

Tropical Temptations

Hana Rainbow Punch 13.5
Kula Toasted Coconut Rum & dark rum, guava, pineapple juice. You'll think you're in Hana.

Cucumber Ali'i Lavender 15.5
Crisp and Refreshing! Ketel One Botanical Cucumber & Mint, fresh lime and mint

Asian Pear Cooler 14
Ocean Vodka, pear puree, lime sour and soda water... smooth and refreshing

Captain's Sangria 16
Three Olives Rose, watermelon puree, lime and soda

Lava Flow 13.5
Surf your days away on red hot Strawberries and a blend of Light Rum. Pineapple and Coconut

Chi Chi or Pina Colada 13
Vodka or Light Rum. Made to melt in your mouth Hawaiian style! Pineapple and Coconut blend

Sailor's Grog 14
Sailor Jerry spiced rum, coconut, pineapple, orange juice, lime and simple syrup

Honolua Bay Breeze 13
Warm up to this drink. Perfect portions of Titos Vodka, cranberry and pineapple.

Mai Tai 12.5
Made from scratch! Light rum topped with a dark rum float. Pineapple juice, sweet sour, orange curacao and orgeat syrup

Moscow Mule 13.5
Ocean Vodka with fresh squeezed lime and ginger beer finished with a sprig of mint

Lanai Mule 14
Ciroc Pineapple Vodka, ginger beer, mint, lime

Maui Mule 14
Ciroc Coconut Vodka, Goslings ginger beer, mint, lime

Molokai "Kalaupapa" Mule 13.5
Jameson, ginger beer, mint, lime

Lahaina Storm 12.5
Old Lahaina Dark Rum, ginger beer

Specialty Martinis & Margaritas

Hawaiian-tini 15.5
Flavors of Paradise...Ciroc Coconut & Pineapple Vodka, with a splash of pineapple juice

Lahaina Mangotini 15.5
Ciroc Mango Vodka, Mango Puree and a splash of Pineapple Juice

Pomegranate "Pamatini" Berry 15.5
Tanqueray Gin or Ocean Vodka, Pomegranate Liqueur, Cointreau, splash of cranberry and soda in a sugar rimmed glass

Lychee Martini 15.5
Ocean Vodka and lychee purée

Glorita 16
Sauza Reposado, Cointreau, Gran Marnier, splash of fresh squeezed lime juice, OJ and sweet sour

Island Margarita 16
A local favorite... Sauza Silver, Lilikoi (passion fruit), triple sec, splash of lime juice with Li hing mui (sweet-sour plum) rim. Explosion of flavors!

Mocktails

Strawberry Fields 11.5
A refreshing blend of Hibiscus and Strawberries topped with soda water

Kiwi Bajito 11.5
Kiwi Purée, Mint leaves, Lime Juice topped with soda water

Mango Mule 11.5
Honey syrup, Mango purée, Ginger beer, Cucumber and Lime

Super Smoothies (Non Alcoholic)

Tropical Passion 10
Mango, Guava & Pineapple

Hula Hula 10
Mango, Coconut, Pineapple & Banana

Volcanic Eruption 10
Vanilla Ice cream with your favorite fruit. Blended into a cool indulgence

Kealoha Kombucha *E Ola Pono... Live Well* from Bruddah Booch, Lahaina Maui

Lahaina Elixir 7.5 31
Pineapple, Açai and Ginger

Seasonal Brews 7.5 31
Ask your server about today's selection

Appetizers

<p>Ahi Poke Tostadas* 14 2 corn tortillas topped with fresh cubed marinated Hawaiian tuna, edamame guacamole, grape tomato, cabbage and ancho chile crema</p> <p>Maui Style BBQ Pork Ribs 14.5 stack of tender ribs topped with toasted coconut and tropical salsa</p> <p>Ahi Katsu* "Our Signature" 21 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</p> <p>Fresh Island Sashimi* 20.5 Hawaii's best ahi tuna.(gf) with Tamari soy sauce</p>	<p>Steamed Clams (gf) 17 sweet Manila clams and baby bok choy in garlic butter sherry broth</p> <p>Seared Pepper Scallops* 17.5 "Award Winning" served with mushrooms, soy sake butter sauce and tobiko</p> <p>Crispy Calamari 16 tender calamari strips with dill-caper tartar and cocktail sauce</p> <p>Shrimp Cocktail (gf) 17.5 4 black tiger shrimp served with horseradish cocktail sauce</p>
---	---

Pulehu Tako (gf)	18
Grilled Spanish octopus, flavors of the Mediterranean... olive oil, artichoke hearts, cherry pepper, grape tomatoes, capers, oregano, paprika, garlic, lemon, chopped parsley	

