

Wine List

White Wines

	6oz.	Bottle
J.Lohr <i>Chardonnay</i> , Monterey County	13	49
Kendall Jackson 'Jackson Estate' <i>Chardonnay</i> , Santa Maria Valley	14.5	55
Rombauer <i>Chardonnay</i> , Caneros	17.5	68
La Crema <i>Chardonnay</i> , Sonoma Coast	-	55
Frank Family <i>Chardonnay</i> , Napa Valley	-	61
Cakebread <i>Chardonnay</i> , Napa Valley	-	73
Chateau Montelena <i>Chardonnay</i> , Napa Valley	-	79
Soléna <i>Pinot Gris</i> , Willamette Valley	-	55
Livo Felliga <i>Pinot Grigio</i> , Friuli Venezia	13.5	51
Honig <i>Sauvignon Blanc</i> , Napa County	13.5	51
Kim Crawford <i>Sauvignon Blanc</i> , Marlborough New Zealand	14.5	55
Babich "Headwaters" <i>Organic Sauvignon Blanc</i> , New Zealand	-	47
Sancerre <i>Sauvignon Blanc</i> , Cher, France	-	59
Fritz Haag <i>Riesling</i> , Mosel Saar Ruwer Germany	13	49
Meiomi <i>Rose'</i> , California	13.5	51
Bocelli <i>Prosecco DOC</i> , Veneto, Italy Split btl. (187 ml)	18.5	-
Mumm Napa Brut <i>Sparkling Wine</i> , Napa Valley Sold in Split btl. (187 ml) or Bottle	18.5	72
Veuve Clicquot Brut <i>Champagne</i> , Remis, France	-	115

Red Wines

	6oz.	Bottle
J.Lohr <i>Cabernet</i> , Paso Robles	13.5	51
Milbrandt Vineyards <i>The Estates Cabernet Sauvignon</i> , Wahluke Slope, Washington	13.5	51
The Prisoner <i>Red Blend</i> , Napa Valley	17	65
Frank Family <i>Cabernet</i> , Napa Valley	17.5	67
Stone Street <i>Cabernet</i> , Alexander Valley	-	58
Robert Mondavi <i>"Oakville" Cabernet</i> , Napa Valley	-	87
Stags Leap <i>Cabernet</i> , Napa Valley	-	100
Silver Oak <i>Cabernet</i> , Alexander Valley	-	125
Charles Krug <i>Cabernet</i> , Napa Valley	-	162
Charles Krug <i>Merlot</i> , Napa Valley	13.5	51
Duckhorn <i>Merlot</i> , Napa Valley	-	67
Davis Bynum <i>Pinot Noir</i> , Russian River Valley	16	61
Meiomi <i>Pinot Noir</i> , California	14	53
Lyric <i>Pinot Noir</i> , Santa Barbara County	-	53
Charles Krug <i>Pinot Noir</i> , Napa Valley	-	57
Domaine Drouhin <i>Pinot Noir</i> , Oregon	-	83
Zolo <i>Malbec</i> , Mendoza Argentina	-	50
Saldo <i>Zinfandel</i> , Northern California	-	59

Beer Selection

Draught Beer

Maui Brewing Company	9.75
Bikini Blonde Lager	
Big Swell IPA	
Imperial Coconut Porter	

Kohola Brewing	9.95
Brewed in Lahaina	

Talk Story Pale Ale	
Red Sand Ale	
Lokahi German Pilsner	

Craft Beer

Honolulu Beerworks	
Pia Mahi'Ai Honey Citrus Saison, 12 oz. Can	9.75
Kewalo's Cream Ale, 12 oz. Can	9.75
Honolulu, HI	

Kona Brewing Company	
Big Wave Golden Ale, 16 oz. Can	9.95
Longboard Lager, 16 oz. Can	9.95
Gold Cliff IPA, 16 oz. Can	9.95
Kona, HI	

