



Lahaina Fish Co.



### PUPU SPECIALTIES

(Large enough to share)

PEEL & EAT SHRIMP .....	\$8.95	CRISPY PORK POT STICKERS .....	\$6.95
<i>steamed to perfection</i>		<i>with sweet chili sauce</i>	
FRESH ISLAND SASHIMI .....	\$9.95	VEGETABLE SPRING ROLLS .....	\$7.95
<i>Maui's best</i>		<i>with spicy peanut sauce</i>	
SEARED CAJUN SASHIMI .....	\$9.95	FRIED CALAMARI .....	\$9.95
<i>a spicy cajun treat</i>		<i>Fish Company Favorite</i>	
OYSTER ON THE HALF SHELL ..	\$9.95	WELA WINGS .....	\$8.95
<i>half dozen</i>		<i>Hot to arouse passion</i>	
OYSTER ROCKEFELLER .....	\$9.95	GRILLED ZUCCHINI & EGGPLANT	
<i>half dozen</i>		BALSAMICO .....	\$8.95
RAW BAR SAMPLER .....	\$9.95	<i>topped with gorgonzola cheese</i>	
<i>three rocks, three shells</i>		AHI KATSU .....	\$12.95
STEAMER CLAMS .....	\$13.95	<i>our signature sashimi</i>	
<i>One-and-a-half lbs. served in</i>			
<i>a garlic &amp; sherry broth</i>			

### FRESH SALADS & SOUP

DINNER SALAD (papaya seed dressing topped with walnuts on island greens) ...	\$3.95
CAESAR SALAD (kitchen-prepared with anchovy fillet) ...	\$4.95
MAUI ONION & TOMATO SALAD (gorgonzola, island greens, & balsamic vinegar).....	\$5.95
FRESH SEAFOOD CHOWDER (fresh daily) ...	\$3.95

DINNER'S ENTREES SERVED WITH SOUR DOUGH ROLLS, CHOICE OF JASMINE RICE, MAUI MASH OR FRENCH FRIES

### HAND CARVED STEAKS

TOP SIRLOIN STEAK	6 oz. USDA CHOICE .....	\$10.95
TOP SIRLOIN STEAK	10 oz. USDA CHOICE .....	\$12.95
CHOICE NEW YORK STEAK	12 oz. USDA CHOICE .....	\$18.95
NEW YORK PEPPER STEAK 12 oz. (with fresh cracked black pepper in a cognac sauce) .....		\$19.95
TOP SIRLOIN & SCAMPI (white wine & garlic butter sauce) .....		\$23.95
TOP SIRLOIN & FRESH MAHIMAH (our most popular combination) .....		\$25.95
TOP SIRLOIN & COLD WATER LOBSTER (when available) .....		market price

### LOCAL FARE AND POULTRY

HAWAIIAN STYLE CHICKEN CAESAR SALAD (teriyaki chicken & pineapple) .....	\$9.95
HAWAIIAN TERIYAKI CHICKEN (marinated in ginger shoyu & topped with pineapple salsa) .....	\$13.95
MAUI STIR FRY (sautéed in garlic sherry oyster sauce, asian spices & fresh vegetables and rice Hot or Mild)	
<i>SIRLOIN or CHICKEN STIR FRY</i> ....	\$13.95
<i>FRESH FISH STIR FRY</i> .....	\$14.95
HAWAIIAN MIX GRILL (tender chunks of sirloin & chicken,	
<i>marinated in teriyaki sauce peppers &amp; onions)</i> ....	\$13.95
LUAU STYLE PORK RIBS (topped with pineapple salsa)	
<i>FULL SLAB</i> .....	\$19.95
<i>REGULAR</i> .....	\$15.95

No personal checks accepted. Hawaii 4% sales tax will be added. Gratuity has not been included on the check.

Please no separate check for parties over six. A 15% gratuity will be added to parties of six or more.

Prices subject to change without notice. No substitution, please.

Lahaina Fish Company reserves the right to refuse service to anyone.



### FRESH FISH

**\*\*\* Generous 8 to 9 oz. Fillets \*\*\***

<b>OPAKAPAKA</b> ( <i>Pink Snapper</i> ) .....	\$24.95	<b>ONAGA</b> ( <i>Red Snapper</i> ) .....	\$23.95
<b>MAHI MAHI</b> ( <i>Island Favorite</i> ) ..	\$22.95	<b>ONO</b> ( <i>Wahoo</i> ) .....	\$22.95
<b>PACIFIC SALMON</b> .....	\$21.95	<b>AHI</b> ( <i>Yellow Fin Tuna Fish</i> ) .....	\$22.95
<b>SWORDFISH</b> ( <i>Broad Bill</i> ) .....	\$19.95	<b>MONCHONG</b> ( <i>Pomfret</i> ) .....	\$21.95

*Choose from three of our chef's finest preparations*

- 1. Grilled and basted with garlic lemon butter*
- 2. Oven broiled with garlic butter*
- 3. Keet's famous blackened cajun style*

### PACIFIC RIM SPECIALS

<b>MAUI ONION CIOPPINO</b> ( <i>fresh fish, scallops, shrimp, clams and crab, in a zesty tomato clam stew</i> )	\$23.95
<b>MARINATED TERIYAKI AHI</b> ( <i>in a sweet ginger soy</i> ) .....	\$22.95
<b>FRESH ISLAND AHI</b> ( <i>seared cajun style with a spicy dijon mustard sauce</i> ) .....	\$22.95
<b>ONO OLOWALU</b> ( <i>grilled fillet medium, tropical salsa &amp; balsamic vinegar drizzle</i> ) .....	\$22.95
<b>KAHUKU MOI</b> ( <i>whole fish wok fried with garlic scampi black bean sauce and Jasmine rice</i> ) .....	\$25.95

