

# WELCOME TO PEOHE'S SECOND LINE OF COPY

## *Appetizers*

<b>COCONUT CRUNCHY SHRIMP</b>	13.95	<b>MAUI-STYLE ONION RINGS</b>	8.50
Large shrimp breaded with tempura batter, coconut and panko breadcrumbs. Served with Thai chili citrus sauce		Lightly battered with tempura batter, coconut and panko breadcrumbs. Served with house-made chipotle catsup	
<b>CALAMARI</b>	12.95	<b>JUMBO LUMP CRAB CAKE</b>	14.95
Tender calamari lightly fried and served with Thai chili citrus		Jumbo lump blue crab cake sautéed and served with a lemon shallot butter sauce and Creole aioli	
<b>TRUFFLE KISSES</b>	10.95	<b>OYSTERS ON THE HALF SHELL</b>	1/2 DOZ 14.95 DOZ 26.95
Truffle and Ricotta stuffed pasta with brown butter, sage and candied walnuts. Topped with shaved Parmesan and Truffle Oil		Fresh Pacific oysters served with tangy cocktail sauce	
<b>THAI CHICKEN SPRING ROLLS</b>	10.95	<b>CRAB, AVOCADO &amp; MANGO STACK</b>	14.95
Thai-marinated chicken and julienne vegetables lightly fried. Served with plum dipping sauce		Jumbo lump crabmeat tossed in rémoulade over layers of fresh avocado and mango	
<b>SHRIMP COCKTAIL</b>	13.95	<b>CHICKEN LETTUCE WRAPS</b>	10.95
Jumbo shrimp served with a tangy cocktail sauce		Tender sautéed chicken with water chestnuts, served "build your own" style with lettuce cups and dipping sauces	
<b>HERB STEAMED ARTICHOKE</b>	9.95	<b>PUPU PLATTER</b>	25.95
Poached in seasoned bouillon. Served with clarified butter and lemon-basil aioli		A selection of our house favorites including Thai chicken spring rolls, bacon wrapped sea scallops, coconut crunchy shrimp, Maui onion rings, and glazed filet mignon brochette. Sorry, no substitutions	

## *Soups & Salads*

<b>LOBSTER BISQUE</b>	CUP 6.95 BOWL 9.95	<b>SPINACH SALAD</b>	8.95
This classic lobster dish is served piping hot, finished with whole butter and sherry		Baby spinach, with mushrooms, onions, chopped eggs and bacon. Served with hot bacon vinaigrette	
<b>PEOHE'S SALAD</b>	8.95	<b>BEEFSTEAK TOMATO SALAD</b>	9.95
Field greens tossed in our own orange-ginger vinaigrette, topped with Mandarin oranges and candied walnuts		On a bed of fresh spinach tossed in lemon vinaigrette with chopped bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle	
<b>CAESAR SALAD</b>	8.95	<b>SEAFOOD COBB SALAD</b>	17.95
Romaine lettuce, fresh Parmesan cheese, croutons and Caesar dressing		Shrimp, crab, bacon, avocado, diced tomato, and cucumber on a bed of chopped romaine lettuce	
<b>GARDEN SALAD</b>	7.95	<b>ASIAN CHICKEN SALAD</b>	13.95
Fresh lettuce and crisp garden vegetables served with your choice of dressing		Tender roasted chicken, snow peas, cucumber, carrots, daikon sprouts, bean sprouts atop mixed Napa and red cabbages, romaine lettuce and green onions. Served with an Asian vinaigrette	

