



## CHILLED BITES

SHRIMP + AVOCADO +  
MANGO STACK 19

OYSTERS ON THE HALF SHELL 23  
half dozen | mignonette | zesty cocktail sauce  
inquire for daily selections

CHEF SASHIMI PLATTER 25  
yellowtail | salmon | ahi tuna

JUMBO SHRIMP COCKTAIL 19  
zesty cocktail sauce

GRILLED + CHILLED ARTICHOKEs 15  
arugula | roasted bell peppers | pickled red onions  
grilled sourdough

SUSHI TOWER 50  
lobster california roll | spicy tuna roll  
salmon | tuna | yellowtail

## SEAFOOD TOWER\*

MAIN LOBSTER	CHILLED SHRIMP	ALASKAN KING CRAB LEGS	TUNA POKE	OYSTERS
cutter - feeds 2 80		schooner - feeds 4 145		

## WARM BITES

COCONUT CRUNCHY SHRIMP 16.5  
citrus chili | coconut cream  
soy dipping sauces

KIM CHEE CALAMARI 19  
lightly fried | crisp vegetables

BELLY + THE BEAST 24  
sweet + spicy pork belly | charred octopus  
jalapeno slaw | chimichurri tomato + sweet peppers

ROASTED BONES 21  
bone marrow | apple bacon marmalade  
sourdough toast

PUPU PLATTER\* 32  
lobster california roll | shrimp cocktail  
coconut crunchy shrimp | thai chicken  
spring rolls | tuna poke stack

PRIME CRAB CAKE MP  
jumbo lump cake | softshell | remoulade  
yellow pepper coulis | heirloom tomato

## SEA SOUPS + FRESH GREENS

LOBSTER BISQUE 13 | 15

CAESAR SALAD 14

NEW ENGLAND  
CLAM CHOWDER 11 | 13

BABY ICEBERG WEDGE 15  
tomato + sweet pepper ceviche | tomato coulis  
applewood bacon | gorgonzola dressing

HEIRLOOM + BURRATA CRUDO 15  
heirloom tomatoes | cracked pistachios  
white balsamic basil vinaigrette

PEOHE'S SALAD 14  
mandarin oranges | candied walnuts | orange ginger vinaigrette

## OCEAN TO OHANA

SPICED AHI\* 43  
furikake rice | grilled baby bok choy  
ginger soy butter | wasabi

HALIBUT MAI'A 55  
macadamia nuts | bananas  
frangelico | coconut ginger rice

WOK FRIED SNAPPER 55  
sticky rice | fresh vegetable | ginger soy

WILD CAUGHT KING CRAB MP  
by the pound  
roasted fingerling potatoes | grilled broccolini

AUSTRALIAN LOBSTER TAIL 7 OZ MP  
roasted fingerling potatoes | grilled broccolini

## ALOHA CATCH

simply grilled | baked | blackened | sauteed  
paired with chefs farm fresh harvest  
topped with lemon shallot butter

AHI TUNA* 40	SWORDFISH 41
SALMON 32	KING SALMON 43
SEA BASS 52	HALIBUT 52

## COMPLEMENTS

BAJA SHRIMP avocado corn salsa 7	ISLAND SPICED SALSA mango   pineapple 5
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## GLOBALLY INSPIRED

CHILEAN SEA BASS PINOT NOIR 55  
pinot noir reduction | asparagus  
3 potato garlic mash

FIRE ROASTED BAJA SALMON 39  
shrimp | avocado corn pico | mango sticky rice  
lemon shallot butter

MISO SAKE GLAZED BLACK COD 40  
asian vegetable medley  
yuzu dashi broth

LOBSTER + SHRIMP CARBONARA 41  
prosciutto | sweet peas  
creamy white wine sauce

SHRIMP + ARTICHOKE LINGUINE 32  
spinach | tomato | feta

## SIGNATURE CUTS

FILET MIGNON 7 OZ\* 44

FILET MIGNON 9 OZ\* 48

NY STRIP 14 OZ\* 47

HERB CRUSTED + SLOW ROASTED PRIME RIB\*  
au jus | creamy horseradish

PEOHE'S CUT 10 OZ 40

CAPTAIN CUT 14 OZ 50

CALLAHAN CUT 18 OZ 55

ROASTED LAMB CHOPS\* 48  
tri-color carrots | parsnip puree  
pistachio | pomegranate | mint jus

SOUS VIDE CHICKEN 32  
half-chicken | roasted vegetables

## ELEVATE

BONE MARROW BUTTER 5  
GRILLED SHRIMP 12  
CRAB CAKE 22  
KING CRAB MP  
LOBSTER TAIL MP

## PASS AROUND

STEAMED ASPARAGUS 13  
CREAMED SPINACH 13  
BRUSSELS SPROUTS 13  
3 POTATO GARLIC MASHED 13  
LOBSTER MAC + CHEESE 18

Roger Boomer | Managing Director

Elsa Navarro | Executive Chef

Peohe's is wholly owned by Landry's Inc. 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.