### ISLAND FAVORITES

<b>ISLAND FISH 'N CHIPS</b> .....	\$9.95
<b>CALAMARI</b> ( <i>fried golden brown</i> ) .....	\$9.95
<b>PACIFIC OYSTERS</b> ( <i>pan-fried, topped with special oyster sauce</i> ) .....	\$12.95
<b>LAVA ROCK CRAB LOUIE SALAD</b> ( <i>a classic</i> ) .....	\$12.95
<b>SAUTEED SEA SCALLOPS</b> ( <i>with garlic, wine &amp; lemon butter</i> ) .....	\$17.95
<b>SHRIMP SCAMPI</b> ( <i>in a white wine, garlic, mushrooms &amp; lite lemon butter sauce</i> ) .....	\$19.95
<b>COLD WATER LOBSTER TAIL</b> ( <i>when available</i> ) .....	market price
<b>ALASKAN KING CRAB LEGS</b> ( <i>steamed to perfection</i> ) .....	market price

### FRESH HOMEMADE PASTA DISHES

<b>PASTA PRIMAVERA</b> ( <i>garden vegetables in a tomato cream sauce</i> ) .....	\$ 9.95
<b>FISHERMANS PASTA</b> ( <i>fresh vegetable primavera marinara with island fish over rotelle</i> ) .....	\$13.95
<b>SHRIMP SALVADORI</b> ( <i>a bed of gulf shrimp tossed in a "lite" garlic, wine, lemon and basil butter sauce with fresh tomatoes over angel hair pasta</i> ) .....	\$19.95
<b>SEAFOOD PUTTANESCA</b> ( <i>scallops, island fish &amp; gulf shrimp in a garlic, capers, olive &amp; chile red sauce over angel hair pasta</i> ) .....	\$19.95
<b>SHRIMP &amp; SCALLOP PRIMAVERA</b> ( <i>gulf shrimp &amp; pacific sea scallops sautéed with garden vegetables over linguine with tomato cream sauce</i> ) .....	\$21.95

**KEIKI'S UNDER 10** ..... \$6.95

ISLAND FISH 'N CHIPS - CHEESEBURGER - TERIYAKI CHICKEN - PASTA MARINARA

### ALA CARTE

<b>BAKED POTATO</b> .....	\$2.95
<b>STEAMED VEGETABLES</b> .....	\$2.50
<b>GORGONZOLA CRUMBLE</b> ( <i>steaks, salads, etc.</i> ).....	\$1.00

### DESSERTS

*a nightly selection of delicious desserts featuring fudge brownie sundae with macadamia nut ice cream ...* \$4.95



## Island Specialties

### Aloha Berry

Island Oasis Strawberry, Piña Colada and Amaretto blended smooth. Say aloha and enjoy!

### Maui Wowie

Island Oasis Mango, Piña Colada and Midori Melon Liqueur. This combination will drive you fruity!

### Mudslide

A tantalizing blend of Vodka, Kahlúa and Baileys Irish Cream whipped together with Island Oasis Ice Cream. It's unbelievable!

### Tropicolada

One of our favorites! This Mango, Banana, Pineapple, Coconut and Coconut Rum combination is the ultimate.

### Bushwacker

Island Oasis Piña Colada, Ice Cream, Kahlúa and Dark Creme de Cacao blended into a rich creamy treat!

## Super Smoothies

### Tropical Passion

Mango, Guava and Pineapple create a tropically refreshing and thirst quenching smoothie.

### Hula Hula

Pineapple, Coconut, Mango and Banana. A really smooth tropical treat.

### Volcanic Eruption

Island Oasis Ice Cream and your favorite fruit flavor blended into an incredibly cool, thick, creamy indulgence.

Strawberry \* Banana \* Guava \* Mango  
Pineapple-Coconut  
or any combination you choose.

## Fruity Fantasies

### Chi Chi or Piña Colada

Your choice of Rum or Vodka. Made to melt in your mouth Hawaiian Style! Pineapple and Hawaiian Coconut blended smooth.

### Lava Flow

Surf your days away on Red Hot Strawberries and a blend of Rum, Pineapple and Hawaiian Coconut.

\* Choose a fruit to blend into your daiquiri or margarita; Strawberry, Banana, Mango or Guava \*

### Daiquiris

You choose the fruit and we'll blend in the Rum.

### Frozen Fruit Margaritas

Tequila, Triple Sec and Island Oasis Sweet and Sour blended smooth with your choice of fruit.

## Exotic Drinks

### Mai Tai

Watch out! The Hawaiian Knock Out... world famous, Light Rum, Pineapple Juice and topped off with Dark Rum.

### Blue Hawaii

Made to match the color of the seas in Hawaii. A full shot of Vodka, ice cold Pineapple Juice, all mixed together with Orgeat Syrup and the Famous Blue Curacao.

### Singapore Sling

A slingshot in disguise. Ice cold lemon juice, a dash of grenadine, a full shot of Gin and a special "Zing" for your pleasure.

Drink Responsibly  
Drink Responsibly

Island Oasis® The Ultimate All Natural Beverage Mix.

