

Appetizers

Ahi Poke Tostadas*	12.5	Steamed Clams (gf)	16
2 corn tortillas topped with fresh cubed marinated Hawaiian tuna, edamame guacamole, grape tomato, cabbage and ancho chile crema		sweet Manila clams and baby bok choy in garlic butter sherry broth	
Maui Style BBQ Pork Ribs	14	Seared Pepper Scallops*	16.5
stack of tender ribs topped with toasted coconut and tropical salsa		"Award Winning" served with mushrooms, soy sake butter sauce and tobiko	
Lobster Ceviche*	15	Crispy Calamari	15
Kamuela cucumbers, grape tomatoes, red onion, cilantro, and lime juice topped with edemame guacamole served with tortilla chips		tender calamari strips with dill-caper tartar and cocktail sauce	
Fresh Island Sashimi*	18.5	Shrimp Cocktail (gf)	16.5
Hawaii's best ahi tuna.(gf) with Tamari soy sauce		4 black tiger shrimp served with wasabi horseradish cocktail sauce	
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Ahi Katsu* "Our Signature"	18		
sashimi grade Hawaiian tuna wrapped in nori and panko crusted flash fried served medium rare, with a wasabi ginger butter sauce, and wakame ocean salad			

Vegetables & Sides

Pan Seared Portobello Mushrooms (gf-v)	9.5	Wok-fried Brussel Sprouts	9.5
seared with extra virgin olive oil, garlic, light sea salt and pepper		drizzled with truffle aioli sauce	
Roasted Farm Fresh Veggies (gf-v)	9.5	Charred Broccolini (gf)	9
seasonal squash, beets, eggplant, baby bok choy, garlic and grape tomatoes drizzled with balsamic reduction		with Italian vinaigrette topped with shaved Parmesan	
Fresh Harvest Kale Slaw (gf-v)	8	Spicy Seared Sugar Snap Peas and Almonds (gf-v)	9.5
tossed with papaya seed vinaigrette, sliced bell peppers and red cabbage		pan seared with a tamari garlic chili sauce topped with toasted sesame seeds	
Artichoke Heart Fries	8	Fire Roasted Asparagus	9
served with truffle aioli dipping sauce		served with truffle aioli	
"Wakame"(Ocean) Salad	5	Grandma Jean's Island Kim Chee	5.5

Soups & Fresh Island Salads...

(gf) All salads are gluten free without croutons and wonton chips. Please inform your server.

Fresh Seafood Chowder	9	Seasonal Farmer's Salad	9.5
fresh daily, featuring island fish, bay shrimp, clams, bacon, onions, celery and potatoes		"Haiku" mixed field greens, "Kamuela" cucumbers, grape tomatoes and garlic crouton with choice of dressing	
Kale Caesar Salad	12	Classic Wedge Salad	11.5
local kale, fresh shaved parmesan tossed with our house caesar dressing and topped with anchovy filets and wonton chips		applewood smoked bacon, grape tomato, red onions and imported crumbled bleu cheese	
Upcountry Arugula Salad	13.5	Kula Strawberry & Goat Cheese Salad	12.5
Maui grown Arugula, roasted beets, avocado, Italian vinaigrette, balsamic mist, topped with toasted mac nuts and shaved parmesan		Maui Surfing Goat Dairy chevre, "Haiku" mix field greens, toasted walnuts, with papaya seed vinaigrette	

(gf) - gluten free (v) - vegan preparation

* Consuming raw or undercooked foods may increase your risk of food-borne illness.

* Please inform your server of any dietary restrictions.

No personal checks accepted. Hawaii sales tax will be added to check. • Please no separate checks for parties over six. Prices are subject to change without notice. No substitution, please. Do not leave valuables unattended. Lahaina Fish Co. reserves the right to refuse service to anyone.

E Ola Pono.....Live Well

Ahi Poke and “Haiku” Mixed Greens Salad* 26.5
“A local favorite” marinated fresh cubed Hawaiian tuna over “Haiku” mixed field greens and crisp wontons drizzled with balsamic reduction and spicy ginger wasabi aioli

Roasted Seasonal Squash (gf-v) 27
stuffed with stir-fried quinoa, bell peppers, red cabbage, sugar snap peas, kale and zucchini with a ginger Tamari sauce

Tofu Coconut Curry (gf-v) medium spice 27
yellow Thai curry, bell peppers, kale, red cabbage, sugar snap peas, onions, zucchini with brown steamed rice

Cherry Balsamic Shrimp and Quinoa Salad (gf) 25
chilled Cajun black tiger shrimp tossed with quinoa, dried cherries, sugar snap peas, and “Haiku” mixed greens with balsamic vinaigrette

Taro and Lentil Steak (gf-v) 26
taro, a traditional Hawaiian staple... made into a tasty homemade patty that’s high in fiber and low fat features brown rice, turmeric and lentils. Served with edamame guacomole, grape tomatoes, kale slaw and Molokai sweet potato mash

HAWAIIAN FRESH FISH!*

Chef Keet’s recommended preparations. We serve line caught fish whenever possible.
All fresh fish served are subject to availability.

