

FEATURED LIBATION

Tablesider Torched Apple Manhattan 24

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

Shrimp Cocktail 16.5

Crab, Avocado & Mango Stack 17.5

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

Charred Octopus 19

saffron aioli, chimichurri, achote puree

Kim Chee Calamari 15.5

lightly fried with crisp vegetables

Crispy Twist on Escargot 14

cremini mushrooms, boursin, garlic butter

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 8.5 bowl 11

New England Clam Chowder

cup 7 bowl 9

Thai Coconut Ginger 8

ginger, wild mushrooms, cilantro, chicken

SALADS

Brie & Berry 10

frisee & arugula, brie croutons, strawberries, blueberries, candied pistachios, vanilla honey vinaigrette

Peohe's Salad 9

orange ginger vinaigrette with Mandarin oranges & candied walnuts

Garden Salad 9

your choice of dressing

Caesar Salad 10

Chopped Spinach Salad 11

bacon, egg, onions, mushrooms, warm bacon dressing

Seafood Cobb Salad 19

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

FRESH FISH

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

Mahi 38.5

Ahi* 37

Salmon 28

Swordfish 36

Chilean Sea Bass 43

TOP IT OFF

Avocado Pico

avocado, jalapeño, tomato, cilantro & lime

5 Veracruz

slow simmered vegetables, olives & capers

Baja

sautéed shrimp, avocado corn salsa

8 Tropical Fruit Salsa

4 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

Indian Summer Mahi

grilled, crispy golden cauliflower, charred corn, painted saffron corn puree + tomato fennel sauce

41.5

Chilean Sea Bass Pinot Noir

grilled, Pinot Noir reduction, asparagus and 3 potato garlic mashed

46

Swordfish Mélange

fire-roasted; artichoke hearts, fingerling potatoes, crispy pancetta, asparagus pesto, tomato & pea relish

39

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

Ginger Soy Shrimp & Scallops

mushroom & bok choy, Furikake rice

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 3 potato garlic mashed

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

Peohe's Cut 10 oz.

33

Captain Cut 14 oz.

40

Callahan Cut 18 oz.

44

Filet Mignon

7 oz. 36.5

9 oz. 39.5

NY Strip 14 oz.

40

Roasted Airline Chicken Breast

fresh fennel brine, wild mushroom ragout

26

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 Chris Gardner | 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.