
STARTERS

Coconut Crunchy Shrimp 14.00
citrus chili, coconut cream and soy dipping sauces

Crab, Avocado & Mango Stack 17.00
jumbo lump crab tossed in remoulade,
layered with avocado & mango

Kim Chee Calamari 14.50
lightly fried with crisp vegetables

Oysters on the Half Shell
EA. 3.00 1/2 dozen 16.00

Shrimp Cocktail 16.50
5 large chilled shrimp

Thai Chicken Spring Rolls 12.00
lightly fried, plum dipping sauce

Maui-Style Onion Rings 9.50
light tempura batter, coconut & panko,
with chipotle catsup

Pupu Platter 26.00
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 14.00
sautéed with island spices, garlic & butter

SOUPS

New England Clam Chowder
cup 6.00 bowl 8.00

Lobster Bisque
cup 7.50 bowl 10.00

Thai Coconut Ginger 8.00
ginger, wild mushrooms, cilantro, chicken

SALADS

Caesar Salad 9.00

Chopped Spinach Salad 9.50
bacon, egg, onions, mushrooms,
warm bacon dressing

Peohe's Salad 9.00
orange ginger vinaigrette with
Mandarin oranges & candied walnuts

Garden Salad 8.00
your choice of dressing

Farmer's Market Salad 10.00
charred cauliflower, broccoli & corn, arugula,
radish, rainbow carrots, pickled onions, roasted
pumpkin seeds, fig vinaigrette, harissa

ENTRÉE SALADS

Asian Chicken Salad 14.50
snow peas, cucumbers, carrots, daikon &
bean sprouts, romaine, Napa & red cabbage,
green onions with Asian Vinaigrette

Salmon Caesar Salad 18.00
blackened and served atop our Caesar Salad

Seafood Cobb Salad 19.00
Jumbo shrimp, lump crab, avocado, egg, bacon,
cucumber, carrots & romaine lettuce

Blackened Ahi Salad* 17.00
baby greens, tomatoes, cucumbers,
red onions with Thai vinaigrette

BRUNCH ENTRÉES

Brunch entrees served with breakfast potatoes

Peohe's Benedict 15.00
Thomas' English muffin, Canadian bacon, poached eggs & hollandaise

French Toast 13.00
Egg bread in cinnamon batter, powdered sugar

Grilled Ham & Eggs 14.00
honey glazed ham, two eggs any style

The Big Kahuna 14.00
French toast, two sausage links, two eggs any style

Bay Shrimp Omelet 15.00
tomato, basil & garlic finished with basil pesto

Crab & Spinach Omelet 16.00
Jack cheese, Champagne cream sauce

Eggs Copenhagen 15.00
Thomas' English muffin, smoked salmon, poached eggs & hollandaise

Blackened Prime Rib & Eggs 21.00
two eggs any style

SANDWICHES

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

Prime Rib French Dip 16.50
Monterey Jack, caramelized onions & au jus

Fish Tacos 14.00
blackened fish, warm tortilla, cabbage, Jack cheese, pico de gallo, ranch
dressing

California Burger 17.00
grilled on a pretzel bun with Jack cheese, bacon, arugula, tomato, onion,
avocado & diner sauce

Lobster Roll 18.50
lettuce, tomato, creole aioli, toasted brioche roll

ENTRÉES

Peohe's Fish & Chips 14.00
Pacific haddock in a rich beer batter

Coconut Crunchy Shrimp 17.00
citrus chili, coconut cream and soy dipping sauces, with skinny fries

Truffle & Ricotta Stuffed Pasta 16.00
brown butter, sage, candied walnuts, Parmesan cheese & truffle oil.
Select from grilled chicken or shrimp

Peohe's Mahi Mai'a 25.00
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.