

STARTERS

Pupu Platter 26

Maui Onion Rings, Thai Chicken Spring Rolls, Ahi Tartar,
Coconut Crunchy Shrimp & Hawaiian Beef Skewers
Serves 2-4 people
Sorry, no substitutions

Oysters on the Half Shell

EA. 3 1/2 dozen 16

Crab, Avocado & Mango Stack 17

lump crab tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5

5 large chilled shrimp

Iced Seafood Tower*

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab
sm 49 lg 85

Coconut Crunchy Shrimp 14

citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari 14.5

lightly fried with crisp vegetables

Seared Peppered Ahi Tuna* 16.5

served rare, ponzu, ginger & wasabi

Herb Steamed Artichoke 11

fresh herbs, garlic with lemon basil aioli

Thai Chicken Spring Rolls 12

lightly fried, plum dipping sauce

Maui-Style Onion Rings 9.5

light tempura batter, coconut & panko with chipotle catsup

SOUPS

Lobster Bisque

cup 7.5 bowl 10

New England Clam Chowder

cup 6 bowl 8

Thai Coconut Ginger 8

ginger, wild mushrooms, cilantro, chicken

SALADS

Peohe's Salad 9

orange ginger vinaigrette with
Mandarin oranges & candied walnuts

Garden Salad 8

your choice of dressing

Caesar Salad 9

Chopped Spinach Salad 9.5

bacon, egg, onions, mushrooms, warm bacon dressing

Strawberry & Spinach Salad 11

baby spinach, strawberries, watermelon radish,
mandarin oranges, cucumber vinaigrette

Seafood Salad 19

poached scallops, lobster, shrimp, crab, bacon,
smoked salmon, goat cheese, over field greens

FRESH FISH

Simply grilled with olive oil, broiled, blackened or sautéed. Served with
seasonal vegetables & coconut ginger rice

Mahi 38.5 Ahi Tuna* 37 Chilean Sea Bass 43

Swordfish 36 Halibut 42 Salmon 28

TOP IT OFF

Avocado Pico 5 Veracruz 4
avocado, jalapeño, tomato, cilantro & lime slow simmered vegetables, olives & capers

Baja 8 Tropical Fruit Salsa 4
sautéed shrimp, avocado corn salsa fresh mango, pineapple & island spice

SEAFOOD

Whole Fish-Baked or Wok Fried 44.5

baked with fresh herbs & topped with a tomato fennel salad or
crispy wok fried with lemon sticky rice & fresh vegetables

Spiced Ahi* 40

Furikake rice, wasabi cream & ginger soy

Stuffed Tilapia 34

crab stuffed with asparagus, cilantro cream sauce & roasted fingerling potatoes

Atlantic Salmon Nicoise 31

arugula in lemon vinaigrette, roasted fingerling potatoes, green beans, sliced eggs,
Kalamata olives & artichoke red pepper relish

Chilean Sea Bass Beurre Noisette 46

potato gnocchi, wild mushrooms and baby arugula

Peohe's Halibut Mai'a 45

sautéed with macadamia nuts, bananas & Frangelico, coconut ginger rice

Coconut Crunchy Shrimp 27

citrus chili, coconut cream and soy dipping sauces, coconut ginger rice

Crab Stuffed Shrimp 30.5

baked with a dynamite sauce, with bok choy & shiitake mushrooms in mirin
& eel sauce

Maize Shrimp & Scallops 39

pan seared, creamed corn sauce, gnocchi, heirloom grape tomatoes

Shrimp & Artichoke Linguini 28.5

grilled shrimp with spinach, tomatoes & feta cheese

Alaskan King Crab MP

drawn butter, coconut ginger rice

Cold Water Lobster Tail 7 oz. MP

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Peohe's favorite, herb seasoned and slow-roasted

Peohe's Cut 10 oz.* 31.5

Captain Cut 14 oz.* 39.5

Callahan Cut 18 oz.* 42.5

Filet Mignon* 7 oz. 36 9 oz. 39.5

NY Strip 14 oz.* 39.5

Roasted Airline Chicken Breast 25

fresh fennel brine, wild mushroom ragout

STEAK ACCOMPANIMENTS

Blue Cheese Butter 3 Wild Mushroom Merlot 3

SIGNATURE SIDES

Steamed Asparagus 8 Asian Green Beans 7 Sautéed Vegetables 6

Garlic Mashed Potatoes 7 Coconut Ginger Rice 4 Truffle Fries 7

SIGNATURE DESSERT

Hot Chocolate Lava Cake 12

Rich, warm cake with molten center, made with Godiva® liqueur.

Topped with chocolate sauce, Heath® bar crunch and macadamia nut ice cream.

◆ Substitute House-made Peanut Butter Swirl Ice Cream for \$1

Please allow 30 minutes for preparation

Roger Boomer | Managing Director

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

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