

FEATURED LIBATION

Tableside Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

Pupu Platter 26

Mauï 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

Shrimp Cocktail 16.5

Iced Seafood Tower

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

Coconut Crunchy Shrimp 14

citrus chili, coconut cream & soy dipping sauces

Kim Chee Calamari 14.5

lightly fried with crisp vegetables

Seared Peppered Ahi Tuna 16.5

served rare, ponzu

Herb Steamed Artichoke 11

fresh herbs, garlic with lemon basil aioli

Thai Chicken Spring Rolls 12

lightly fried, plum dipping sauce

Mauï-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

Farmer's Market Salad 10

charred cauliflower, broccoli & corn, arugula, radish, rainbow
carrots, pickled onions, roasted pumpkin seeds, fig vinaigrette,
harissa

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

Seafood Salad 19

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

FRESH FISH

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

Mahi 38.5 Ahi* 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

Peohe's Mahi Mai'a 41.5

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

Stuffed Tilapia 34

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

Chilean Sea Bass Pinot Noir 46

grilled, Pinot Noir reduction, asparagus and Yukon Gold garlic mashed potatoes

Atlantic Salmon Nicoise 31

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

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

drawn butter, coconut ginger rice

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

Roasted Airline Chicken Breast 25

fresh fennel brine, wild mushroom ragout

STEAK ACCOMPANIMENTS

Blue Cheese Butter 3 Alaskan King Crab 3/4 lb. MP

Wild Mushroom Merlot 3 Lobster Tail 7 oz. MP

SIGNATURE SIDES

Steamed Asparagus 8 Sautéed Vegetables 6 Truffle Fries 7

Asian Green Beans 7

Roger Boomer | Managing Director Elias Gonzales | Executive Chef

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. Peohe's is wholly owned by Landry's, Inc.