

# 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

## ENTRÉE SALADS

Atlantic Salmon Nicoise 19  
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 18  
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 15.5  
grilled, arugula & bacon marmalade

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

Aloha Teriyaki Burger 15.5  
Fried onion strings, grilled pineapple, teriyaki glaze

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

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

Peohe's Mahi 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 15  
sautéed onions, Jack cheese, French roll with au jus & horseradish  
cream

## ENTRÉES

Peohe's Mahi Mai'a 22  
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 18  
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 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.

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