

# WELCOME TO PEOHE'S SECOND LINE OF COPY

## *Appetizers*

<b>PEPPER SEARED AHI TUNA</b> Fresh sashimi grade ahi seared with pepper and served with thinly sliced red onions, avocados and garlic ponzu sauce	15.95	<b>COCONUT CRUNCHY SHRIMP</b> Large shrimp breaded with tempura batter, coconut and panko breadcrumbs. Served with Thai chili citrus sauce	13.95
<b>SHRIMP COCKTAIL</b> Large shrimp with a tangy cocktail sauce	13.95	<b>CALAMARI</b> Tender calamari lightly fried and served with Thai chili citrus	12.95
<b>OYSTERS ON THE HALF SHELL</b> Fresh Pacific oysters, served with tangy cocktail sauce	1/2 Doz. 14.95 Doz. 26.95	<b>JUMBO LUMP CRAB CAKE</b> Jumbo lump blue crab cake sautéed, served with lemon shallot butter and Creole aioli	14.95
<b>CRAB, AVOCADO &amp; MANGO STACK</b> Jumbo lump crabmeat tossed in remoulade over layers of fresh avocado and mango	14.95	<b>MAUI-STYLE ONION RINGS</b> Lightly battered with tempura batter, coconut and panko breadcrumbs. Served with house-made chipotle catsup	8.50
<b>THAI STEAMED MUSSELS</b> Tender steamed black mussels with Kaffir lime-coconut broth	15.95	<b>CHICKEN LETTUCE WRAPS</b> Tender sautéed chicken with water chestnuts, served "build your own" style with lettuce cups and dipping sauces	10.95
<b>TRUFFLE KISSES</b> Truffle and Ricotta stuffed pasta with brown butter, sage and candied walnuts. Topped with shaved Parmesan and Truffle Oil	10.95	<b>SEAFOOD TOWER</b> Chilled oysters on the half shell, cocktail shrimp, crab legs, lobster and mussels. Served with cocktail sauce and fresh lemon wedges. Serves 2-4 people	68.95
<b>THAI CHICKEN SPRING ROLLS</b> Thai-marinated chicken and julienne vegetables lightly fried, served with plum dipping sauce	10.95	<b>PUPU PLATTER</b> 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	25.95
<b>HERB STEAMED ARTICHOKE</b> Poached in seasoned broth. Served with clarified butter and lemon-basil aioli	9.95		

## *Soups & Salads*

<b>LOBSTER BISQUE</b> This classic lobster dish is served piping hot, finished with whole butter and sherry	9.95	<b>SPINACH SALAD</b> Baby spinach with mushrooms, onions, chopped egg, bacon and hot bacon vinaigrette	8.95
<b>THAI COCONUT GINGER SOUP</b> Our take on the traditional Thai favorite. Coconut milk, fresh ginger, wild mushrooms, cilantro and grilled chicken	6.95	<b>CAESAR SALAD</b> Romaine lettuce, fresh Parmesan cheese, croutons and Caesar dressing	8.95
<b>PEOHE'S SALAD</b> Field greens tossed in our own orange-ginger vinaigrette topped with mandarin oranges and candied walnuts	8.95	<b>SEAFOOD SALAD</b> Poached scallops, smoked salmon in goat cheese, bacon, lobster, shrimp and crab on a medley of field greens. Served with your choice of dressing	18.95
<b>GARDEN SALAD</b> Fresh lettuce and crisp garden vegetables served with your choice of dressing	7.95	<b>BEEFSTEAK TOMATO SALAD</b> On a bed of fresh spinach tossed in lemon vinaigrette with chopped bacon, bleu cheese crumbles, tempura fried onion rings & balsamic drizzle	9.95

<i>Today's Fresh Fish</i> All fish may be prepared simply grilled with olive oil, broiled or sautéed, served with seasonal vegetables and coconut ginger rice	<b>ONO</b>	28.95	<b>SALMON</b>	26.95	<b>SWORDFISH</b>	31.95
	<b>MAHI MAHI</b>	31.95	<b>YELLOWFIN AHI</b>	31.95	<b>CHILEAN SEA BASS</b>	38.95

