

Ocean House

*“The Ocean House features, from our kitchen, freshly baked breads and homemade pastas”
We only purchase the freshest products available,
therefore not all menu items are available each night.*

Pupu Specialties

(large enough to share)

Island Style Sashimi 12 <i>Fresh Hawaiian Ahi</i>	Escargot in Puff Pastry 10 <i>Sauteed in garlic butter, mushrooms and melted brie cheese</i>
Grilled Zucchini and Eggplant Crostini 8 <i>Balsamico with Gorgonzola cheese on grilled garlic olive oil ciabatta crisp</i>	Coconut Lobster Skewers 13 <i>With sweet chili lime sauce</i>
Baked Seafood Dynamite 12 <i>Lobster, shrimp and scallops with garlic, chili aioli</i>	Seared Peppered Sea Scallops 10 <i>Mushrooms, soy sake butter sauce</i>
Ahi and Maui Onion Tartare 9 <i>With avocado, roasted tomato salsa, horseradish mustard cream and won ton chips</i>	Spare Ribs Kahala 9 <i>Fire roasted pork ribs with Maui gold pineapple barbecue sauce</i>

Soup and Salads

Seafood Chowder 6
Made fresh daily

Ocean House Salad 6 <i>Organic greens with our minted guava vinaigrette</i>	Classic Caesar 7 <i>Whole leaf Romaine, white anchovy, shaved parmesan</i>
Maui Onion and Tomato Salad 6 <i>Gorgonzola and balsamic vinaigrette</i>	Sonoma Goat Cheese Salad 11 <i>Meschun greens, mango, candied walnuts, sun dried cherries, champagne vinaigrette</i>

Keiki Menu (Children under 12)

Prime Rib 12	Grilled Chicken Breast 8
Linguine with Alfredo 8	Linguine with Marinara 8

“Hawaiian Salt” Slow Roasted Prime Rib Au Jus

In Our Electric Imu

All Prime Rib entrees served with Maui onion mashed potatoes

The Ocean House Cut 27
A hearty portion of juicy tender beef

Lite Cut 23 <i>A smaller cut for a lighter appetite</i>	Pulehu Prime Rib 28 <i>Grilled with garlic and fresh herbs</i>
The Alii Cut 33 <i>Generous for a King size appetite</i>	Prime Rib New Orleans 28 <i>Flash grilled with cajun spice</i>

Hawaiian Fresh Fish

<p>Pacific Salmon 24 <i>Grilled topped with sun dried tomato pesto served with Maui onion mashed potato</i></p> <p>Crab Stuffed Mahi Mahi 26 <i>Baked topped with bearnaise sauce served with Maui onion mashed potatoes</i></p> <p>Pan Seared Kampachi 29 <i>Topped with shoyu, ginger vinaigrette, citrus beurre blanc and Jasmine rice</i></p>	<p>Hapu'upu'u 27 <i>Hawaiian Seabass sauteed with bananas, mac nuts in Frangelico sauce over Jasmine rice</i></p> <p>Parmesan Crusted Opah Picatta 26 <i>With caper wine lemon butter sauce and Maui onion mashed potatoes</i></p> <p>Garlic Ahi Steak 24 <i>Deglazed with sake, oyster sauce, shiitake mushrooms sugar snap peas over Jasmine Rice</i></p>
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Island Fare

<p>Beef Tenderloin Polynesia 28 <i>Filet mignon, wrapped with apple wood smoked bacon, topped with blue crab, bearnaise sauce and Maui onion mashed potatoes</i></p> <p>Seafood Coconut Curry 22 <i>Sauteed fresh fish, shrimp and scallops served in a puff pastry with mango chutney and mac nuts</i></p> <p>Grilled Breast of Chicken 19 <i>With Porcini mushroom sauce and Maui onion mashed potatoes</i></p> <p>Hawaiian Fresh Fish Stir Fry 21 <i>Fresh vegetables, oyster sherry sauce, HOT or MILD, served on cake noodle</i></p>	<p>Hawaiian Salt & Pepper Steak 24 <i>New York steak grilled with your choice of bearnaise or cognac sauce served with Maui onion mashed potatoes</i></p> <p>Filet Mignon and Cold Water Lobster Tail . A.Q. <i>Served with Maui onion mashed potatoes</i></p> <p>Fresh Vegetable Stir Fry 18 <i>Garden fresh with oyster sherry sauce, HOT or MILD, served on cake noodle</i></p> <p>Seafood Lau Lau 23 <i>Mahi Mahi, shrimp, scallops sauteed with garlic, soy, sake, luau leaf wrapped in ti leaf served with Jasmine rice</i></p>
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Fruit of the Sea

<p>Garlic Shrimp Scampi 23 <i>Sauteed with garlic, mushroom, white wine and lemon butter served with linguine</i></p> <p>Cold Water Lobster Tail A.Q. <i>Broiled with drawn butter and lemon served with Maui onion mashed potatoes</i></p> <p>Seafood Linguine 28 <i>Sauteed lobster, shrimp, scallops, clams, fish and mussels in a lobster mushroom cream sauce over homemade linguine and shredded parmesan</i></p>	<p>Sauteed Sea Scallops 22 <i>Creamy garlic wine lemon butter served with Jasmine rice</i></p> <p>Bouillabaisse 28 <i>Lobster, clams, mussels, fish, shrimp and scallops simmered in saffron broth served with garlic toast</i></p> <p>Vegetable Mixed Grill 18 <i>Grilled portabello, zucchini, eggplant and red onion marinated in garlic, olive oil, balsamic vinegar and served with garlic butter linguine</i></p>
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Ala Carte

(large enough to share)

<p>Baked Potato 3</p> <p>Sauteed Mushrooms 5</p>	<p>Sauteed Fresh Vegetables 5</p> <p>Asparagus Hollandaise 6</p>
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The Ocean House Restaurant reserves the right to refuse service to anyone. Please, no personal checks accepted. Hawaii 4.712% sales tax will be added. Gratuity has not been included on the check. Please no separate checks for parties of six or more. A 18% gratuity will be added to parties of six or more. Prices are subject to change without notice. Please do not leave valuables unattended.