

# WELCOME TO PEOHE'S SECOND LINE OF COPY

## Appetizers

<b>COCONUT CRUNCHY SHRIMP</b> Large shrimp breaded with tempura batter, coconut and panko breadcrumbs. Served with Thai citrus chili sauce	13.95	<b>MAUI-STYLE ONION RINGS</b> Lightly battered with tempura batter, coconut and panko breadcrumbs Served with house-made chipotle catsup	8.50
<b>CALAMARI</b> Tender calamari lightly fried and served with Thai chili citrus	12.95	<b>JUMBO LUMP CRAB CAKE</b> Jumbo lump blue crab cake sautéed and served with a lemon shallot butter sauce and Creole aioli	14.95
<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>OYSTERS ON THE HALF SHELL 1/2 DOZ 14.95 DOZ 26.95</b> Fresh Pacific oysters served with tangy cocktail sauce	
<b>THAI CHICKEN SPRING ROLLS</b> Thai-marinated chicken and julienne vegetables lightly fried. Served with plum dipping sauce	10.95	<b>CRAB, AVOCADO &amp; MANGO STACK</b> Jumbo lump crabmeat tossed in rémoulade over layers of fresh avocado and mango	14.95
<b>SHRIMP COCKTAIL</b> Jumbo shrimp served with a tangy cocktail sauce	13.95	<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>HERB STEAMED ARTICHOKE</b> Poached in seasoned bouillon. Served with clarified butter and lemon-basil aioli	9.95	<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

## Soup & Salads

<b>LOBSTER BISQUE</b> This classic lobster dish is served piping hot, finished with whole butter and shery	CUP 6.95	BOWL 9.95	<b>GARDEN SALAD</b> Fresh lettuce and crisp garden vegetables served with your choice of dressing	7.95
<b>SEAFOOD COBB SALAD</b> Shrimp, crab, bacon, avocado, diced tomato, and cucumber on a bed of chopped romaine lettuce		17.95	<b>SPINACH SALAD</b> Baby spinach, with mushrooms, onions, chopped eggs and bacon. Served with hot bacon vinaigrette	8.95
<b>CAESAR SALAD</b> Romaine lettuce, fresh Parmesan cheese, croutons and Caesar dressing With grilled chicken With blackened Atlantic Salmon		8.95 15.50 17.50	<b>BEEFSTEAK TOMATO SALAD</b> On a bed of fresh spinach tossed in lemon vinaigrette with chopped bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle	9.95
<b>PEOHE'S SALAD</b> Field greens tossed in our own orange-ginger vinaigrette, topped with Mandarin oranges and candied walnuts		8.95	<b>ASIAN CHICKEN SALAD</b> 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	13.95

## Entrées

<b>CRAB STUFFED TILAPIA</b> Coated with panko breadcrumbs, stuffed with jumbo lump blue crabmeat. Baked and finished with a caper butter sauce	17.95	<b>LOBSTER SANDWICH</b> Lobster salad, lettuce and tomato on toasted sourdough bread	15.95
<b>PEOHE'S MAHI MAHI MAI'A</b> Unique to Peohe's. Fresh Mahi Mahi fillet with macadamia nuts, bananas, and Frangelico. Served with coconut ginger rice	20.95	<b>HULI HULI PULLED PORK SANDWICH</b> Hawaiian-style pulled pork & Asian coleslaw in a baguette. Served with French fries	11.95
<b>SESAME CRUSTED SALMON</b> Atlantic Salmon rolled in toasted sesame seeds. Served with sautéed Szechuan vegetables and Thai peanut sauce	17.95	<b>SHAVED PRIME RIB SANDWICH</b> Prime Rib, slow roasted, sautéed onions and Jack cheese on a French roll. Served with au jus, creamed horseradish and French fries	13.95
<b>COCONUT CRUNCHY SHRIMP</b> Large shrimp breaded with tempura batter, coconut and panko breadcrumbs. Served with Thai citrus chili sauce	15.95	<b>BLACKENED AHI SALAD</b> Blackened Ahi Tuna atop a bed of baby greens with tomatoes, cucumbers, red onions and served with a Thai citrus vinaigrette	16.95
<b>TRUFFLE KISSES</b> 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	15.95	<b>PEOHE'S MAHI MAHI TACOS</b> Fresh Mahi Mahi, shredded cabbage, Jack cheese, mango pico de gallo and traditional white sauce. Served with coconut ginger rice	13.95
<b>THAI MUSSELS OVER UDON NOODLES</b> Tender steamed black mussels with Kaffir lime-coconut broth over Udon noodles	15.95	<b>PULLED PORK SLIDERS</b> 3 mini pulled pork sandwiches with Hawaiian BBQ sauce. Served with French fries	12.95
<b>PEOHE'S FISH AND CHIPS</b> Pacific Haddock in a rich beer batter	13.50	<b>JAPANESE STYLE BENTO BOX LUNCH</b> Served with cucumber salad, Asian green salad, lobster California roll and steamed white rice With teriyaki chicken With sesame crusted salmon With coconut crunchy shrimp	12.95 14.95 14.95
<b>PEOHE'S SIRLOIN BURGER</b> One half pound of ground sirloin rolled in shallots and cracked pepper. Served with caramelized onions	11.95		

### 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.