
STARTERS

Coconut Crunchy Shrimp 14
citrus chili, coconut cream and soy dipping sauces

Crab, Avocado & Mango Stack 17
jumbo lump crab tossed in remoulade,
layered with avocado & mango

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Oysters on the Half Shell
EA. 3 1/2 dozen 16

Shrimp Cocktail 16.5
5 large chilled shrimp

Thai Chicken Spring Rolls 12
lightly fried, plum dipping sauce

Maui-Style Onion Rings 9.5
light tempura batter, coconut & panko,
with chipotle catsup

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

Pacific Fire Shrimp 14
sautéed with island spices, garlic & butter

SOUPS

New England Clam Chowder
cup 6 bowl 8

Lobster Bisque
cup 7.5 bowl 10

Thai Coconut Ginger 8
ginger, wild mushrooms, cilantro, chicken

SALADS

Caesar Salad 9

Chopped Spinach Salad 9.5
bacon, egg, onions, mushrooms,
warm bacon dressing

Peohe's Salad 9
orange ginger vinaigrette with
Mandarin oranges & candied walnuts

Garden Salad 8
your choice of dressing

Farmer's Market Salad 10
charred cauliflower, broccoli & corn, arugula,
radish, rainbow carrots, pickled onions, roasted
pumpkin seeds, fig vinaigrette, harissa

ENTRÉE SALADS

Asian Chicken Salad 14.5
snow peas, cucumbers, carrots, daikon &
bean sprouts, romaine, Napa & red cabbage,
green onions with Asian Vinaigrette

Salmon Caesar Salad 18
blackened and served atop our Caesar Salad

Seafood Cobb Salad 19
Jumbo shrimp, lump crab, avocado, egg, bacon,
cucumber, carrots & romaine lettuce

Blackened Ahi Salad* 17
baby greens, tomatoes, cucumbers,
red onions with Thai vinaigrette

BRUNCH ENTRÉES

Brunch entrees served with breakfast potatoes

Peohe's Benedict 15
Thomas' English muffin, Canadian bacon, poached eggs & hollandaise

French Toast 13
Egg bread in cinnamon batter, powdered sugar

Grilled Ham & Eggs 14
honey glazed ham, two eggs any style

The Big Kahuna 14
French toast, two sausage links, two eggs any style

Bay Shrimp Omelet 15
tomato, basil & garlic finished with basil pesto

Crab & Spinach Omelet 16
Jack cheese, Champagne cream sauce

Eggs Copenhagen 15
Thomas' English muffin, smoked salmon, poached eggs & hollandaise

Blackened Prime Rib & Eggs 21
two eggs any style

SANDWICHES

served with French fries or substitute sweet potato fries for \$1

Prime Rib French Dip 16.5
Monterey Jack, caramelized onions & au jus

Fish Tacos 14
blackened fish, warm tortilla, cabbage, Jack cheese, pico de gallo, ranch
dressing

California Burger 17
grilled on a pretzel bun with Jack cheese, bacon, arugula, tomato, onion,
avocado & diner sauce

Lobster Roll 18.5
lettuce, tomato, creole aioli, toasted brioche roll

ENTRÉES

Peohe's Fish & Chips 14
Pacific haddock in a rich beer batter

Coconut Crunchy Shrimp 17
citrus chili, coconut cream and soy dipping sauces, with skinny fries

Truffle & Ricotta Stuffed Pasta 16
brown butter, sage, candied walnuts, Parmesan cheese & truffle oil.
Select from grilled chicken or shrimp

Peohe's Mahi Mai'a 25
sautéed with macadamia nuts, bananas & Frangelico, coconut ginger rice

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