

STARTERS

SHRIMP TEMPURA 9.99

With spicy tempura aioli light Tokyo batter, lemon furikake.

CRISPY CALAMARI & GREENS 10.99

Fresh calamari in lightly hand 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

Elote on the cob limon mayo queso, cotija with chili sprinkle.

FISHERMAN'S WHARF CLAM CHOWDER 4.99 / 8.99

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

BAJA SEAFOOD STEW 4.99 / 8.99

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

HOMEMADE MISO SOUP 4.99 / 8.99

Homemade goodness.

FAMOUS POKE NACHOS 12.99

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

SHRIMP CEVICHE MIXTO 12.99

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

HANGOVER ASADA NACHOS 13.99

Marinated steak, homemade tortilla chips, white cheese, house pico, crema drizzle and nacho cheese

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



SHRIMP TEMPURA



THE LOBSTER ROLL



FAMOUS POKE NACHOS

SEASURF FAVORITES

SALMON TERIYAKI RICE BOWL 13.99

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

SOUTHERN FISH FRY 12.99

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

THE LOBSTER ROLL 26.99

Chilled Maine style pure knuckle claw lobster, old bay aioli, touch of lemon with crispy onion on a butter roll, served with fries and Seasurf slaw

WARM BUTTER LOBSTER ROLL 26.99

Connecticut style warm pure knuckle claw lobster buttered, touch of lemon with crispy onion on a butter roll, served with fries and Seasurf slaw

BEER BATTERED FISH & CHIPS 14.99

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

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.

CHIMICHURRI SALMON & QUINOA 15.99

Sweet potato, roasted cauliflower, street corn, black beans, cotija queso over our southwest quinoa with salsa fresca and a cilantro chimi drizzle, served with house crema.

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.

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

TACOS & BURRITO WRAPS

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

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

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

CHIMICHURRI SHRIMP BURRITO 13.99

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

CRISPY SHRIMP TACOS 11.99

Tempura battered melted cheese, spicy tempura aioli slaw, avocado pico on corn tortillas a la carte 5.50 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 FILET FISH BURRITO 12.99

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

CARNE ASADA BURRITO 14.99

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



CLASSIC FISH TACO



CRISPY SHRIMP TACO

BURGER & SANDWICH

Served with fries

ALL AMERICAN CHEESEBURGER 11.99

The classic premium beef grilled, melted cheese, greens, tomato, onion

MAHI MAHI MELT SANDWICH 16.99

Butter grilled mahi, sea salt white cheese, greens, tomato, onion

FRIED OYSTER PO' BOY 15.99

Handbreaded oysters, comeback drizzle, tomato, greens

PASTA & NOODLES

LAHAINA SHRIMP GARLIC NOODLES 16.99
Roasted garlic tossed in house butter dashi with ginger garlic shrimp with a kick spice. Served with grilled butter toast

BLACKEN'D JUMBO SHRIMP ALFREDO 16.99
Cajun fettuccine, garlic olive oil, fresh mozzarella in wine cream sauce. Served with grilled butter toast

LOBSTER POMODORO ROSA 26.99
Fettuccine, olive oil garlic, onion with creamy fresh mozzarella and cherry tomato parmigiano.
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

SEA BASS 18.99
Mild, tender, sweetness

ATLANTIC SALMON 14.99
Full, smooth flavor

MAHI MAHI 17.99
Lean, moist, sweet flavor

JUMBO SHRIMP 14.99
Butterfied on the half shell

STEAK ASADA 22.99
With guacamole, cotija black beans, salsa fresca and parmigiano 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 masago ponzu cilantro

DEEP FRIED OYSTERS 12.99
4 ea. Fresh shucked and hand breaded to order.
Served with housemade comeback sauce



SEASURF

Fish Co.

FRESH SALADS

ALOHA POKE SALAD 15.99
Premium poke over mixed greens with seaweed salad, masago, cucumber, tomatoes, carrots and avocado with a lemon ginger dressing.

BLACKEN'D SALMON CAESAR 15.99
Romaine, cherry tomatoes, parmigiano, lemon with grilled butter toast



ALOHA POKE SALAD

PREMIUM POKE

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

ORIGINAL POKE BOWL 13.99
Fresh Ahi tuna in our sesame soy marinade, the Hawaiian classic

SPICY POKE BOWL 13.99
Fresh Ahi tuna in our signature marinade and tossed with spicy dyno sauce

FIXINS

Ginger and wasabi upon request

Picked Cucumbers .50
Masago .50
Crispy Onions .50

Surimi Crabmeat .99
Extra Avocado .99
Seaweed Salad .99

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 pico crema drizzle, and seaweed salad.

SPICY AHI POKE N CHIPS 12.99
Fresh Ahi tuna in our signature marinade and tossed with spicy dyno sauce with homemade tortilla chips

SPICY POKE NACHOS 12.99
Our spicy version of the Famous Poke Nachos.



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 furikake with unagi drizzle and spicy dyno sauce.

LOBSTER AVOCADO ROLL 26.99
Pure knuckle claw lobster, avocado, warm sushi rice, nori furikake, unagi onion crispees and yuzu style drizzle.

HAWAIIAN AHI TUNA ROLL 14.99
Usukuchi premium Ahi, warm sushi rice, fresh avocado, nori furikake topped with masago onion crispees

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.