

HI

# OCEANHOUSE

Over the ocean at Lahaina, Maui



## ENTREES

*All of our Entrees are accompanied with  
our Chef's Daily Selections*

## FRESH FISH

*Please ask about today's selections & prices.  
We offer your choice of the following preparations:*

### BAKED A LA OCEANHOUSE

*garlic butter, wine, herbs & spices*

### CHAMPAGNE SAUCE

*poached in champagne and shallots  
thickened with butter and seasonings*

### BLACKENED CAJUN STYLE

*dredged in a fiery mixture of 13 herbs &  
spices then blackened in a cast iron skillet*

### CAPER SAUCE

*sauteed in butter, shallots, white wine,  
cream & capers*

### SAUTEED ALMONDINE

*sauteed in an egg mixture with seasonings  
& toasted almonds*

### BEURRE BLANC SAUCE

*lightly coated in fresh sourdough bread  
crumbs & sauteed with white butter sauce*

### TARRAGON BUTTER SAUCE

*delicately sauteed with fresh tarragon,  
shallots & butter*

### GRILLED A LA MED

*fresh chopped tomatoes, Maui onions,  
garlic, basil, olive oil & fresh herbs*

### BAKED A LA FLORENTINE

*baked in white wine, butter & seasonings,  
then served on a bed of fresh spinach sauteed  
in browned butter & glazed with hollandaise*

## SEAFOODS

**MAUI CIOPPINO** ..... 16.95  
*tomato broth, clams, scallops, fresh fish, shrimp, crab legs & garlic bread*

**SCAMPI A LA OCEANHOUSE** ..... 16.95  
*jumbo shrimp sauteed in garlic butter, fresh Maui onion, bell peppers,  
mushrooms, bourbon, vermouth & spices*

**BAKED STUFFED JUMBO PRAWNS** ..... 18.95  
*jumbo prawns stuffed with crab, shrimp, finely minced peppers &  
cream cheese then served on a bed of fresh tarragon - dijon cream sauce*

**BAY SCALLOPS SAUTEED POLYNESIAN** ..... 16.95  
*a delicate combination of sauteed bay scallops, champagne, shallots,  
coconut milk & fresh kiwis*

**SHRIMP IN PINK PEPPERCORN SAUCE** ..... 18.95  
*jumbo shrimp sauteed in olive oil & served over fresh spinach with a pink  
peppercorn, vermouth butter sauce*

**LOBSTER IN MUSTARD SAUCE** ..... 26.00  
*sauteed medallions of lobster tail with a white wine dijon mustard & fresh tarragon cream sauce*

**LOBSTER DELMONICO** ..... 26.00  
*lobster tail meat, sauteed with fresh shallots, garlic, red pimentos, wine  
and brandy, served in a puff pastry shell*

**SHRIMP TEMPURA** ..... 16.95  
*shrimp deep fried in tempura batter with soy-ginger dipping sauce*

**SEAFOOD SAUTEED SEC** ..... 19.95  
*a delicious seafood combination of Eastern bay scallops, fresh clams, shrimp  
& crab legs sauteed with onions, bell peppers, fresh herbs, vermouth & a hint of tomato*

**SHRIMP & CRAB IN PUFF PASTRY** ..... 19.95  
*sauteed with julienne of seasonal vegetables, fresh herbs & a light mousseline sauce*

**CAPELLINI WITH SHRIMP & RED BELL PEPPER SAUCE** ..... 16.95  
*large mexican white shrimp sauteed with olive oil & served over a bed of capellini with  
a delicate red pepper sauce & ribbons of fresh basil*



MEATS & POULTRY

OCEANHOUSE SMOKED BBQ RIBS .....	13.95
<i>our famous center cut pork ribs, smoked in-house with our special barbeque sauce</i>	
CHICKEN CLAUDIA .....	14.25
<i>boneless breast of chicken coated in parmesan cheese &amp; spices, sauteed with lemon-butter sauce</i>	
CHICKEN CHARDONNAY .....	14.95
<i>boneless chicken breasts sauteed with Chardonnay, mushrooms &amp; mustard seeds</i>	
CHICKEN BREAST WITH HERB MOUSSELINE SAUCE .....	14.95
<i>boneless chicken breast delicately sauteed in butter &amp; white wine - served with a mousseline sauce flavored with fresh tarragon, basil &amp; chervil</i>	
NEW YORK STEAK .....	19.95
<i>12 oz. USDA choice chilled beef broiled to your liking &amp; served with shallot butter</i>	
THREE PEPPER STEAK .....	21.95
<i>12 oz. USDA choice chilled New York pan fried with white, black &amp; green peppercorns, cognac, demi-glaze &amp; cream</i>	
FILET MIGNON .....	22.00
<i>8 oz. USDA choice chilled beef broiled to your liking with port-roquefort bacon sauce</i>	
TOURNEDOS OF BEEF WITH TWO SAUCES .....	23.00
<i>two tournedos of beef tenderloin, broiled to perfection - one topped with a large mushroom cap &amp; sauce choron - the other is topped with a large mushroom cap &amp; our port-roquefort bacon sauce</i>	
TOURNEDOS OF VEAL WITH GREEN PEPPERCORN SAUCE ....	26.00
<i>fresh air-flown chilled veal loin, boned &amp; sauteed with brandy, green peppercorns &amp; cream</i>	
MEDALLIONS OF VEAL MADEIRA .....	26.00
<i>fresh, air-flown chilled boneless veal loin sauteed with madeira, veal glaze, pistachio nuts and mushrooms</i>	

HOUSE COMBINATIONS

BBQ RIBS & SCAMPI .....	17.95	FILET MIGNON & SCAMPI .....	21.95
MEDALLIONS OF LOBSTER IN MUSTARD SAUCE & FILET MIGNON WITH PORT-ROQUEFORT BACON SAUCE .....			27.50

DESSERTS

*Our bakers are constantly inspired to create truly wonderous and delicious desserts. So please ask about them, or you might miss out on an unforgettable experience!*

4.00

BEVERAGES

Hot Tea .....	1.50	Coffee .....	1.25
<i>Choice of Twinnings, English Breakfast, Earl Gray or Black Currant</i>		<i>Our own blend of freshly ground Kona and Macadamia Nut coffees</i>	
Milk .....	1.50	Decaffeinated Coffee .....	1.25
Cappucino .....	2.50	Espresso .....	2.00
Cafe Mocha .....	2.50	Cafe Au Lait .....	2.50

Major credit cards accepted. Checks approved by Telecheck accepted.  
In consideration of others, please no pipe or cigar smoking.  
The Menu Prices Do Not Include Local State Tax and Gratuity.