Vegetables & Sides

<p>Pan Seared Portobello Mushrooms (gf-v) 10 seared with extra virgin olive oil, garlic, wine, tahini, light sea salt and pepper</p> <p>Roasted Butternut Squash (gf) 10.5 walnuts and garlic herb butter</p> <p>Fresh Harvest Kale Slaw (gf-v) 8.5 tossed with papaya seed vinaigrette, sliced bell peppers, carrots and red cabbage</p> <p>Artichoke Heart Fries 8.5 served with truffle aioli dipping sauce</p> <p>"Wakame"(Ocean) Salad (gf) 6</p>	<p>Wok-fried Brussel Sprouts 10 drizzled with truffle aioli sauce</p> <p>Charred Broccolini (gf) 9.5 Caesar dressing and Parmesan cheese</p> <p>Spicy Seared Sugar Snap Peas and Almonds (gf-v) 9 pan seared with a tamari garlic chili sauce topped with toasted sesame seeds</p> <p>Fire Roasted Asparagus (gf) 9.5 served with truffle aioli</p> <p>Chee Huu Kim Chee (gf-v) 6 Maui made with locally grown produce</p>
---	---

Soups & Fresh Island Salads...

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

<p>Fresh Seafood Chowder 9.5 fresh daily, featuring island fish, bay shrimp, clams, bacon, onions, celery and potatoes</p> <p>Kale Caesar Salad 13 local kale, fresh shaved parmesan tossed with our house caesar dressing and topped with anchovy filets and wonton chips</p> <p>Upcountry Arugula Salad 14.5 Maui grown Arugula, roasted beets, avocado, Italian vinaigrette, balsamic mist, topped with toasted mac nuts and shaved parmesan</p>	<p>Seasonal Farmer's Salad 10.5 "Kumu" mixed field greens, "Kamuela" cucumbers, grape tomatoes and garlic crouton with choice of dressing</p> <p>Classic Wedge Salad 12.5 applewood smoked bacon, grape tomato, red onions and imported crumbled bleu cheese</p> <p>Kula Strawberry & Goat Cheese Salad 13.5 Maui Surfing Goat Dairy chevre, "Kumu" mix field greens, toasted walnuts, with papaya seed vinaigrette</p>
--	--

(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 “Kumu” Mixed Greens Salad* 27
“A local favorite” marinated fresh cubed Hawaiian tuna over “Kumu” mixed field greens and crisp wontons drizzled with balsamic reduction and spicy ginger wasabi aioli

Roasted Seasonal Squash (gf-v) 27.5
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 27.5
yellow Thai curry, bell peppers, kale, red cabbage, sugar snap peas, onions, zucchini with brown steamed rice

Cherry Balsamic Shrimp and Quinoa Salad (gf) 27.5
chilled Cajun black tiger shrimp tossed with quinoa, dried cherries, sugar snap peas, and “Kumu” mixed greens with balsamic vinaigrette

Taro and Lentil Steak (gf-v) 26.5
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) 37
(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) 38.5
(mild and flaky) served with a coconut ginger beurre blanc and sweet chili drizzle over Molokai sweet potato mash

Opah (moonfish) (gf) 38.5
(mild tender filet) grilled or blackened served over caramelized Maui onion mashed potato with roasted red pepper garlic sauce

Pacific Snapper (delicate filet) (gf) 39.5
when available... premium seasonal snapper pan seared, lemon truffle aioli, cauliflower rice, baby bok choy

Monchong (big scale pomfret) (gf) 36.5
(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 37
Island fish, yellow Thai curry, bell peppers, green peas, onions, zucchini with brown steamed rice

Mochiko Ahi 36.5
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

Seafood Quinoa Paella (gf) 39.5
Island fish rubbed with fresh herbs and spices, black tiger shrimp, scallops, Maui sausage, 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” 39.5
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 35
black tiger shrimp and mushrooms sautéed in white wine, garlic, and lemon butter served with garlic toast

Sautéed Sea Scallops 36.5
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. 32 • HOUSE CUT 14 oz. 38

Make it a Surf and Turf....Grilled Shrimp 13.5 • Grilled Mahimahi 13 • Tristan Lobster Market

Ko a ‘Āina “from the field and farm”

“Primo” Burger*

22.5

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

28

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

29.5

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

Hawaiian Salt and Pepper Ribeye*

37.5

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*

38

the healthier choice... All natural, hand selected New York cut striploin (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 13.5 • Grilled Mahimahi 13 • Tristan Lobster Market

Keiki Menu 15

Children under 10. Includes Soda or Juice, Carrot Sticks, Grapes & Ice Cream

Front St. Mini Burgers

2 Maui Cattle Co. beef sliders with fries

Fish Fry n Chips

served with homemade dill-caper tartar sauce

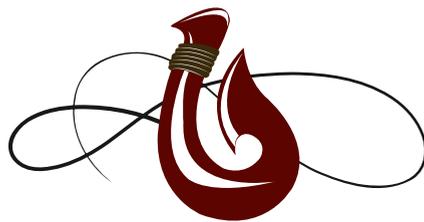
Teriyaki Chicken Katsu Rice Bowl

Breaded chicken served and our signature Teriyaki sauce

Maui Style BBQ Pork Ribs

served with fries

Corn Dog n Fries



(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