

MINA'S  
FISH HOUSE



## MINA's Fish House

### Ice Cold Shellfish

order individually or for the table



**PETIT | 125 GRANDE | 235**

served with classic sauces & garnishes

Kona Lobster 44

King Crab 44

Ginger-Poached Shrimp 23

Pacific Oysters 21

Poke, Fish Dip



*Louis Roederer Brut Premier, Champagne, NV 27/130*

*Moët Chandon Brut Rosé Impérial, Épernay, NV 35/174*

## Appetizers

### Salt & Pepper Reef Squid 19

Ssamjang, Calamansi Aioli, Furikake

### Mina's Fish House Ahi 'Poke' 18

Tobiko, Sriracha, Wonton

### Salmon Crudo 22

Avocado, Mango, Calamansi

## Salads

### Vegetable Poke 18

Baby Tomatoes, Long Beans, Okra

### Kahumana Farms Green Salad 16

Shaved Vegetables, Honey-Champagne Vinaigrette

### Mari's Little Gem Lettuce 'Caesar' 17

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette, Aged Parmesan

### Fish House Chop 21

Iceberg, Charred Corn, White Cheddar, Pickled Red Onion  
Chipotle Crema, Avocado

## Salad Additions

**Broiled  
Chicken**

15

**Grilled  
Shrimp**

15

**Grilled  
Ahi Tuna**

24

**Grilled  
Tofu**

12

## Sandwiches

choice of fries or steamed edamame

### 8oz Grilled Beef Burger 24

Toasted Brioche Bun, American Cheese, Surf Sauce

### Fish Fry Hoagie 23

Tempura Battered, Tartar Sauce, Shredded Lettuce

### Ahi Tuna Carpaccio Lafa 20

Garlic Aioli, Fried Garlic, Shallot

### Crispy Chicken Lafa 19

Sweet Chili BBQ, Local Greens, Coriander

## Entrées

### Tempura-Battered Fish & Chips 24

Butterfish, Fries, Charred Lemon, Tartar Sauce

### Char-Broiled Skirt Steak 30

Blistered Long Beans, Confit Tomatoes, Red Wine Butter

### Day Boat Grilled Fish 29

Roasted Carrots, Cashew Dukkah, Shaved Heart of Palm

### Mina's Garlic Shrimp 28

Garlic Butter Sauce, Edamame, Carrots, Sticky Rice

## Sides

### Crispy Cauliflower 10

Sweet & Sour Sauce, Saigon Streusel, Pickled Peppers

### Garlic & Duck Fat French Fries 12

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

### Blistered Long Beans 12

Chili-Garlic Oil, Crispy Shallots, Bok Choy, Peanut

## Mocktails

### Pick Me Up 12

Pineapple, Kiwi, Honey  
Lime, Club Soda



### Tick Tock 12

Pineapple, Papaya  
Lime, Club Soda



## Cocktails

### Run Home Jack 18

Mount Gay Eclipse Rum  
Peach Liqueur, Papaya  
Pineapple, Citrus

### Lost at Sea

serves two or four 32/58  
Spiced Rum, Black Tea,  
Mango, Cinnamon, Tiki Bitters

## Wines

### Miraval Rosé

Provence, France 2016 19 / 94

### Pinot Noir, Evening Land 'The Street'

Oregon 2014 15 / 75

### Chenin Blanc, Birichino, 'Jurassic Park Vineyard'

Santa Ynez Valley, California 2015 18 / 88

## Desserts

### Coconut Panna Cotta 10

Guava-Strawberry Shaved Ice, Mango, Mint

### "PB & J" 11

Peanut Butter Mousse, Chocolate Crunch, Strawberry Sorbet

### Lime Chiffon Cake 11

Coconut Sorbet, Pineapple, Passion Fruit Crunch

\*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.