

## FEATURED LIBATION

Tableside Torched Apple Manhattan 22  
Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

### Pupu Platter\* 27

Lobster California Rolls, Shrimp Cocktail, Coconut Crunchy Shrimp, Thai Chicken Spring Rolls, & Hawaiian Pulled Pork Tacos  
Serves 2-4 people  
Sorry, no substitutions

### Oysters on the Half Shell

Ea. 3 1/2 dozen 16

### Crab, Avocado & Mango Stack 17.5

### 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

### 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

### 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, Sautéed, Blackened or Baked, finished with lemon shallot butter, seasonal vegetables & coconut ginger rice

Mahi 38.5 Ahi\* 37 Salmon 28

Swordfish 36 Chilean Sea Bass 43

## 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. 32

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 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.