SEASCAPE
AT MAUI OCEAN CENTER

FULL MOON DINNER

TUESDAY, NOVEMBER 24 | 5:00-8:00 PM

APPETIZERS

Trio Sashimi — 32
‘Ahi, salmon, and hamachi sashimi.

Kusshi Oysters — 34
Kusshi oysters with uni, tobiko, and truffle calamansi ponzu.

‘Ahi Tartare — 22
‘Ahi with capers, sweet onions, and avocado, drizzled with balsamic reduction, truffle oil, and macadamia nut pesto. Served with garlic crostini.

Baked Goat Cheese — 20
Topped with Maui Gold pineapple and macadamia nuts, drizzled with balsamic reduction. Served with garlic crostini.

Crab Cakes — 22 | 3 pcs
Special blue crab mixed with celery, sweet peppers, and panko. Served with mango Thai chili sauce and mixed greens with liliko‘i dressing.

Wagyu Lumpia — 22 | 2 pcs
Braised Australian Wagyu beef and mozzarella wrapped in lumpia. Served with consommé dipping sauce and roasted tomatillo.

Coconut Shrimp — 24 | 5 pcs
Served with mango cocktail sauce and mixed greens with liliko‘i dressing.

Tempura Lobster — 26
Tempura-battered lobster served with calamansi ponzu and mixed greens with liliko‘i dressing.

Nā ‘Ai ‘Ula | SALADS

Maui Field Greens — 16
Waihe‘e baby mixed greens, Gorgonzola, tomato, shredded cucumber, house-made garlic crostini, and microgreens.

Caesar Salad — 16 half | 20 full
Chopped baby romaine tossed in house Caesar dressing, topped with shredded parmesan, house-made garlic crostini, and tomato-caper lomi.

Roasted Roots — 16 half | 20 full
Roasted red beets, ‘Anuenue carrots, tomato, goat cheese, macadamia nut pesto, and balsamic reduction.

Burrata by the Bay — 17 half | 21 full
Diced tomato and mozzarella tossed in lemon-olive oil, with burrata, baby greens, macadamia nut pesto, and balsamic reduction.

ADD TO ANY SALAD Grilled Chicken 8 | Seared ‘Ahi 10 | Pan-Seared Shrimp 10 | Chopped Bacon 6

KEIKI | CHILDREN’S MENU

For keiki 10 years & under — 12

Chicken Katsu Bites
Includes fries.

Bowtie Pasta (Butter or Marinara)

Keiki Fish & Chips
Includes fries.

Manini Burger
Includes fries | Add cheese 2.

Keiki Hot Dog
Includes fries.

20% service charge for parties of 6 or more; 3% kitchen service charge added to all food sales. No separate checks for parties of 8 or more. Prices subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Food served here may contain or come into contact with milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, or sesame.

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ENTRÉES

Hanapa‘a — Market price
Market catch prepared with the freshest fish and Chef Henry’s preparation and accompaniments.

Bucatini Carbonara — 25
Bucatini tossed with pancetta and creamy pecorino cheese sauce.

Add seared ‘ahi 10 | Pan-seared shrimp 10 | Grilled chicken 8

Wagyu Striploin — 47 | 8 oz
Grilled Australian Wagyu served with chimichurri and ginger-mustard sauce, cauliflower mash, and sautéed broccolini.

Add garlic butter shrimp 10

Fish and Chips — 26
Beer-battered mahi-mahi served with fries and cabbage coleslaw.

Zucchini Noodles — 29
Grilled vegetable medley and roasted tomato sauce, finished with pecorino cheese.

New Zealand Lamb Chops — 52
Maui onion-crusted lamb chops with mango chutney, Dijon mustard, and demi-glace. Served with cauliflower mash and sautéed broccolini.

Lobster Risotto — 35
Lobster risotto with sweet corn, Hāmākua mushrooms, and sautéed broccolini.

‘ONO | DESSERT

Mai‘a Crème Brûlée — 18
Maui apple banana custard, caramelized Maui cane sugar.

Maui Mud Pie — 20
Roselani coffee ice cream, chocolate-macadamia nut crust, whipped cream, chocolate ganache, macadamia nuts, and caramel.

Mocha ‘Ulu Pie — 18
Island-grown ‘ulu, local coffee, honey, and macadamia-coconut crust.

Seascape Delight — 17
Semi-sweet chocolate ganache, Tahitian vanilla crumb, and strawberry-liliko‘i coulis.

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