

MINA'S
FISH HOUSE



MINA's Fish House

Ice Cold Shellfish

order individually or for the table



PETIT | 130 GRANDE | 240

served with classic sauces & garnishes

Kona Lobster 48

King Crab 49

Ginger-Poached Shrimp 23

*Pacific Oysters 23

*Poke, Fish Dip, Hamachi



Moët Chandon Impérial Brut, Épernay, NV 26/129

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

Dom Pérignon, Épernay, 2006 56/279

Appetizers

Salt & Pepper Reef Squid 19

Ssamjang, Calamansi Aioli, Furikake

*Mina's Fish House Ahi 'Poke' 23

Tobiko, Sriracha, Wonton

*Ginger-Lime Hamachi * 24

Myoga, Cucumber, Basil

Salads

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**
12

**Grilled
Shrimp**
16

***Grilled
Ahi Tuna**
19

**Grilled
Tofu**
9

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 22

Garlic Aioli, Fried Garlic, Shallot

Crispy Chicken Lafa 21

Sweet Chili BBQ, Local Greens, Coriander

Lagoon Lunch

37 per person

Choice of one Appetizer or Salad
and
Choice of one sandwich

Entrées

Tempura-Battered Fish & Chips 24

Walu, Fries, Charred Lemon, Tartar Sauce

*Day Boat Grilled Fish 29

Bok Choy, Mushrooms, Chinese Black Bean, Garlic Fried Rice

Mina's Garlic Shrimp 28

Garlic Butter Sauce, Edamame, Carrots, Lime Basmati Rice

Sides

Crispy Cauliflower 12

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

Rosé The Day Away

49 per bottle

Gamay, Domaine Dupeuble

Beaujolais, France 2018

Pinot Noir, Copain 'Tous Ensemble'

Anderson Valley, California 2018

Malbec, Clos La Coutale

Côtes du Lot, France 2018

Grenache, 'Belleruche' M Chapoutier

Côtes-du-Rhône, France 2017

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.