

Hawaiian Sea Salt Fries

perfect for sharing

Artichoke Heart Fries

served with truffle aioli dipping sauce

Fresh Harvest Kale Slaw (gf-v)

tossed with our papaya seed vinaigrette, sliced bell peppers and red cabbage

“Wakame”(Ocean) Salad

Sides

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| 6 | Wok-fried Brussel Sprouts drizzled with truffle aioli sauce | 9.5 |
| 8 | Maui Pineapple, Grapes & Kula Strawberries (gf-v) | 9 |
| 8 | Shrimp Cocktail (gf) 4 black tiger shrimp served with wasabi horseradish cocktail sauce | 16.5 |
| 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

fresh daily, featuring island fish, bay shrimp, clams, bacon, onions, celery and potatoes

Kale Caesar Salad

local kale, fresh shaved parmesan tossed with our house caesar dressing and topped with anchovy filets and wonton chips

Ahi Poke Salad*

“A local favorite” marinated fresh cubed Hawaiian tuna over “Haiku” mixed field greens and crisp won tons drizzled with balsamic reduction and spicy ginger wasabi aioli

Cherry Balsamic Chicken and Quinoa Salad (gf)

chilled Cajun chicken breast tossed with quinoa, dried cherries, sugar snap peas, and “Haiku” mixed greens with balsamic vinaigrette

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| 9 | Seasonal Farmer’s Salad “Haiku” mixed field greens, “Kamuela” cucumbers, grape tomatoes and garlic crouton with choice of dressing | 6.5 9.5 |
| 12 | Upcountry Arugula Salad Maui grown Arugula, roasted beets, avocado, Italian vinaigrette, balsamic mist, topped with toasted mac nuts and shaved parmesan | 14 |
| 17.5 | Kula Strawberry & Goat Cheese Salad (gf) Maui Surfing Goat Dairy chevre, “Haiku” mixed field greens and toasted walnuts with papaya seed vinaigrette | 13 |
| 16.5 | Add to any one of our Salads Grilled or Blackened... Mahimahi Filet 9.5 Chicken Breast 8 Black Tiger Shrimp 12.5 | |

E Ola Pono.....Live Well (Udi’s Gluten Free buns available)

Tofu Coconut Curry Rice Bowl (gf-v)

yellow Thai curry (moderate in spice), bell peppers, kale, red cabbage, sugar snap peas, onions, zucchini, with brown steamed rice

17

Taro & Lentil Burger

“Our Signature Burger”

taro, a traditional Hawaiian staple... made into a tasty homemade patty that’s high in fiber and folate features brown rice, turmeric and lentils. Served with sesame whole grain dijon, tomato, lettuce, and onion on our brioche bun

16.5

Island Gourmet Burgers & Sandwiches.....

We use fresh Maui Cattle Co. ground beef and serve our burgers medium* on our brioche bun or Udi’s Gluten Free bun.

Front St. Burger

served with our homemade sauce, lettuce, tomato and onion. Add Cheddar cheese 1.00

14

Turkey Cranberry Sandwich

cranberry sauce, applewood smoked bacon, imported Swiss cheese, lettuce, tomato, onion and ranch dressing on fresh-baked Lahaina marble rye

15.5

“Primo” Burger

topped with our signature teriyaki sauce, applewood smoked bacon, grilled Maui pineapple, cheddar cheese teri mayo, lettuce, tomato and onion

17

Grilled Shrimp Burger (when available)

whole shrimp patty topped with corn relish, lettuce, tomato and onion with homemade dill-caper tartar, cocktail sauce

17.5

Mahi Reuben Sandwich “Our Specialty”

mild & flaky grilled island fish, served on butter toasted fresh-baked Lahaina marble rye bread, melted imported Swiss cheese, homemade coleslaw & Thousand Island dressing

17.5

FRESH HAWAIIAN FISH



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

Local Favorites

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| Island Fresh Fish Tacos 2 soft tacos, cheddar cheese, ancho chile crema, taco sauce, topped with our tropical fruit salsa | 17.5 | Maui Style Pork Ribs Topped with toasted coconut flakes and tropical salsa | 15 |
| <i>"The Best on Front Street"</i> | | Ahi Poke Tostadas* 2 corn tortillas topped with fresh cubed marinated Hawaiian tuna, edamame guacamole, grape tomato, cabbage and ancho chile crema | 12.5 |
| Island Fish and Chips served with Hawaiian sea salt fries and homemade dill-caper tartar sauce | 14.5 (3pc.) 17.5 (4pc.) | Prime Rib & Lobster Fajitas 2 soft tacos, sautéed bell peppers and Maui onions served with ancho chile crema, taco sauce and a side of salsa verde | 17 |
| Blackened Chicken Wrap free range chicken breast, shredded cheddar and cabbage, tomato, red onion, ranch, wrapped in a spinach tortilla | 15.5 | Lobster Ceviche* Kamuela cucumbers, grape tomatoes, red onion, cilantro, and lime juice topped with edamame guacamole served with tortilla chips | 15 |
| Fresh Island Sashimi* (gf) Hawaii's best ahi tuna (gf) with Tamari soy sauce | 18.5 | | |
| Crispy Calamari tender calamari strips with dill-caper tartar and cocktail sauce | 15 | Ahi "Katsu" Rice Bowl panko crusted medium rare tuna served over white or brown rice with wakame (ocean) salad, pickled ginger, carrot curls, shredded nori, sliced cucumber, sesame seeds and wasabi ginger beurre blanc | 19 |



Hawaiian Fish Plates

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|--|------|---|----|
| Mahimahi (dorado) (mild & flaky) Cajun seared over white or brown rice topped with tropical salsa & balsamic drizzle | 19.5 | Teriyaki Ahi (yellowfin tuna) (tender steak like fillet) grilled to a perfect medium rare, signature sweet soy marinade, white or brown rice topped with tropical salsa | 19 |
| Featured "Catch of the Day" (while it lasts!) A dynamic masterpiece created daily and recited by your server | 20 | | |

Keiki Menu (Children under 10)

10.5 each and includes Soda or Juice, and Carrot Sticks

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| Front St. Mini Burgers 2 Angus beef sliders with fries | Island Fish n Chips served with homemade dill-caper tartar sauce |
| Teriyaki Chicken Rice Bowl | Maui Style BBQ Pork Ribs served with fries |
| Maui Pineapple, Grapes and Kula Strawberries Fruit Bowl (gf) | Linguini with butter sauce & parmesan cheese |

(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.



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