

# Plumeria Beach House

## Small Plates

### Cauliflower 10

panko | macadamia nuts | parmesan | grain mustard sriracha aioli *NF, DF*

### Eggplant 11

miso | kabayaki | truffle butter *NF, DF*

### King Mushrooms 12

scallion | bacon | fried garlic | ginger ponzu *NF, DF, EF*

### Steamed Clams 18

local pineapple brew | tomato | lemongrass | garlic | cilantro | chili flakes | butter  
*NF, EF*

### Seafood Cocktail 30

lobster tail | jumbo prawn | mussel | crab leg | oysters  
sweet chili wasabi cocktail sauce | calypso sauce | ponzu mignonette *GF, NF, DF*

### Spicy Tuna 20

ocean salad | spicy tuna avocado cucumber roll | tomatillo salsa *GF, NF, DF, EF*

### Dynamite Bowl 23

sushi rice | furikake | shrimp & scallop dynamite | kabayaki | ahi poke | tobiko

## Soups and Salads

### Chicken & Dumplings 10 \*

shiitake mushrooms | baby bok choy | onion | celery | carrots | sesame ginger broth  
*GF, NF, DF, EF*

### Cold Seafood Gazpacho 18

kahala heirloom gazpacho | crab | shrimp | scallop | avocado | cucumber  
crème fraiche *GF, NF, EF*

### Strawberry Kiwi 15

baby spinach | red onions | candied walnuts | local goat cheese  
white balsamic vinaigrette *GF, NF, DF, EF*

### Heirloom Tomato 15

burrata | basil oil | black salt *GF, NF, EF*

### Compressed Watermelon 14

rocketress | basil | radish | tomato | feta | champagne vinaigrette *GF, NF, DF, EF*

### Green Papaya, Mango, Lychee 15 \*

cucumber | mint | cilantro | scallions | tomato | thai chili vinaigrette *GF, NF, EF*

add to any salad – chicken 6 | jumbo prawns 12 | fresh catch 12

*GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free  
prices do not include applicable state tax and gratuity.*

# Dinner Menu

## Land

Fried Chicken, *Shelton Farms* 28 \*  
basic slaw | local honey & sriracha cornbread  
*GF, DF*

Pork Chop, *Snake River Farms* 34  
soy calamansi black pepper & garlic marinade | tomato onion salad | steamed rice  
*NF, DF, EF*

Rib Chop, *Greater Omaha, Midwest* MP \*  
summer truffle & green peppercorn sauce | foraged vegetables | potato puree  
white wine butter sauce *NF, DF, EF*

Surf & Turf Loco Moco 40 \*  
petite filet | jumbo prawns | crispy 5 minute egg | garlic rice | red wine reduction  
citrus butter *GF, NF, DF, EF*

## Sea

Clam Linguine 25  
tomato | summer squash | garlic | capers | herbs | white wine | butter

Halibut, *Wild Pacific Northwest* MP  
sundried tomato bouillon | hothouse mushrooms | baby heirloom tomatoes | wild rice  
*GF, NF, DF, EF*

Black Cod "Bento" MP  
karaage | shichimi aioli | kabayaki | shaved cabbage | pickled vegetables  
furikake | steamed rice

Daily Fresh Catch MP  
please inquire with your server on today's preparation

\*denotes dish can be served without any allergens, please notify your server to clarify when ordering

## Additions

Steamed Rice 4 *GF, NF, DF, EF*

Brown Rice 4 *GF, NF, DF, EF*

Wild Rice 6 *GF, NF, DF, EF*

Potato Puree 4 *GF, EF*

Baked Potato 4 *GF, NF, DF, EF*

Seasonal Market Vegetable 6 *GF, NF, DF, EF*

Grilled or Steamed Asparagus 6 *GF, NF, DF, EF*

Sautéed or Steamed Broccoli 5 *GF, NF, DF, EF*

Sautéed Wild Mushrooms 10 *GF, NF, DF, EF*

service charge of 18% will be added to checks for parties of 6 guests or more.  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk  
of food borne illness.