

BEGINNINGS TO SHARE

KIM CHEE CALAMARI
lightly fried | crisp vegetables
17.5

SHRIMP, AVOCADO + MANGO STACK
19

COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream | soy dipping
15

JUMBO SHRIMP COCKTAIL
19

PUPU PLATTER
Lobster California Rolls
Shrimp Cocktail
Coconut Crunchy Shrimp
Thai Chicken Spring Rolls
& Tuna Poke Stack
31

PRIME CRAB CAKE
jumbo lump crab | heirloom tomato
tempura fried soft shell | remoulade
28

BOWLS + GREENS

NEW ENGLAND CLAM CHOWDER
cup (230 cal) 10 bowl (450 cal) 12

LOBSTER BISQUE
cup (270 cal) 12 bowl (540 cal) 14

CAESAR SALAD
13

PEOHE'S SALAD
orange ginger vinaigrette with
Mandarin oranges & candied walnuts
12.5

ZERO PROOF

CUCUMBER + HONEY
Monin Cucumber | honey | fresh cucumber
mint + lemon
6

BLOOD ORANGE + SAGE
Reál Ginger Infused Syrup
Powell & Mahoney blood orange ginger
beer | blood orange sour | fresh lime + sage
6

FAUX-JITO
fresh raspberries | blueberries | mint | lime
sparkling mojito mix
6

PEACH OR BLACK CHERRY PALMER
Reál Puree | fresh lemon | brewed iced tea
5.5

ZERO PROOF BEVERAGE REFILLS \$3.5



Happy Valentines Day!

VINTAGE PEOHE'S

SPICED AHI
Furikake rice | wasabi cream | ginger soy
43

COCONUT CRUNCHY SHRIMP
citrus chili sauce | coconut cream
soy dipping | coconut ginger rice
28

SESAME CRUSTED SALMON
Szechuan vegetables | coconut peanut sauce
35

3 COURSE SWEETHEART MENU FOR TWO \$160

1ST COURSE

(choose one per guest)

STRAWBERRY + CHAMPAGNE SALAD
strawberries | candied walnuts | blue cheese
champagne vinaigrette

CLAM CHOWDER

CAESAR SALAD

2ND COURSE

(choose one per guest)

SURF + TURF
7 oz. filet | petite lobster tail
3 potato garlic mashed

SEARED SEA SCALLOPS

lobster risotto | roasted tomato beurre blanc

KEY WEST CHILEAN SEA BASS

coconut ginger rice | pineapple habanero butter

3RD COURSE

(to share)

RED VELVET LAVA CAKE
chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce

FEATURED LIBATION

TORCHED APPLE MANHATTAN

Elijah Craig Toast Bourbon, Berentzen Apple
Liqueur & Carpano Antica Sweet Vermouth
infused with applewood smoke
26

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE
chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce
12

Please allow 30 minutes for preparation

DOCK TO DINE

coconut ginger rice + fresh vegetables
lemon shallot butter
simply grilled with olive oil | baked
sautéed | blackened

SWORDFISH 41 **SALMON** 32
AHI TUNA* 40 **CHILEAN SEA BASS** 50

LAND + SEA

AUSTRALIAN LOBSTER TAIL 7 OZ.
broccolini + roasted fingerling potatoes
55

WILD CAUGHT KING CRAB
fingerling potatoes | broccolini
MP

SHRIMP & SCALLOP LINGUINE
squid ink pasta | pistachio cilantro pesto
roasted yellow bell pepper sauce
51

ALASKAN BLACK COD
Thai glazed sablefish | bok choy | shitake mushrooms
coconut ginger broth | furikake rice
40

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 potato garlic mashed

PEOHE'S CUT

10 oz. / 38

CAPTAIN

14 oz. / 46

CALLAHAN

18 oz. / 49

FILET MIGNON*

3 potato garlic mashed
7 oz. 42 | 9 oz. 47

NY STRIP 14 OZ.*

3 potato garlic mashed
45

ROASTED AIRLINE CHICKEN BREAST
fresh fennel brine | wild mushroom ragout
27

STEAK COMPANIONS

AUSTRALIAN LOBSTER TAIL 37

BLUE CHEESE BUTTER 3

OSCAR STYLE 12

SIDE BY SIDE

BRUSSEL SPROUTS 12

STEAMED ASPARAGUS 12

3 POTATO GARLIC MASHED 12

LOBSTER MAC N CHEESE 18

2,000 calories per day is used for general nutrition
advice, but calorie needs may vary. Additional
nutrition information is available upon request.

We have made an effort to provide accurate
nutritional information but deviations can occur due
to availability of ingredients, substitutions, and the
hand-crafted nature of most items

*consuming raw or undercooked meats, poultry, seafood, mollusk,
or eggs may increase the risk of foodborne illness.

Peohe's is wholly owned by Landry's Inc

A Suggested Gratuity of 15% - 20% is customary. The amount
of gratuity is always discretionary. *NOTICE: Consuming raw
or undercooked meats, poultry, seafood, mollusk, or eggs may
increase the risk of foodborne illness. Chart House is wholly
owned by Landry's, Inc.