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## STARTERS

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### 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, tangy mustard, ginger & wasabi

### Herb Steamed Artichoke 11

fresh herbs, garlic with lemon basil aioli

### Clams & Chorizo 15

Manila clams, chorizo, onions, grilled baguette

### Thai Chicken Spring Rolls 12

lightly fried, plum dipping sauce

### Maui-Style Onion Rings 9.5

light tempura batter, coconut & panko with chipotle catsup

### Shellfish Iron Skillet 20

Sizzling shrimp and mussels in butter, garlic & Cajun spices

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## SOUPS

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### Lobster Bisque

cup 7.5 bowl 10

### New England Clam Chowder

cup 6 bowl 8

### Thai Coconut Ginger 8

ginger, wild mushrooms, cilantro, chicken

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## SALADS

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### 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

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## FRESH FISH

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

Mahi 38.5 Swordfish 36 Halibut 41.5

Grouper 38 Ahi Tuna\* 37 Salmon 27

### TOP IT OFF

Avocado Pico 5 Tropical Fruit Salsa 4

avocado, jalapeño, tomato, cilantro & lime fresh mango, pineapple & island spice

Cabell 9 Oscar 9

lobster, lump crab, lemon shallot butter lump crab, asparagus, bernaise

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## SEAFOOD

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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

Peohe's Mahi Mai'a 41.5

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

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 30

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

Grouper Beurre Noisette 41

potato gnocchi, wild mushrooms and baby arugula

Roasted Red Pepper Swordfish 39

Roasted red pepper horseradish sauce, orzo, rainbow chard, asparagus

Coconut Crunchy Shrimp 27

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

Spring Scallops & Shrimp 39

Spring corn succotash, cilantro lime cream sauce

Crab Stuffed Shrimp 30.5

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

Shrimp & Artichoke Linguini 28.5

grilled shrimp with spinach, tomatoes & feta cheese

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## MEAT + POULTRY

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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

NY Strip 14 oz.\* 39.5

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## STEAK ACCOMPANIMENTS

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Alaskan King Crab 3/4 lb. market Lobster Tail 7 oz. market

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## SIGNATURE SIDES

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Steamed Asparagus 8 Coconut Ginger Rice 4 Sautéed Asian Greens 7

Garlic Mashed Potatoes 7 Sautéed Vegetables 6 Truffle Fries 7

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## SIGNATURE DESSERT

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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 Strawberry Ice Cream for \$1

Please allow 30 minutes for preparation

Roger Boomer | Managing Director Jeffrey Rottinghaus | 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.

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