
STARTERS

Pupu Platter	26
Maui Onion Rings, Thai Chicken Spring Rolls, Ahi Poke Tacos, Pacific Fire Shrimp & Coconut Crunchy Shrimp Serves 2-4 people Sorry, no substitutions	
Wicked Tuna*	16.5
ahi tacos, tartare & pepper seared	
Oysters on the Half Shell*	
1/2 dozen	16
Baker's dozen	30
Crab, Avocado & Mango Stack	16
lump crab tossed in remoulade, layered with avocado & mango	
Shrimp Cocktail	16.5
5 large chilled shrimp	
Charcuterie & Cheese Plate	19
select hard salami, prosciutto, brie, smoked and hard cheeses, fig jam	
Coconut Crunchy Shrimp	14
citrus chili, coconut cream and soy dipping sauces	
Kim Chee Calamari	14.5
lightly fried with crisp vegetables	
Crab Cake	15.5
avocado corn relish, lemon shallot butter	
Herb Steamed Artichoke	11
fresh herbs, garlic with lemon basil aioli	
Thai Chicken Spring Rolls	12
lightly fried, plum dipping sauce	
Pacific Fire Shrimp	14
sautéed with island spices, garlic & butter	
Maui-Style Onion Rings	9.5
light tempura batter, coconut & panko with chipotle catsup	

SOUPS

Lobster Bisque	
cup	7.5
bowl	10
New England Clam Chowder	
cup	6
bowl	8
Thai Coconut Ginger	8
ginger, wild mushrooms, cilantro, chicken	

SALADS

Peohe's Salad	9
orange ginger vinaigrette with Mandarin oranges & candied walnuts	
Garden Salad	8
your choice of dressing	
Caesar Salad	9
Chopped Spinach Salad	9.5
bacon, egg, onions, mushrooms, warm bacon dressing	
Savory Ribbon Salad	9
shaved vegetables, kale, arugula, candied walnuts, goat cheese, champagne vinaigrette	
Seafood Salad	19
poached scallops, lobster, shrimp, crab, bacon, smoked salmon, goat cheese, over field greens	

FRESH FISH

Simply grilled with olive oil, broiled or sautéed. Served with seasonal vegetables & coconut ginger rice

Swordfish	36	Alaskan Halibut	41.5	Chilean Sea Bass	42
Ahi Tuna*	37	Pacific Mahi-Mahi	38.5	Salmon	27

TOP IT OFF

Avocado Pico	5	Cabell	9
avocado, jalapeño, tomato, cilantro & lime		lobster, lump crab, lemon shallot butter	
Baja	8	Tropical Fruit Salsa	4
sautéed shrimp, avocado corn salsa		fresh mango, pineapple & island spice	
Veracruz	4	Oscar	9
slow simmered vegetables, olives & capers		lump crab, asparagus, bernaise	

SEAFOOD

Crispy Wok-Fried Whole Fish	44.5
soy ginger butter sauce, sautéed vegetables	
Peohe's Mahi Mai'a	39.5
sautéed with macadamia nuts, bananas & Frangelico, coconut ginger rice	
Spiced Ahi*	38
Furikake rice, wasabi cream & ginger soy	
Atlantic Salmon Nicoise	30
arugula in lemon vinaigrette, roasted fingerling potatoes, green beans, sliced eggs, Kalamata olives & artichoke red pepper relish	
Chilean Sea Bass Beurre Noisette	43
potato gnocchi, wild mushrooms and baby arugula	
Swordfish Pesto	37
grilled vegetables, tomato relish, basil pesto buerre blanc	
Seared Maine Diver Scallops	37
Meyer lemon marmalade, saffron angel hair pasta, shaved asparagus & flying fish roe	
Coconut Crunchy Shrimp	27
citrus chili, coconut cream and soy dipping sauces, coconut ginger rice	
Crab Stuffed Shrimp	30.5
baked with a dynamite sauce, with bok choy & shiitake mushrooms in mirin & eel sauce	
Peohe's Shrimp Trio	33.5
dynamite, coconut crunchy & Pacific fire shrimp with coconut ginger rice	
Shrimp & Artichoke Linguini	28.5
grilled shrimp with spinach, tomatoes & feta cheese	
Alaskan King Crab	market
drawn butter, coconut ginger rice	
Cold Water Lobster Tail	7 oz. market

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Peohe's favorite, herb seasoned and slow-roasted	
Peohe's Cut 10 oz.*	31.5
Captain Cut 14 oz.*	39.5
Callahan Cut 18 oz.*	42.5
Filet Mignon*	7 oz. 36
	9 oz. 39.5

Filet & Cold Water Lobster Tail*	68
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NY Steak & Wild Mushrooms*	39.5
wild mushroom merlot sauce & Maui onion rings	

Roast Airline Chicken Breast	25
fresh fennel brine, wild mushroom ragout	

SIGNATURE SIDES

Steamed Asparagus	8	Coconut Ginger Rice	4	Sautéed Asian Greens	7
Garlic Mashed Potatoes	7	Sautéed Vegetables	6	Truffle Fries	7

SIGNATURE DESSERT

Hot Chocolate Lava Cake	12
Rich, warm cake with molten center, made with Godiva® liqueur. Topped with chocolate sauce, Heath® bar crunch and macadamia nut ice cream. ◆ Substitute House-made Peanut Butter Swirl Ice Cream for \$1	

Please allow 30 minutes for preparation

Roger Boomer | Managing Director Jeffrey Rottinghaus | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

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