

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, tangy mustard, 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

Shellfish Iron Skillet 20

Sizzling shrimp and mussels in butter, garlic & Cajun spices

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 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

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 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

Peohe's Halibut Mai'a 44.5

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 market

drawn butter, coconut ginger rice

Cold Water Lobster Tail 7 oz. market

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

NY Strip 14 oz.* 39.5

STEAK ACCOMPANIMENTS

Blue Cheese Butter 3 Alaskan King Crab ¾ lb. market

Wild Mushroom Merlot 3 Lobster Tail 7 oz. market

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 Strawberry 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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