Ahi (Hawaiian tuna) 34
(tender steak like filet) spicy seared premium grade tuna, served medium rare over Maui onion mashed potato with an Asian sesame whole grain dijon sauce topped with fried onions

Mac Nut Crusted Mahimahi (dorado) 37.5
(mild and flaky) served with a coconut ginger beurre blanc and sweet chili drizzle over Molokai sweet potato mash

Opah (moonfish) (gf) 37.5
(mild tender filet) grilled or blackened served over caramelized Maui onion mashed potato with roasted red pepper garlic sauce

Pacific Snapper (delicate filet) (gf) 38.5
when available... premium seasonal snapper pan seared with a garlic lemon truffle aioli over locally farmed roasted Maui vegetables

Monchong (big scale pomfret) (gf) 35.5
(mild white filet) cajun seared over caramelized Maui onion mashed potato with a tropical salsa and balsamic drizzle

Island Fish Coconut Curry (gf) medium spice 36
Island fish, yellow Thai curry, bell peppers, green peas, onions, zucchini with brown steamed rice

Mochiko Mahimahi 35
wok-fried in a teriyaki mochiko batter served with white or brown rice, wakame (ocean) salad, pickled ginger, kim chee, shredded nori, sliced cucumber, sesame seeds and wasabi aioli drizzle

Seafood Quinoa Paella (gf) 38.5
Island fish rubbed with fresh herbs and spices, black tiger shrimp, scallops, Maui smoked venison chorizo, onions, kale and tomato in a savory broth over quinoa topped with fresh cilantro sprigs **Pesco-vegetarian option available**

Seafood Lau Lau “Taste of Lahaina Winner” 38.5
mahimahi, shrimp, scallops, Molokai sweet potato and spinach sautéed in a flavorful oyster & sherry sauce over ti leaf with brown or white rice and haupia

Ko a kai “from the ocean”

Shrimp Linguini 34
black tiger shrimp and mushrooms sautéed in white wine, garlic, and lemon butter served with garlic toast

Sautéed Sea Scallops 35.5
garlic, wine lemon butter sauce with Maui onion mashed potato

Twin Tristan Lobster Tails (gf) Market
two premium cold water lobster tails served with Maui onion mashed potatoes drawn butter




Opakapaka
(Pink Snapper)
delicate, moist and semi-firm


Onaga
(Red Snapper)
delicate, moist and soft


MahiMahi
(Dorado)
flaky, moist and sweet


Ono
(King Mackerel)
white, flaky and sweet

“AWARD WINNING” PRIME RIB*

Hawaiian sea salt crusted Certified Angus Beef Au Jus slow roasted in our “Electric Imu” served with Maui onion mash and creamed horseradish

COUNTRY CUT 10 oz. 31 • HOUSE CUT 14 oz. 37

Make it a Surf and Turf....Grilled Shrimp 12.5 • Grilled Mahimahi 11 • Tristan Lobster Market

Ko a ‘Āina “from the field and farm”

“Primo” Burger*

21.5

fresh Maui Cattle Co. beef served medium topped with our signature teriyaki sauce, applewood smoked bacon, grilled Maui pineapple, cheddar cheese, teri mayo, lettuce, tomato and onions on our brioche bun.

Served with sea salted fries.

Udi’s gluten free bun available

Chicken Scaloppine

27

sautéed chicken breast medallions in a white wine, caper, mushroom, onion, beurre blanc over Maui onion mash potatoes or pasta

Maui Style BBQ Pork Ribs

28.5

zesty flavored tender ribs topped with toasted coconut flakes, tropical fruit salsa, sea salted fries

Hawaiian Salt and Pepper Ribeye*

36.5

12 oz. certified angus beef fire roasted to perfection topped with bleu cheese crumble and fried onions served with Maui onion mashed potatoes

Fire Roasted Bison*

36.5

the healthier choice... All natural, hand selected primal top sirloin buffalo (recommended medium rare), Hawaiian sea salt, pepper and herb butter seasoning served with grilled asparagus and Maui onion mashed potatoes

Add to any of our Entrees: Grilled Shrimp 12.5 • Grilled Mahimahi 11 • Tristan Lobster Market

Keiki Menu (Children under 10)

10.5 each and includes Soda or Juice, and Carrot Sticks

Front St. Mini Burgers

2 Angus beef sliders with fries

Teriyaki Chicken Rice Bowl

Maui Pineapple, Grapes and Kula Strawberries Fruit Bowl (gf)

Island Fish n Chips

served with homemade dill-caper tartar sauce

Maui Style BBQ Pork Ribs

served with fries

Linguini

with butter sauce & parmesan cheese



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Ahi

(Hawaiian Tuna)
Deep red and firm



Moi

(Pacific Thread Fin)
delicate, moist, and tender- “For Royalty”



Opah

(Moon Fish)
mild and moist-
“Top Seller!”



Monchong

(Pomfret)
firm and moist



Hapu‘upu‘u

(White Sea Bass)
moist and delicate