

## FEATURED LIBATION

Tablesider Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

### Pupu Platter\* 27

Lobster California Rolls, Shrimp Cocktail, Coconut Crunchy Shrimp, Thai Chicken Spring Rolls, & Hawaiian Pulled Pork Tacos

Serves 2-4 people

Sorry, no substitutions

### Oysters on the Half Shell

EA. 3 1/2 dozen 16

### Crab, Avocado & Mango Stack 17.5

### Shrimp Cocktail 16.5

### Iced Seafood Tower

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab  
sm 49 lg 85

### Coconut Crunchy Shrimp 14

citrus chili, coconut cream & soy dipping sauces

### Kim Chee Calamari 14.5

lightly fried with crisp vegetables

### Seared Peppered Ahi Tuna 16.5

served rare, ponzu

### Herb Steamed Artichoke 11

fresh herbs, garlic with lemon basil aioli

### Thai Chicken Spring Rolls 12

lightly fried, plum dipping sauce

### Maui-Style Onion Rings 9.5

light tempura batter, coconut & panko with chipotle catsup

## 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

### Farmer's Market Salad 10

charred cauliflower, broccoli & corn, arugula, radish, rainbow carrots, pickled onions, roasted pumpkin seeds, fig vinaigrette, harissa

### Peohe's Salad 9

orange ginger vinaigrette with Mandarin oranges & candied walnuts

### Garden Salad 8

your choice of dressing

### Caesar Salad 9

### Chopped Spinach Salad 9.5

bacon, egg, onions, mushrooms, warm bacon dressing

### Seafood Salad 19

poached scallops, lobster, shrimp, crab, bacon with smoked salmon in goat cheese over field greens

## FRESH FISH

Simply Grilled with Olive Oil, Sautéed, Blackened or Baked, finished with lemon shallot butter, seasonal vegetables & coconut ginger rice

Mahi 38.5

Chilean Sea Bass 43

Salmon 28

Swordfish 36

King Salmon 34

Alaskan Halibut 42

Ahi\* 37

## TOP IT OFF

### Avocado Pico

avocado, jalapeño, tomato, cilantro & lime

### Veracruz

slow simmered vegetables, olives & capers

### Baja

sautéed shrimp, avocado corn salsa

### Tropical Fruit Salsa

fresh mango, pineapple & island spice

## SEAFOOD

### Whole Fish-Baked or Wok Fried

baked with fresh herbs & topped with a tomato fennel salad or crispy wok fried with lemon sticky rice & fresh vegetables

44.5

### Spiced Ahi\*

Furikake rice, wasabi cream & ginger soy

40

### Peohe's Halibut Mai'a

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

45.5

### Stuffed Tilapia

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

34

### Chilean Sea Bass Pinot Noir

grilled, Pinot Noir reduction, asparagus and Yukon Gold garlic mashed potatoes

46

### Atlantic Salmon Nicoise

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

31

### Coconut Crunchy Shrimp

citrus chili, coconut cream and soy dipping sauces, coconut ginger rice

27

### Crab Stuffed Shrimp

baked with a dynamite sauce, with bok choy & shiitake mushrooms in mirin & eel sauce

30.5

### Maize Shrimp & Scallops

pan seared, creamed corn sauce, gnocchi, heirloom grape tomatoes

39

### Shrimp & Artichoke Linguini

grilled shrimp with spinach, tomatoes & feta cheese

28.5

### Alaskan King Crab

drawn butter, coconut ginger rice

MP

### Cold Water Lobster Tail 7 oz.

drawn butter, coconut ginger rice

MP

## MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Peohe's favorite, herb seasoned and slow-roasted

Peohe's Cut 10 oz.

32

Captain Cut 14 oz.

39.5

Callahan Cut 18 oz.

42.5

### Filet Mignon

7 oz. 36

9 oz. 39.5

### NY Strip 14 oz.

39.5

### Roasted Airline Chicken Breast

fresh fennel brine, wild mushroom ragout

25

## STEAK ACCOMPANIMENTS

Blue Cheese Butter

3

Alaskan King Crab 3/4 lb.

MP

Wild Mushroom Merlot

3

Lobster Tail 7 oz.

MP

## SIGNATURE SIDES

Steamed Asparagus

8

Sautéed Vegetables

6

Truffle Fries

7

Asian Green Beans

7

Roger Boomer | Managing Director

Elias Gonzales | 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.