

MINA'S  
FISH HOUSE



## MINA's Fish House Char-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 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 26/128*

*Ruinart Brut Rose, Champagne, NV 220*

*Muscadet, Lieu Dit 'Melon', California, 2015 19/93*

## Starters

### Kona Kampachi Crudo 23

Avocado, Jalapeño, Pickled Mango, Corn Chip

### Crispy Bigfin Reef Squid 19

Shishito Peppers, Chinese Black Bean, Calamansi Aioli

### Abalone Spaghetti 23

American 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', California, 2015 18/88*

### 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, Caper, Lemon, Furikake

## Salads

### Smoked Burrata Salad 19

Heirloom Tomato, Basil Pesto, Shaved Maui Onion

### Marinated Hass Avocado 19

Pickled Vegetables, Fried Walnut, Crispy Kataifi, Jalapeño Schug Dressing

*Sauvignon Blanc, Château Gravière-Lacoste, Bordeaux, 2016 16/81*

### Mari's Garden Little Gem Caesar 16

Aged Parmesan, Dried Olive, Garlic Streusel

## 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, Beaujolais, 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, 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 59

### 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

*Cabernet Sauvignon, Forman, California, 2014 175*

*Merlot, Château Gombaude-Guilot, Bordeaux, 2011 149*

*Cabernet Sauvignon, Broadside 'Margarita', California, 2015 18/88*

## 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

### 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.