



Hours: 3 pm – 9 pm
(619) 437-4474
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Appetizers

- Shrimp Cocktail 17
5 large chilled shrimp
- Coconut Crunchy Shrimp 14.5
Citrus chili, coconut cream + soy dipping
- Kim Chee Calamari 16.5
Kim chee + citrus Thai dipping
- Herb Steamed Artichoke 12
Fresh herbs, lemon basil aioli

Soups + Salads

- New England Clam Chowder
Cup 9 Bowl 11
- Lobster Bisque
Cup 10 Bowl 12
- Caesar 12
Traditional
- Peohe's Salad 10.5
orange ginger vinaigrette with Mandarin oranges & candied walnuts

Desserts

- Key Lime Pie 10
- White Chocolate Raspberry Cheesecake 10

Vintage Peohe's

- Coconut Crunchy Shrimp 28
citrus chili, coconut cream and soy dipping sauces, coconut ginger rice
- Halibut Mai'a 45
Macadamia nuts, bananas, Frangelico, coconut ginger rice

- Spiced Ahi 40
Furikake rice, wasabi cream + ginger soy

- Prime Rib
3 potato garlic mashed

- Peohe's Cut (10 oz.) 35
- Captain's Cut (14 oz.) 42
- Callahan Cut (18 oz.) 46

Land + Sea

- Sesame Crusted Salmon 31
Szechuan vegetables, peanut sauce, Furikake rice
- Chilean Sea Bass Pinot Noir 48
pinot noir reduction, asparagus, 3 potato garlic mashed
- Wild Caught King Crab 59
coconut ginger rice
- Twin Lobster Tails 49
coconut ginger rice
- Shrimp + Artichoke Linguini 29.5
spinach, tomato, feta
- Filet Mignon 7/9 oz. 38/41
3 potato garlic mashed
- New York Strip 14 oz. 40
3 potato garlic mashed
- Airline Chicken 27
Fresh fennel brine, wild mushroom ragout
- ## Sides
- Steamed Asparagus 10
- Brussels Sprouts 10
- 3 Potato Garlic Mashed 10