

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 14.
served rare, wasabi tobiko crème fraiche, pickled cucumber
Jean-Pierre Dirlor, Riesling, "Estate", 2005, Alsace, France
- asian blue crab cake 14.
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 10.
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 11.
meyer lemon cream, parsley, pistachio
Jean-Pierre Dirlor, Riesling, "Estate", 2005, Alsace, France
- pohaku seared beef 12.
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 13.
frisée, green beans, chive, uni butter
Pighin, Pinot Grigio, Friuli Grave, 2007, Friuli-Venezia Giulia, Italy

house made soups

- tropica's famous lobster chowder 11.
tabasco butter, chives, smoked bacon
- smoked tomato and white bean soup 9.
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, 2008, 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 12.
Greg Norman, Pinot Noir, 2007, 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>	9.
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	34.
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	33.
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", 2008, Martinborough, New Zealand	33.
oriental mushroom linguini <i>grilled tiger shrimp, hamakua hon shimeji mushrooms, anuheha farms asparagus, mushroom-sake broth</i> Lioco Chardonnay, 2007, Sonoma Coast, California	33.
pacific bouillabaisse <i>kona lobster half, local fish, clams, mussels, scallops, shrimp, saffron potato aioli, focaccia crostini</i> Sonoma Cutrer Chardonnay, 2007, Sonoma Coast, California	43.
herb roasted australian lamb loin <i>polenta, radicchio, green beans, roasted tomato, zinfandel reduction</i> Chappellet Mountain Cuvee, Cabernet Blend, 2006, Napa Valley, California	36.
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	32.
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	39.
english pea risotto <i>kona lobster, carrot ginger sauce, glazed baby carrots</i> Lioco Chardonnay, 2007, Sonoma Coast, California	39.
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, 2007, Santa Barbara County, California	29.
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, 2007, Santa Barbara County, California	25.

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