

## STARTERS

### SHRIMP TEMPURA 9.99

With spicy tempura aoli light tokyo batter, lemon furikake,

### FAMOUS POKE NACHOS 12.99

Premium Ahi Tuna, homemade tortilla chips, shrimp surimi crabmeat, house pico crema drizzle, and seaweed salad.

### CRISPY CALAMARI & GREENS 10.99

Fresh calamari in lightly breaded cornmeal with cilantro ponzu greens.

### LOADED CHOWDER FRIES 8.99

Creamy chowder, sea clams with black pepper bacon bits

### MEXICAN STREET CORN 4.99

Eatle on the cob limon mayo queso, cotija with chili sprinkle,

### SHRIMP CEVICHE MIXTO 12.99

Shrimp marinated in fresh lime, cilantro, peppers, onions, cucumbers with homemade tortilla chips.

### GARLIC EDAMAME 5.99

Lightly salted shell-on cooked with chili ginger soy

### GUACAMOLE & CHIPS 6.99

Fresh made with street corn, chiles, cilantro and lime

### PARMIGIANO GARLIC FRIES 6.99

Deep fried extra crispy tossed in our herb butter

### HOMEMADE MISO SOUP 4.99 / 8.99

Homemade goodness.

### BAJA SEAFOOD STEW 4.99 / 8.99

Sea clams, fish, shrimp, carrots, onions, celery, hominy corn, tomatoes and Idaho potatoes.

### FISHERMAN'S WHARF CLAM CHOWDER 4.99 / 8.99

Traditional creamy chowder with sea clams, baby clams, onions, celery and Idaho potatoes.



SHRIMP TEMPURA



THE LOBSTER ROLL



FAMOUS POKE NACHOS

## SEASURF CLASSICS

### SEAFOOD CIOPPINO 17.99

Traditional Italian stew with mussels, shrimp, clams, fish, calamari, and scallops in a garlic tomato sauce. Served over fettuccine noodles with grilled butter toast.

### NORTH SHORE GARLIC SHRIMP 17.99

Our homage to the Big Island. Sautéed ginger garlic shrimp with a kick, served with Seasurf rice and our Asian cucumber salad.



NORTH SHORE GARLIC SHRIMP



SEAFOOD CIOPPINO



## SEASURF

Fish Co.

## TACOS

Served with homemade tortilla chips and salsa

### CLASSIC FISH TACOS 9.99

Beer battered Ensenada-style, with citrus slaw, fresh pico de gallo and our signature crème on two corn tortillas a la carte 5.00 each

### CRISPY SHRIMP TACOS 11.99

Tempura battered melted cheese, spicy tempura aoli slaw, avocado pico on corn tortillas a la carte 5.50 each

### GRILLED FISH TACOS 10.99

Off the grill, with citrus slaw, fresh pico de gallo and our signature crème on two corn tortillas a la carte 5.00 each

### CHICKEN TINGA TACOS 10.99

Marinated spiced butter, corn pico, melted cheese, avocado on flour tortillas a la carte 5.00 each

### CARNE ASADA STEAK TACOS 13.99

Salty lime marinated steak, melted cheese, avocado, and cilantro onion fresca on flour tortillas a la carte 6.50 each

### BLACKEN'D SALMON TACOS 12.99

Spice blend slow cooked, with citrus slaw, fresh pico de gallo and our signature crème on two corn tortillas a la carte 6.00 each



CLASSIC FISH TACO



CRISPY SHRIMP TACO

## SEASURF FAVORITES

### SALMON TERIYAKI RICE BOWL 13.99

Grilled with blended miso marinade glaze over sticky rice and ponzu tomato greens

### THE LOBSTER ROLL 25.99

Pure Knuckle claw lobster, old bay aoli, touch of lemon with crispy onion on a butter roll, served with fries and Seasurf slaw

### SOUTHERN FISH FRY 12.99

The Icon of Southern cooking, hand breaded white fish, served with fries and Seasurf slaw.

### BEER BATTERED FISH & CHIPS 13.99

The classic pub favorite. Beer battered Alaskan Cod fried to perfection, served with fries and Seasurf slaw.

## STEAMERS

### THE FISHERMAN'S CATCH 17.99

Pacific mussels, Jumbo shrimp, Manila clams, calamari, bay scallops, Louisiana sausage, corn cob, and red potato tossed in your choice of seasoning: Garlic Butter / Louisiana Cajun with grilled buttered toast



FISHERMAN'S CATCH

### DRUNKEN CLAMS & FRITES 18.99

Steam boiled in our butter garlic dashi broth with white wine served with butter toast for dipping and complimented with salty fries. Available until gone



DRUNKEN CLAMS & FRITES

## BURRITO WRAPS

Served with homemade chips and salsa

### BLACKEN'D FILET FISH BURRITO 12.99

Cajun seasoned with rice, black beans, avocado, white cheese, lettuce, pico de gallo, and spicy aoli drizzle.

