

# tropica

restaurant & bar

## *flavors of hawaii*

The clear blue waters of the Hawaiian Islands offer us the freshest and most flavorful fish in the world. Combining our seafood with the finest local produce from Maui and the neighbor islands inspires our cuisine. We know you will fall in love with our island flavors prepared with Aloha.

*Rich Hinojosa, Chef de Cuisine*

*Bart Umidi, Executive Chef*

## *from the ocean*

- pacific oysters on the half shell 14.  
*fresh oysters on the half shell, green zebra tomato granita*  
Mo•t et Chandon, White Star, NV, Epernay, France
- tempura ahi roll 15.  
*served rare, wasabi tobiko crème fraiche, pickled cucumber*  
Jean-Pierre Dirler, Riesling, "Estate", 2005, Alsace, France
- asian blue crab cake 15.  
*palm heart salad, dried tomato, caramelized onion, peppercorn emulsion, cilantro oil*  
Charles Smith, "Eve" Chardonnay, 2007, Columbia Valley, Washington
- coconut steamed clams & mussels 14.  
*coconut juice, fresno chilis, basil, lemongrass, cilantro oil*  
Charles Smith, "Kung Fu Girl" Riesling, 2008, Columbia Valley, Washington
- seared diver scallops 15.  
*braised fennel puree, big island tomato, arugula, fingerling potato, blood orange*  
Craggy Range, Sauvignon Blanc, "Te Muna Road Vineyard", 2006, Martinborough, New Zealand

## *fire kitchen specialties*

- roasted pork belly 12.  
*sweet and sour kula onions, charred kapalua farms tomatoes, balsamic, jalapeno oil*  
Charles Smith "The Velvet Devil" Merlot, 2007, Columbia Valley, Washington
- golden potato gnocchi 13.  
*meyer lemon cream, parsley, pistachio*  
Jean-Pierre Dirler, Riesling, "Estate", 2005, Alsace, France
- pohaku seared beef 13.  
*prime flatiron steak served on a hot cooking stone, ponzu sauce, kula onion confit*  
Charles Smith, "The Velvet Devil" Merlot, 2007, Columbia Valley, Washington
- new caledonia prawns 14.  
*frisée, green beans, chive, uni butter*  
Pighin, Pinot Grigio, Friuli Grave, 2006, Friuli-Venezia Giulia, Italy

## *house made soups*

- tropica's famous lobster chowder 11.  
*tabasco butter, chives, smoked bacon*
- smoked tomato and white bean soup 10.  
*hickory smoked plum tomatoes, fennel-maui onion soffritto, braised taro leaves*

## *stone baked flat breads*

- summer vegetable, savory garlic sauce, maui's surfing goat dairy goat cheese 13.  
Crios de Susana Balbo, Malbec, Rosé, 2007, Mendoza, Argentina
- spicy lobster, roasted peppers, lemon pressed olive oil, tropica garden herbs 14.  
Domain Chandon, Brut, "Classic", NV, California
- asian chicken, caramelized onion, charred eggplant spread, roasted tomatoes, cilantro oil 13.  
Greg Norman, Pinot Noir, 2006, Santa Barbara, California

Some items are presented raw or undercooked. Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food borne illness.

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## *the freshest maui greens*

baby romaine salad <i>white anchovy, shaved pecorino romano, focaccia croutons, caesar dressing</i>	11.
kula greens with grape tomato <i>shaved fennel, jicama, crisp carrot, local strawberry, alii kula lavender vinaigrette</i>	10.
big island heirloom tomato <i>watercress, kula onion, avocado mousse</i>	11.

## *tropica entrées*

pacific catch of the day <i>created daily using the freshest variety of fish and local products</i>	market
ahi, charbroiled to medium rare <i>roasted tomato cous cous, sea beans, mizuna, ali'i mushrooms, opal basil reduction</i> Willamette Valley Vineyards, Pinot Noir, "Whole Cluster", 2007, Willamette Valley, Oregon	36.
mahi-mahi, charbroiled <i>kafir lime and pine nut rice, grilled baby bok choy, coconut green curry sauce, red pepper coulis</i> Jean-Pierre Dirlor, Riesling, "Estate", 2005, Alsace, France	35.
seared diver scallops <i>braised fennel puree, big island tomato, arugula, fingerling potato, blood orange reduction</i> Craggy Range, Sauvignon Blanc, "Te Muna Road Vineyard", 2006, Martinborough, New Zealand	34.
oriental mushroom linguini <i>grilled tiger shrimp, hamakua hon shimenji mushrooms, anuheia farms asparagus, mushroom-sake broth</i> Willamette Valley Vineyards, Pinot Noir, "Whole Cluster", 2007, Willamette Valley, Oregon	33.
pacific bouillabaisse <i>kona lobster half, local fish, clams, mussels, scallops, shrimp, saffron potato aioli, focaccia crostini</i> Sonoma Cutrer Chardonnay, 2006, Sonoma Coast, California	43.
herb roasted australian lamb loin <i>cranberry beans, grilled kapalua farms tomatoes, braised pearl onions, rosemary cream</i> Chappellet Mountain Cuvee, Cabernet Blend, 2006, Napa Valley, California	38.
prime beef flat iron steak <i>white bean puree, pisto manchego, red onion jam, chimichurri</i> Peter Lehmann, Shiraz Blend, "Clancy's", 2005, Barossa Valley, South Australia	36.
tenderloin of beef, half pound cut <i>fondant potato, parsley pesto, braised endive, blue cheese cream, burgundy poached egg</i> Atalayas de Golban, 2004, Ribera del Duero, Spain	43.
english pea risotto <i>kona lobster, carrot ginger sauce, glazed baby carrots</i> Lioco Chardonnay, 2007, Sonoma Coast, California	46.
lavender braised shelton farms chicken <i>all natural, free range chicken, gold potato mashed, sesame long beans, shiitakes, sweet soy reduction</i> Greg Norman, Pinot Noir, 2006, Santa Barbara County, California	32.
local harvest and chuka soba noodle stir fry <i>sesame tofu croutons, green papaya, carrot, hamakua mushrooms, beets, pohole fern, ponzu broth</i> Greg Norman, Pinot Noir, 2006, Santa Barbara County, California	26.

Prices do not include 4.166% Hawaii state tax

Split plate charge of \$5.00  
A service charge of 20% will be added to tables of 6 or more