
STARTERS

Crab, Avocado & Mango Stack 17.5
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 27
Lobster California Rolls, Shrimp Cocktail,
Coconut Crunchy Shrimp, Thai Chicken Spring
Rolls, & Hawaiian Pulled Pork Tacos
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
add grilled chicken 16
add grilled shrimp 16
add blackened salmon 18

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

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 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

ENTRÉES

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 16.5

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 Strawberry Ice Cream for \$1
Please allow 30 minutes for preparation

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.