



CHILLED BITES

OYSTERS ON THE HALF SHELL 24
half dozen | mignonette | zesty cocktail sauce
inquire for daily selections

JUMBO SHRIMP COCKTAIL 20
zesty cocktail sauce

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

CHEF SASHIMI PLATTER 25
yellowtail | salmon | ahi tuna

TUNA POKE BOWL 21
avocado | cucumbers | seasoned edamame
island salsa | crispy wontons | sushi rice

SHRIMP + AVOCADO + MANGO STACK 20

SEAFOOD TOWER*

LOBSTER **CHILLED SHRIMP** **ALASKAN KING CRAB LEGS** **TUNA POKE** **OYSTERS**
cutter - feeds 2 85 schooner - feeds 4 150

WARM BITES

COCONUT CRUNCHY SHRIMP 17
citrus chili | coconut cream
soy dipping sauce

KIM CHEE CALAMARI 21
lightly fried | crisp vegetables

PUPU PLATTER* 33
lobster california roll | shrimp cocktail
coconut crunchy shrimp | tuna poke stack
Thai chicken spring rolls

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

PRIME CRAB CAKE 29
jumbo lump cake | softshell | remoulade
yellow pepper coulis | heirloom tomato

PACIFIC FIRE SHRIMP 16
spiced garlic butter | toast points

SEA SOUPS + FRESH GREENS

NEW ENGLAND CLAM CHOWDER 12 | 14

LOBSTER BISQUE 13 | 15

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

PEOHE'S SALAD 15
mandarin oranges | candied walnuts | orange ginger vinaigrette

CAESAR SALAD 15

HEIRLOOM + BURRATA CRUDO 16
heirloom tomatoes | cracked pistachios
white balsamic basil vinaigrette

OCEAN TO OHANA

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

AUSTRALIAN LOBSTER TAIL 7 OZ MP
marinated grilled vegetables

WOK FRIED BASS 59
sticky rice | fresh vegetables | ginger soy

GRILLED LEMONGRASS SHRIMP 29
pickled cucumber | mango sticky rice
Vietnamese dipping sauce

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

ALOHA CATCH

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

AHI TUNA* 40

SWORDFISH 38

SALMON 32

KING SALMON 43

CHILEAN SEABASS 52

COMPLEMENTS

BAJA SHRIMP
avocado corn salsa
9

ISLAND SPICED SALSA
mango | pineapple
5

GLOBALLY INSPIRE D

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

FIRE ROASTED BAJA SALMON 41
shrimp | avocado corn pico | mango sticky rice
lemon shallot butter

LOBSTER + SHRIMP CARBONARA 42
linguine | prosciutto | peas

KEY WEST SWORDFISH 42
mango sticky rice | pineapple habanero butter

CRAB STUFFED FLOUNDER 38
Szechuan vegetables | lemon shallot butter

SIGNATURE CUTS

FILET MIGNON 7 OZ* 45

FILET MIGNON 9 OZ* 50

NY STRIP 14 OZ* 48

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

PEOHE'S CUT 10 OZ 42

CAPTAIN CUT 14 OZ 52

CALLAHAN CUT 18 OZ 58

SOUS VIDE ROASTED CHICKEN 33
half-chicken | 3 potato garlic mashed | asparagus

CHIMICHURRI STEAK + SHRIMP* 41
8oz sliced sirloin | 3 potato garlic mashed
chimichurri sauce

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

LOBSTER MAC + CHEESE 19

GRILLED BROCCOLINI 13

Roger Boomer | Managing Director

Elsa Navarro | Executive Chef

Before placing your order, please inform your server if anyone in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.