## *Brunch Entrées*

**BRUNCH ENTREES ARE SERVED WITH POTATOES, FRESH FRUIT AND AN ARRAY OF MUFFINS AND BREAD**

<b>PEOHE'S BENEDICT</b>	14.95	<b>EGGS COPENHAGEN</b>	14.95
An English muffin topped with two poached eggs, Canadian bacon and hollandaise		Two poached eggs and smoked salmon served on English muffins topped with hollandaise sauce	
<b>FRENCH TOAST</b>	12.95	<b>BAY SHRIMP OMELET</b>	14.95
Egg bread dipped in a cinnamon batter and dusted with powdered sugar		Stuffed with bay shrimp, roma tomatoes, basil, garlic and finished with a pesto cream sauce	
<b>GRILLED HAM AND EGGS</b>	13.95	<b>NEW YORK STEAK AND EGGS</b>	20.95
A generous cut of honey glazed ham, grilled and served with two eggs any style		Grilled 6 oz. New York strip served with two eggs any style, accompanied by brunch potatoes and fresh fruit	
<b>THE BIG KAHUNA</b>	13.95	<b>QUICHE LORRAINE</b>	15.95
French toast, two eggs any style and two sausage links		A brunch classic, with ham, mushroom, onion and Swiss cheese	
<b>CRAB AND ASPARAGUS OMELET</b>	15.95		
Crab, asparagus, and Jack cheese. Finished with a champagne cream sauce			

## *Lunch Entrées*

<b>CRAB STUFFED TILAPIA</b>	17.95	<b>PEOHE'S SIRLOIN BURGER</b>	11.95
Coated with panko breadcrumbs, stuffed with jumbo lump blue crabmeat. Baked and finished with a caper butter sauce		One half pound of ground sirloin rolled in shallots and cracked pepper. Served with caramelized onions	
<b>PEOHE'S MAHI MAHI MAI'A</b>	20.95	<b>LOBSTER SANDWICH</b>	15.95
Unique to Peohe's. Fresh Mahi Mahi fillet with macadamia nuts, bananas, and Frangelico. Served with coconut ginger rice		Lobster salad, lettuce and tomato on toasted sourdough bread	
<b>SESAME CRUSTED SALMON</b>	17.95	<b>HULI HULI PULLED PORK SANDWICH</b>	11.95
Atlantic Salmon rolled in toasted sesame seeds. Served with sautéed Szechuan vegetables and Thai peanut sauce		Hawaiian-style pulled pork & Asian coleslaw in a baguette. Served with French fries	
<b>COCONUT CRUNCHY SHRIMP</b>	15.95	<b>SHAVED PRIME RIB SANDWICH</b>	13.95
Large shrimp breaded with tempura batter, coconut and panko breadcrumbs. Served with Thai chili citrus sauce		Prime Rib, slow roasted, sautéed onions and Jack cheese on a French roll. Served with au jus, creamed horseradish and French fries	
<b>TRUFFLE KISSES</b>	15.95	<b>BLACKENED AHI SALAD</b>	16.95
Truffle and Ricotta stuffed pasta with brown butter, sage and candied walnuts, topped with shaved Parmesan and Truffle oil. Served with your choice of grilled chicken or grilled shrimp		Blackened Ahi Tuna atop a bed of baby greens with tomatoes, cucumbers, red onions and served with a Thai citrus vinaigrette	
<b>THAI MUSSELS OVER UDON NOODLES</b>	15.95	<b>PEOHE'S MAHI MAHI TACOS</b>	13.95
Tender steamed black mussels with Kaffir lime-coconut broth over Udon noodles		Fresh Mahi Mahi, shredded cabbage, Jack cheese, mango pico de gallo and traditional white sauce. Served with coconut ginger rice	
<b>PEOHE'S FISH AND CHIPS</b>	13.50	<b>PULLED PORK SLIDERS</b>	12.95
Pacific Haddock in a rich beer batter		3 mini pulled pork sandwiches with Hawaiian BBQ sauce. Served with French fries	

### *Peohe's Signature Dessert*

**HOT CHOCOLATE LAVA CAKE 10.95**

Please order prior to dinner to allow for 30 minute preparation. Rich Godiva chocolate liqueur cake with molten chocolate center. Served warm with chocolate sauce, Heath Bar Crunch and macadamia nut ice cream

Steve Ewing ... General Manager

David Bland ... Executive Chef

Bread served on request.

18% Service Charge will apply to all parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase your risk of food borne illness.

Peohe's is wholly owned by Landry's, Inc.