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## STARTERS

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

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

Shrimp Cocktail 16.5

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

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## SOUPS

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Lobster Bisque  
cup 7.5 bowl 10

New England Clam Chowder  
cup 6 bowl 8

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

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## SALADS

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Caesar Salad  
add grilled chicken 15  
add grilled shrimp 15  
add blackened salmon 19

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

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## ENTRÉE SALADS

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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

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

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## SANDWICHES

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served with skinny 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

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## ENTRÉES

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

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

Coconut Crunchy Shrimp 17  
citrus chili, coconut cream & soy dipping sauces, skinny fries & more

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

Japanese Style Bento Box Lunch  
cucumber salad, Asian green salad, Lobster California roll & steamed white rice  
with teriyaki chicken 13.5  
with sesame crusted salmon 16  
with coconut crunchy shrimp 15.5

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

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## SIGNATURE DESSERT

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