### CHIMCHURRI SHRIMP BURRITO 13.99

Garlic shrimp marinated avocado, cheese, lettuce, Seasurf rice, black beans, house-crema, and roasted corn pico

### CARNE ASADA BURRITO 14.99

Marinated steak, cheese, rice, black beans, avocado, lettuce, pico de gallo and spicy aoli drizzle

## PASTA & NOODLES

### LAHAINA SHRIMP GARLIC NOODLES 16.99

Roasted garlic tossed in house butter dashi with ginger garlic shrimp with a kick spices. Served with grilled butter toast

### BLACKEN'D JUMBO SHRIMP ALFREDO 16.99

Cajun fetuccine, garlic olive oil, fresh mozzarella in wine cream sauce. Served with grilled butter toast

### LOBSTER POMODORO ROSA 25.99

Fettuccine, olive oil, garlic, onion with creamy fresh mozzarella and cherry tomato parmesiano. Served with grilled butter toast



LAHAINA SHRIMP GARLIC NOODLES



LOBSTER POMODORO ROSA

## OFF THE GRILL

Seafood served with Seasurf rice, house ponzu greens.

Choice of seasonings: Garlic Butter / Louisiana Cajun / Maui Ginger Garlic

### WHITE FISH BASA 12.99

Mild, clean, firm flavor

### ATLANTIC SALMON 14.99

Full, smooth flavor

### JUMBO SHRIMP 14.99

Butterfied on the half shell

### SEA BASS 18.99

Mild, tender, sweetness

### MAHI MAHI 17.99

Lean, moist, sweet flavor

### STEAK ASADA 22.99

With guacamole, cojita black beans, salsa fresca and parmesiano garlic fries, grilled medium well garnished with chimichurri, served with Mexican street corn



SALMON OFF THE GRILL



SEABASS OFF THE GRILL

## OYSTER BAR

### FRESH SHUCKED OYSTERS

We offer a selection of fresh raw oysters delivered on a daily basis. Quantities are limited to ensure freshness.

Served with homemade cocktail sauce and fresh horseradish.



\$3 Each

1/2 Dozen for \$16

Dozen for \$30

### JALAPEÑO YUZU OYSTERS 13.99

4 ea. fresh shucked oysters with wakame massage ponzu cilantro

### DEEP FRIED OYSTERS 12.99

4 ea. Fresh shucked and hand breaded to order. Served with housemade comeback sauce

## PREMIUM POKE

All poke bowls are served with a choice of base: Seasurf rice / mix greens; topped with pickled cucumbers, avocado and nori turkake

### ORIGINAL POKE BOWL 13.99

Fresh Ahi tuna in our sesame soy marinade, the Hawaiian classic and tossed with spicy d'lyno sauce

### SPICY POKE BOWL 13.99

Fresh Ahi tuna in our signature marinade

## FIXINS

Ginger and wasabi upon request

Surimi Crabmeat .99

Massage .50

Extra Avocado .99

Crispy Onions .50

### HAWAIIAN POKE N CHIPS 12.99

Fresh Ahi tuna in our sesame soy marinade, the Hawaiian classic with homemade tortilla chips

### FAMOUS POKE NACHOS 12.99

Premium Ahi Tuna, homemade tortilla chips, shrimp surimi crabmeat, house p'ico crema drizzle, and seaweed salad.

### SPICY POKE NACHOS 12.99

Our spicy version of the Famous Poke Nachos.

### SPICY AHI POKE N CHIPS 12.99

Fresh Ahi tuna in our signature marinade and tossed with spicy d'lyno sauce with homemade tortilla chips



ORIGINAL POKE BOWL



CALIFORNIA SHRIMP ROLL

## SUSHI ROLLS

Makizushi fusion cut rolls.

Served with pickled cucumbers, ginger and wasabi.

### CALIFORNIA SHRIMP ROLL 15.99

Avocado, surimi crab and sweet shrimp tempura, warm sushi rice, nori turkake with unagi drizzle and spicy d'lyno sauce.

### LOBSTER AVOCADO ROLL 25.99

Pure knuckle claw lobster, avocado, warm sushi rice, nori turkake, unagi onion crispies and yuzu style drizzle.

### HAWAIIAN AHI TUNA ROLL 14.99

Usukuchi premium Ahi, warm sushi rice, fresh avocado, nori turkake topped with massage onion crispies

### HOMEMADE MISO SOUP 4.99 / 8.99

Homemade goodness.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten free / While we offer gluten free items, our kitchen operations involves shared cooking and preparation areas. Therefore we cannot guarantee that any menu item is completely free from gluten or any other particular allergen.



SEASURF

Fish Co.

## FRESH SALADS

### ALPHA POKE SALAD 15.99

Premium poke over mixed greens with seaweed salad, massage, cucumber, tomatoes, carrots and avocado with a lemon ginger dressing.

### BLACKEN'D SALMON CAESAR 15.99

Romaine, cherry tomatoes, parmesiano, lemon with grilled butter toast



ALPHA POKE SALAD