

# LUNCH MENU

## STARTERS

- Charcuterie & Cheese Plate 19  
select hard salami, prosciutto, brie,  
smoked and hard cheeses, fig jam
- Crab, Avocado & Mango Stack 16  
lump crab tossed in remoulade, layered with  
avocado & mango
- Oysters on the Half Shell\*  
1/2 dozen 16 Baker's dozen 30
- Shrimp Cocktail 16.5  
5 large chilled shrimp
- Wicked Tuna\* 16.5  
ahi tacos, tartare & pepper seared
- 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
- Coconut Crunchy Shrimp 14  
citrus chili, coconut cream  
& soy dipping sauces
- Thai Chicken Spring Rolls 12  
lightly fried, plum dipping sauce
- Maui-Style Onion Rings 9.5  
light tempura batter, coconut & panko,  
with chipotle catsup
- Pacific Fire Shrimp 14  
sautéed with island spices, garlic & butter
- 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

## 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

- 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
- Peohe's Salad 9  
orange ginger vinaigrette with  
Mandarin oranges & candied walnuts
- Garden Salad 8  
your choice of dressing

## ENTRÉE SALADS

- Atlantic Salmon Nicoise 19  
arugula in lemon vinaigrette, roasted fingerling potatoes, green beans,  
sliced eggs, Kalamata olives & artichoke red pepper relish
- Asian Chicken Salad 14.5  
snow peas, carrots, daikon & bean sprouts, cabbage, romaine and  
green onions with an Asian vinaigrette
- Blackened Salmon Caesar Salad 18  
substitute grilled chicken 16
- Seafood Cobb Salad 18  
Jumbo shrimp, lump crab, avocado, egg, bacon, cucumber, carrots &  
romaine lettuce
- Blackened Ahi Salad\* 17  
baby greens, tomatoes, cucumbers, red onions with Thai vinaigrette

## SANDWICHES

- served with French fries or substitute sweet potato fries for \$1
- Pulled Pork Sliders 14  
3 mini sandwiches with Hawaiian BBQ sauce
- Peohe's Sirloin Burger 12  
1/2 pound rolled in shallots & cracked black pepper with caramelized  
onions
- Lobster Salad Sandwich 16  
lettuce, tomato, toasted sourdough
- Shaved Prime Rib Sandwich 15  
sautéed onions, Jack cheese, French roll with au jus & horseradish  
cream

## ENTRÉES

- Peohe's Mahi Mai'a 22  
sautéed with macadamia nuts, bananas & Frangelico, coconut ginger  
rice
- Peohe's Fish & Chips 14  
Pacific Haddock in a rich beer batter
- Coconut Crunchy Shrimp 17  
citrus chili, coconut cream & soy dipping sauces with skinny fries
- Truffle & Ricotta Stuffed Pasta 16  
brown butter, sage, candied walnuts, Parmesan cheese & truffle oil.  
Select from grilled chicken or shrimp
- Peohe's Mahi Tacos 14  
shredded cabbage, Jack cheese, mango pico de gallo, traditional  
white sauce with coconut ginger rice
- Japanese Style Bento Box Lunch\*  
cucumber salad, Asian green salad, Lobster California roll & steamed white rice  
with teriyaki chicken 13.5  
with sesame crusted salmon 16  
with coconut crunchy shrimp 15.5

## 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

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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