Maui Brewing Company

Mana Wheat, 12 oz. Can	9.75
Double Overhead IPA, 12 oz. Can	9.75
Passionfruit-Orange-Guava Hard Seltzer 12 oz. Can	7
Kihei, HI	

2 Towns Ciderhouse

"BrightCider" Unfiltered, Apple Cider	9.75
12oz. Can	
Corvallis OR	

Imported Bottles

Corona	8.95
Heineken	
Buckler (Non-Alcoholic)	

Gluten Reduced Beer

Stone Brewing Co.	9.75
"Delicious IPA"	

Domestic Bottle Beer

Budweiser	7.95
Bud Light	
Coors Light	
Michelob Ultra Pure Gold "Organic"	

Featuring... **DA SHOOTZ!** **\$8.95** 12 oz. cans
Wildly Refreshing American Pilsner!

Tropical Temptations

Hana Rainbow Punch	13.5
Kula Toasted Coconut Rum & dark rum, guava, pineapple juice. You'll think you're in Hana.	
Cucumber Ali'i Lavender	15.5
Crisp and Refreshing! Ketel One Botanical Cucumber & Mint, fresh lime and mint	
Asian Pear Cooler	14
Ocean Vodka, pear puree, lime sour and soda water... smooth and refreshing	
Captain's Sangria	16
Three Olives Rose, watermelon puree, lime and soda	
Lava Flow	13.5
Surf your days away on red hot Strawberries and a blend of Light Rum. Pineapple and Coconut	
Chi Chi or Pina Colada	13
Vodka or Light Rum. Made to melt in your mouth Hawaiian style! Pineapple and Coconut blend	
Sailor's Grog	14
Sailor Jerry spiced rum, coconut, pineapple, orange juice, lime and simple syrup	

Honolua Bay Breeze	13
Warm up to this drink. Perfect portions of Titos Vodka, cranberry and pineapple.	
Mai Tai	12.5
Made from scratch! Light rum topped with a dark rum float. Pineapple juice, sweet sour, orange curacao and orgeat syrup	
Moscow Mule	13.5
Ocean Vodka with fresh squeezed lime and ginger beer finished with a sprig of mint	
Lanai Mule	14
Ciroc Pineapple Vodka, ginger beer, mint, lime	
Maui Mule	14
Ciroc Coconut Vodka, Goslings ginger beer, mint, lime	
Molokai "Kalaupapa" Mule	13.5
Jameson, ginger beer, mint, lime	
Lahaina Storm	12.5
Old Lahaina Dark Rum, ginger beer	

Specialty Martinis & Margaritas

Hawaiian-tini	15.5	Lychee Martini	15.5
Flavors of Paradise...Ciroc Coconut & Pineapple Vodka, with a splash of pineapple juice		Ocean Vodka and lychee purée	
Lahaina Mangotini	15.5	Glorita	16
Ciroc Mango Vodka, Mango Puree and a splash of Pineapple Juice		Sauza Reposado, Cointreau, Gran Marnier, splash of fresh squeezed lime juice, OJ and sweet sour	
Pomegranate "Pamatini" Berry	15.5	Island Margarita	16
Tanqueray Gin or Ocean Vodka, Pomegranate Liqueur, Cointreau, splash of cranberry and soda in a sugar rimmed glass		A local favorite... Sauza Silver, Lilikoi (passion fruit), triple sec, splash of lime juice with Li hing mui (sweet-sour plum) rim. Explosion of flavors!	

Mocktails

Strawberry Fields	11.5	Mango Mule	11.5
A refreshing blend of Hibiscus and Strawberries topped with soda water		Honey syrup, Mango purée, Ginger beer, Cucumber and Lime	
Kiwi Bajito	11.5		
Kiwi Purée, Mint leaves, Lime Juice topped with soda water			

Super Smoothies (Non Alcoholic)

Tropical Passion	10
Mango, Guava & Pineapple	
Hula Hula	10
Mango, Coconut, Pineapple & Banana	
Volcanic Eruption	10
Vanilla Ice cream with your favorite fruit. Blended into a cool indulgence	

