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## STARTERS

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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

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## SOUPS

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New England Clam Chowder  
cup 6 bowl 8

Lobster Bisque  
cup 7.5 bowl 10

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

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## SALADS

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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

Strawberry & Spinach Salad 11  
baby spinach, strawberries, watermelon radish,  
mandarin oranges, cucumber vinaigrette

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## ENTRÉE SALADS

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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 18  
Jumbo shrimp, lump crab, avocado, egg, bacon,  
cucumber, carrots & romaine lettuce

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

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## BRUNCH ENTRÉES

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Brunch entrées are served with potatoes and an array of muffins & bread

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

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## SANDWICHES

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

Prime Rib French Dip 15  
Monterey Jack, caramelized onions & au jus

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

Peohe's Mahi Tacos 14  
cajun seasoning, shredded cabbage, Jack cheese, mango pico de gallo, ranch  
dressing

Lobster Roll 16.5  
lettuce, tomato, creole aioli, toasted brioche roll

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## ENTRÉES

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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 22  
sautéed with macadamia nuts, bananas & Frangelico, coconut ginger rice

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