

MINA'S FISH HOUSE

Dinner | Daily | 5PM - 9PM

Shellfish

order individually or for the table



ICE COLD

PETITE | 139 **GRAND | 239**
Serves 1-2 **Serves 3-4**

served with classic sauces & garnishes

Kona Lobster 51

Ginger-Poached Shrimp 28

*Pacific Oysters 30

Kona Abalone 24



CHAR-BROILED

PETITE | 129 **GRAND | 234**
Serves 1-2 **Serves 3-4**

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 51

Shrimp 28

*Pacific Oysters 30

Kona Abalone 24



Raw Bar

***Surf & Turf Ahi Poke** 28

Maui Sweet Onion, Ogo, Vinegar & Sea Salt Chicharròn

***Michael's Tuna Tartare** 30

Asian Pear, Pine Nut, Sesame

***Hamachi Crudo** 28

Crème Fraîche, Finger Lime, Avocado

Appetizers

Crispy Reef Squid 19

Hot & Sour BBQ, Shishito Peppers, Garlic Aioli

Fish House 'Hot' Chicken 19

Garlic Aioli, Hot & Sour BBQ, Fire Water

Smoked Marlin Dip 15

House-Made Taro Chips, Red Onion, Furikake

Brussels Sprouts 16

Green Apple, Palm Sugar, Shallots

Grilled Octopus 20

Togarashi-Spiced Potatoes, Charred Scallion, Miso Aioli

Red King Crab & Ewa Sweet Corn Bisque 19

Black Truffle, Brioche Croûton, Chives

Thai Basil Beef Lettuce Cups 24

Thai Chili, Basil, Crispy Rice

Salads

Fish House Louie 25

Stuffed Avocado, House Pickles, Kauai Shrimp

Compressed Watermelon 18

Artichoke, Feta Cheese, Tomato Vinaigrette

Local Leafy Greens 15

Green Olives, Shaved Parmesan, Herb Dressing

Classic Entrées from the Sea

***Seared Yellowfin & Foie Gras** 66

Black Truffle Potato Cake, Spinach, Pinot Noir Reduction

Aromatic Steamed Mahi Mahi 50

Manila Clams, Shrimp, Coconut-Coriander Sauce

Char-Broiled Butterfish 50

Bok Choy, Coconut Lemongrass Rice, Ssamjang Emulsion

Michael Mina's Lobster Pot Pie 105

Sea Salt-Dusted Pie Crust, Market Vegetables, Brandied Lobster Cream

Entrées from the Land

***Kurobuta Pork Chop** 47

Sweet & Sour Pineapple, Peppers, Wilted Greens

Char-Grilled Half Chicken 41

Carmelized Sweet Potato, Marinated Avocado, Chermoula Lebna

Surf & Turf

***Char-Grilled Certified Angus Beef**

Herb-Roasted Fingerling Potatoes, Black Garlic Vinaigrette
Add Miso Butter-Broiled Shellfish

8oz Filet Mignon 68

14oz NY Strip 71

**40oz Tomahawk
Ribeye for 2** 249

6 Shrimp 28

6 Oyster 30

½ Kona Lobster 51

Cabernet Sauvignon, Silver Oak, Alexander Valley 210

Cabernet Sauvignon, Canvasback, Red Mountain 18/90

Sides

Garlic & Duck Fat French Fries 14

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Roasted Mushrooms 12

Red Wine-Shallot Butter

Whipped Potato Purée 14

Butter, Chives

Broccolini 13

Char-grilled in XO Sauce, Shallot, Chili

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.