Kealoha Kombucha *E Ola Pono... Live Well* from Bruddah Booch, Lahaina Maui

Lahaina Elixir	7.5	31
Pineapple, Açai and Ginger		
Seasonal Brews	7.5	31
Ask your server about today's selection		

Sides

Hawaiian Sea Salt Fries perfect for sharing	6.5	Wok-fried Brussel Sprouts drizzled with truffle aioli sauce	10
Artichoke Heart Fries served with truffle aioli dipping sauce	8.5	Fresh Fruit & Vanilla Yogurt (gf-v) Maui Gold Pineapple, Kula Strawberries and grapes	9.5
Fresh Harvest Kale Slaw (gf-v) tossed with our papaya seed vinaigrette, sliced bell peppers and red cabbage	8.5	Chee Huu Kim Chee (gf-v) Maui made with locally grown produce	6
“Wakame”(Ocean) Salad	6		

Soups & Fresh Island Salads

(gf) All salads are gluten free without croutons and wonton chips. Please inform your server.

Fresh Seafood Chowder fresh daily, featuring island fish, bay shrimp, clams, bacon, onions, celery and potatoes	9.5	Seasonal Farmer’s Salad “Kumu” mixed field greens, “Kamuela” cucumbers, grape tomatoes and garlic crouton with choice of dressing	8 10.5
Kale Caesar Salad local kale, fresh shaved parmesan tossed with our house caesar dressing and topped with anchovy filets and wonton chips	13.5	Upcountry Arugula Salad Maui grown Arugula, roasted beets, avocado, Italian vinaigrette, balsamic mist, topped with toasted mac nuts and shaved parmesan	15
Ahi Poke Salad* “A local favorite” marinated fresh cubed Hawaiian tuna over “Kumu” mixed field greens and crisp won tons drizzled with balsamic reduction and spicy ginger wasabi aioli	19	Kula Strawberry & Goat Cheese Salad (gf) Maui Surfing Goat Dairy chevre, “Kumu” mixed field greens and toasted walnuts with papaya seed vinaigrette	14
Cherry Balsamic Chicken and Quinoa Salad (gf) chilled Cajun chicken breast tossed with quinoa, dried cherries, sugar snap peas, and “Kumu” mixed greens with balsamic vinaigrette	17.5	Add to any one of our Salads Grilled or Blackened... Mahimahi Filet Chicken Breast Black Tiger Shrimp	11 8.5 13.5

E Ola Pono.....Live Well (Udi’s Gluten Free buns available)

Tofu Coconut Curry Rice Bowl (gf-v) yellow Thai curry (medium in spice), bell peppers, kale, red cabbage, sugar snap peas, onions, zucchini, with brown steamed rice	18.5	Taro & Lentil Burger “Our Signature Burger” taro, a traditional Hawaiian staple... made into a tasty homemade patty that’s high in fiber and folate features brown rice, turmeric and lentils. Served with sesame whole grain dijon, tomato, lettuce, and onion on our brioche bun	18.5
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Island Gourmet Burgers & Sandwiches.....

We use fresh Maui Cattle Co. ground beef and serve our burgers medium* on our brioche bun or Udi’s Gluten Free bun.

Front St. Burger served with our homemade sauce, lettuce, tomato and onion. Add Cheddar cheese 1.00	15.5	Turkey Cranberry Sandwich Cranberry sauce, applewood smoked bacon, Imported Swiss cheese, let- tuce, tomato, onion and ranch dressing	16.5
“Primo” Burger topped with our signature teriyaki sauce, applewood smoked bacon, grilled Maui pineapple, cheddar cheese teri mayo, lettuce, tomato and onion	18.5	Grilled Shrimp Burger (when available) whole shrimp patty topped with corn and garlic herb butter, lettuce, tomato and onion with homemade dill-tarter and cocktail sauce	19.5

Mahimahi Sandwich mild and flaky grilled Island fish, served on butter toasted brioche bun, imported Swiss cheese, homemade coleslaw & thousand Island dressing	“Our Specialty”	18.5
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Opakapaka
(Pink Snapper)
delicate, moist and semi-firm