## *Fresh Fish Specialties*

<b>PEOHE'S MAHI MAHI MAI'A</b> Unique to Peohe's. Fresh Mahi Mahi fillet sautéed with macadamia nuts, bananas and Frangelico. Served with coconut ginger rice	32.95	<b>SESAME CRUSTED SALMON</b> Atlantic Salmon rolled in toasted sesame seeds and baked. Served with sautéed Szechwan vegetables and Thai peanut sauce	27.95
<b>CHILEAN SEA BASS</b> Grilled and served with a wild mushroom and truffle risotto. Finished with a Pinot Noir sauce and fresh steamed asparagus	39.95	<b>PACIFIC ISLAND AHI</b> Premium grade Yellowfin Tuna, char-grilled and served with warm soy-ginger butter, wasabi cream sauce and sautéed Szechwan vegetables	32.95
<b>CRISPY WOK-FRIED WHOLE BASS</b> Served with a hot and spicy Thai sauce and sautéed vegetables	31.95	<b>MAUI STYLE ONO</b> A grilled center cut fillet, marinated in a bold yet sweet sesame ginger sauce. Served over stir fried bok choy, zucchini, and shoestring carrots. Finished with a lime-ginger beurre blanc	29.95
<b>CRAB STUFFED TILAPIA</b> Coated with breadcrumbs, stuffed with crabmeat. Baked and finished with a caper butter sauce and coconut ginger rice	27.95	<b>GRILLED STUFFED SWORDFISH</b> Stuffed with chiffonade spinach, crisp pancetta, feta cheese and thin sliced garlic. Served with wild mushroom and truffle risotto, and complimented with a roasted pepper coulis	32.95

## *Shrimp & Seafood*

<b>PACIFIC FIRE SHRIMP</b> Jumbo shrimp baked with island spices, garlic and butter. Served with steamed white rice	26.95	<b>CRAB STUFFED PRAWNS</b> Colossal prawns stuffed with jumbo lump blue crab and baked with spicy dynamite sauce. Served with baby bok choy and shiitake mushrooms sautéed in mirin wine and eel sauce	32.95
<b>COCONUT CRUNCHY SHRIMP</b> Large shrimp breaded with tempura batter, coconut and panko breadcrumbs. Served with coconut ginger rice and Thai chili citrus sauce	25.95	<b>SEARED MAINE SCALLOPS</b> Pan seared fresh jumbo scallops, finished in a ginger orange sesame glaze	29.95
<b>LOBSTER RAVIOLI</b> Lobster ravioli with shrimp, scallops and spinach sautéed in a chevre sauce	26.95	<b>PEOHE'S MIXED GRILL</b> Fresh grilled fish, grilled shrimp and grilled scallops with lemon-shallot butter sauce. Accompanied by coconut ginger rice	28.95
<b>AUSTRALIAN LOBSTER TAIL (14 OZ.)</b> Served with drawn butter and coconut ginger rice	MARKET	<b>ALASKAN KING CRAB LEGS</b> A pound and a half of steamed crab. Served with clarified butter and coconut ginger rice	MARKET

## *Prime Rib & Steaks*

<b>PEOHE'S PRIME RIB (12 OZ.)</b> Served with garlic mashed potatoes	27.95	<b>CALLAHAN CUT PRIME RIB (16 OZ.)</b> Served with garlic mashed potatoes	32.95
<b>NEW YORK STEAK AND WILD MUSHROOMS</b> Served with a wild mushroom Merlot sauce, Maui style onion rings and garlic mashed potatoes	34.95	<b>BOURBON PORK CHOP</b> Grilled pork chop with honey-bourbon demi glaze and garlic mashed potatoes	24.95
<b>FILET MIGNON</b> Grilled, served with garlic mashed potatoes	32.95	<b>CARIBBEAN-STYLE JERK CHICKEN</b> Marinated in jerk spice seasoning and grilled. Served with sweet tamarind sauce, pear chutney and garlic mashed potatoes	23.50
<b>FILET AND SHRIMP</b>	38.95	<b>SUMMER TRUFFLE FILET MIGNON</b> Sheep's milk Roquefort cheese, sautéed baby arugula, black summer truffle demi glaze	34.95
<b>FILET AND AUSTRALIAN LOBSTER TAIL (7 OZ.)</b>	56.95		

## *Accompaniments & Sides*

<b>ADD JUMBO LUMP CRAB</b>	7.95
<b>ADD COCONUT OR GRILLED SEASONED SHRIMP</b>	10.95
<b>ADD LOBSTER TAIL (7 OZ.)</b>	26.95
<b>GARLIC MASHED POTATOES</b>	6.95
<b>STEAMED VEGETABLES</b>	7.95
<b>COCONUT GINGER RICE</b>	3.95

## *Peohe's Signature Dessert*

<b>HOT CHOCOLATE LAVA CAKE</b> 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	10.95
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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.**

Steve Ewing ... General Manager

David Bland ... Executive Chef