a soft drink.*



‘Ono | Dessert

Mai‘a Crème Brûlée

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

A tropical twist on this classic french dessert.

Maui Mud Pie

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

A Lāhainā beach day classic — big, bold, and perfect for sharing.

Mocha ‘Ulu Pie

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

‘Ulu was once considered “canoe food,” became a wonderful dessert option thanks to a local farmer’s recipe.

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.

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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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