Onaga
(Red Snapper)
delicate, moist and soft



MahiMahi
(Dorado)
flaky, moist and sweet



Ono
(King Mackerel)
white, flaky and sweet

Local Favorites

<p>Island Fresh Fish Tacos (gf) 2 soft tacos, cheddar cheese, ancho chile crema, taco sauce, topped with our tropical fruit salsa</p> <p><i>"The Best on Front Street"</i></p> <p>Island Fish Fry & Chips served with Hawaiian sea salt fries and homemade dill-caper tartar sauce</p> <p>Blackened Chicken Wrap free range chicken breast, shredded cheddar and cabbage, tomato, red onion, ranch, wrapped in a spinach tortilla</p> <p>Fresh Island Sashimi* (gf) Hawaii's best ahi tuna (gf) with Tamari soy sauce</p> <p>Crispy Calamari tender calamari strips with dill-caper tartar and cocktail sauce</p>	<p>19</p> <p>19</p> <p>17</p> <p>20.5</p>	<p>Maui Style Pork Ribs Topped with toasted coconut flakes and tropical salsa</p> <p>Ahi Poke Tostadas* 2 corn tortillas topped with fresh cubed marinated Hawaiian tuna, edamame guacamole, grape tomato, cabbage and ancho chile crema</p> <p>Prime Rib & Shrimp Fajitas (gf) 2 soft tacos, sautéed bell peppers and Maui onions, ancho chili crema and taco sauce served with a side of salsa verde and edamame guacamole</p> <p>Shrimp Cocktail (gf) 4 black tiger shrimp served with wasabi horseradish cocktail sauce</p>	<p>16.5</p> <p>14.5</p> <p>19.5</p> <p>17.5</p>
	<p>16</p>	<p>Ahi "Katsu" Rice Bowl* panko crusted medium rare tuna served over white or brown rice with wakame (ocean) salad, pickled ginger, carrot curls, shredded nori, sliced cucumber, sesame seeds and wasabi ginger beurre blanc</p>	<p>21</p>



Hawaiian Fish Plates

<p>Mahimahi (dorado) (gf) (mild & flaky) Cajun seared over white or brown rice topped with tropical salsa & balsamic drizzle</p> <p>Featured "Catch of the Day" (while it lasts!) A dynamic masterpiece created daily and recited by your server</p>	<p>21.5</p> <p>23</p>	<p>Teriyaki Ahi (yellowfin tuna)* (tender steak like fillet) grilled to a perfect medium rare, signature sweet soy marinade, white or brown rice topped with tropical salsa</p>	<p>21</p>
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Keiki Menu 15

Children under 10. Includes Soda or Juice, Carrot Sticks, Grapes & Ice Cream

<p>Front St. Mini Burgers 2 Maui Cattle Co. beef sliders with fries</p> <p>Teriyaki Chicken Katsu Rice Bowl Breaded chicken served and our signature Teriyaki sauce</p> <p>Corn Dog n Fries</p>	<p>Fish Fry n Chips served with homemade dill-caper tartar sauce</p> <p>Maui Style BBQ Pork Ribs served with fries</p>
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(gf) - gluten free (v) - vegan preparation

* Consuming raw or undercooked foods may increase your risk of food-borne illness.

* Please inform your server of any dietary restrictions.

No personal checks accepted. Hawaii sales tax will be added to check.

Please no separate checks for parties over six. Prices are subject to change without notice. No substitution, please.

Do not leave valuables unattended. Lahaina Fish Co. reserves the right to refuse service to anyone.



Ahi
(Hawaiian Tuna)
Deep red and firm



Moi
(Pacific Thread Fin)
delicate, moist, and tender- "For Royalty"



Opah
(Moon Fish)
mild and moist-
"Top Seller!"



Monchong
(Pomfret)
firm and moist



Hapu'upu'u
(White Sea Bass)
moist and delicate