

MINA'S FISH HOUSE

Dinner | Daily | 5PM - 9PM

Shellfish

order individually or for the table



ICE COLD

PETITE | 125 GRAND | 230
Serves 1-2 Serves 3-4

served with classic sauces & garnishes

- ½ Maine Lobster 43
- Ginger-Poached Shrimp 28
- *Pacific Oysters 30
- ¼ lb King Crab 35

CHAR-BROILED

PETITE | 115 GRAND | 220
Serves 1-2 Serves 3-4

brushed with miso butter, garlic & yuzukoshō

- ½ Maine Lobster 43
- Shrimp 28
- *Pacific Oysters 30
- ¼ lb King Crab 35



Raw Bar

***Surf & Turf Ahi Poke 28**

Maui Sweet Onion, Ogo, Toasted Nori Chicharròn

***Michael's Tuna Tartare 30**

Asian Pear, Pine Nut, Sesame

***Hamachi Crudo 28**

Fire Ponzu, Avosabi, Lime

Appetizers

Crispy Reef Squid 19

Hot & Sour BBQ, Shishito Peppers, Garlic Aioli

Smoked Marlin Dip 15

House-Made Taro Chips, Sweet Maui Onion, Furikake

Wood-Grilled Shishito & Sweet Mini Peppers 18

Jalapeño Yogurt, Roasted Garlic Streusel

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, Cripy Rice

Salads

Fish House Louie 25

Stuffed Avocado, House Pickles, Kauai Shrimp

Maris Little Gem Lettuce 19

Maui Onion Dip, Parmesan, Truffle Vinaigrette

Local Leafy Greens 15

Tapenade, Shaved Parmesan, Herb Dressing

Classic Entrées from the Sea

***Seared Yellowfin & Foie Gras** 66

Chive Potato Cake, Spinach, Pinot Noir Reduction

Aromatic Steamed Mahi Mahi 57

Manila Clams, Shrimp, Coconut-Coriander Sauce

Char-Broiled Butterfish 55

Bok Choy, Coconut Lemongrass Rice, Ssamjang Emulsion

Michael Mina Lobster Pot Pie 115

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

Entrées from the Land

Char-Grilled Half Chicken 45

Carmelized Sweet Potato, Marinated Avocado, Chermoula Lebna

Surf & Turf

***Char-Grilled Certified Angus Beef**

Herb-Roasted Fingerling Potatoes, Black Garlic Vinaigrette

8oz Filet Mignon 68

14oz NY Strip 71

**40oz Tomahawk
Ribeye for 2** 200

***Add Char-Broiled Shellfish**

Miso Butter, Garlic, Yuzukoshō

6 Shrimp 28

¼ lb King Crab 35

½ lb Lobster 43

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.