

MINA'S  
FISH HOUSE



## MINA's Fish House Charr Broiled Shellfish Platter

miso butter-broiled 89

**½ Lobster**  
**¼ lb Cracked Crab**  
**4 Shrimp**  
**4 Oysters**

### Ice Cold Shellfish

**½ Kona Lobster** 44  
**¼ lb Cracked Alaskan Red King Crab** 42  
**6 Ginger-Poached Kaua'i Shrimp** 23  
**6 Pacific Oysters** 21

#### QUEEN PLATTER 95

chilled on ice  
½ Lobster  
¼ lb Cracked Crab  
4 Shrimp  
4 Oysters  
Ahi Tuna & Nairagi Poke  
Smoked Local Marlin Fish Dip

#### KING PLATTER 185

chilled on ice  
Whole Lobster  
¼ lb Cracked Crab  
Dozen Shrimp  
Dozen Oysters  
Abalone  
Ahi Tuna & Nairagi Poke  
Smoked Marlin Fish Dip

#### Aubry

Champagne, NV  
Glass 26  
Bottle 128

#### Pierre Gimmonet

Champagne, NV  
Bottle 150

#### Lieu Dit 'Melon'

Muscadet, 2015  
Glass 19  
Bottle 93

## Starters

### Crispy Bigfin Reef Squid 19

Shishito Peppers, Chinese Black Bean, Calamansi Aioli

### Abalone Spaghetti 23

Osetra Caviar, Yuzu Butter, Chives

### Kona Lobster & Coconut Bisque 19

Black Truffle Boba, Alaskan King Crab, Makrut Lime, Crispy Shallots  
*Chenin Blanc, Birichino, 'Jurassic Park Vineyard', 2015 18/88*

### Kona Kampachi Crudo 24

Avocado, Shishito, Pickled Mango, Corn Chip

### Michael Mina's Ahi Tartare 26

Asian Pear, Mint, Garlic, Pine Nut, Ancho Chili & Habanero-Sesame Oil

### Smoked Marlin & Maui Onion Dip 16

Taro Chips, Red Onion, Capers, Lemon, Furikake

## Salads

### Mari's Garden Little Gem Caesar 16

Aged Parmesan, Dried Olive, Garlic Streusel

### Smoked Burrata Salad 19

Heirloom Tomato, Basil Pesto, Shaved Maui Onion

### Marinated Hass Avocado 19

Pickled Vegetables, Fried Walnut, Crispy Kataifi, Jalapeño Schug Dressing  
*Graves Blanc, Château Graille-Lacoste, 2016 16/81*

### Butter Lettuce Salad 17

Smoked Salmon, Fresh Goat Cheese, Radish, Fines Herbes Vinaigrette

## Michael's Classic Seafood Entrees

### Grilled Yellowfin Tuna & Seared Foie Gras 57

Black Truffle Potato Cake, Royal Trumpet Mushroom, Pinot Noir Reduction  
*Gamay, Jean Foillard, 2016 16/81*

### Phyllo-Crusted Butterfish 45

King Crab 'Brandade', Haricot Vert, Mustard Sauce, Lemon Mascarpone

### Mina's Lobster Pot Pie 95

Brandied Truffle Cream, Baby Root Vegetables, Sea Salt-Dusted Pie Crust

### Black Garlic & Miso Black Cod 50

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

## Meat Entrees

### Char-Grilled Pork Loin 38

Singapore Street Noodles, Kaua'i Shrimp, Madras Curry, Bean Sprouts

### Broiled Chili-Lime Chicken 37

Caramelized Sweet Potato, Jalapeño-Stuffed Avocado  
Charred Onion, Crispy Garlic & Chili Oil

## Surf & Turf

### Char-Grilled Certified Angus Beef

Fingerling Potatoes 'Bravas', Walnut & Pomegranate Muhammara  
Red Wine Butter

### 8oz Filet Mignon 57

### 14oz NY Strip 68

### 40oz Tomahawk Ribeye for 2 175

Add Miso Butter-Broiled Shellfish

### 6 Shrimp 23

### ¼ lb King Crab 42

### ½ Kona Lobster 44

### Broadside 'Margarita' Château de Saint-Cosme

Cabernet Sauvignon  
2015  
Glass 18  
Bottle 88

Syrah  
2017  
Glass 16  
Bottle 81

### Forman

Cabernet Sauvignon  
2014  
Bottle 175

## Sides

### Coconut Cream Corn 12

Sweet Corn, Jalapeño, Coconut, Thai Basil

### Crispy Cauliflower 10

Sweet and Sour Sauce, Saigon Streusel, Pickled Peppers

### Garlic & Duck Fat French Fries 9

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

### Singapore Street Noodles 12

Jalapeño, Kaua'i Shrimp, Madras Curry, Bean Sprouts

### Ho Farms Bok Choy 9

Chinese Black Bean Relish, Fried Garlic, Shallots

### Pork Fried Rice 10

Applewood Smoked Pork Belly, Guanciale, Sesame, Soy

\*Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed  
Food Warning. These items are or may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.