

LUNCH MENU

STARTERS

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

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

Shrimp Cocktail 16.5
5 large chilled shrimp

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Herb Steamed Artichoke 11
fresh herbs, garlic with lemon basil aioli

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

Thai Chicken Spring Rolls 12
lightly fried, plum dipping sauce

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

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

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

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

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

Atlantic Salmon Nicoise 21
arugula in lemon vinaigrette, roasted fingerling potatoes, green beans,
sliced eggs, Kalamata olives & artichoke red pepper relish

Asian Chicken Salad 14.5
snow peas, carrots, daikon & bean sprouts, cabbage, romaine and green
onions with an Asian vinaigrette

Blackened Salmon Caesar Salad 18
substitute grilled chicken 16

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

The New Yorker 18.5
Grilled NY strip, romaine, blue cheese crumbles, pickled red onions,
tomatoes, blue cheese dressing

Blackened Ahi Salad* 17
baby greens, tomatoes, cucumbers, red onions, red bell peppers & Thai
vinaigrette

SANDWICHES

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

Blue Cheese Burger 16
grilled, arugula & bacon marmalade

Veggie Burger 16
garden veggie patty, grilled portobello, roasted red pepper, arugula, goat
cheese

Aloha Teriyaki Burger 16
Fried onion strings, grilled pineapple, teriyaki glaze

Chicken Caprese Sandwich 16
artichoke hearts, tomatoes, roasted red peppers, mozzarella
& basil pesto

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

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

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

Shaved Prime Rib Sandwich 16.5
sautéed onions, Jack cheese, French roll with au jus & horseradish
cream

ENTRÉES

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

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

Coconut Crunchy Shrimp 17
citrus chili, coconut cream & 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

Japanese Style Bento Box Lunch* 13.5
cucumber salad, Asian green salad, Lobster California roll & steamed white rice
with teriyaki chicken

with sesame crusted salmon 16

with coconut crunchy shrimp 15.5

Stuffed Tilapia 20
crab stuffed with asparagus, cilantro cream sauce & roasted fingerling
potatoes

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 Peanut Butter Swirl 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.
Peohe's is wholly owned by Landry's, Inc.