

FIRST STREET

BRUSSEL SPROUTS Flash fried, bacon lardons with a spiced mirin glaze 10

AHI POKE Yellowfin tuna, sesame soy marinade, macadamia nuts and seaweed salad 15

OYSTERS 1/2 dozen Kusshi oysters from British Columbia served Mahé style or traditional MP

SHISHITO PEPPERS Tempura fried with a sweet chile hoisin sauce 9

COCONUT SHRIMP Golden coconut crust with a sweet chile glaze 13

ASPARAGUS FRIES Tempura asparagus spears and a parmesan ranch dip 10

MAHÉ NACHOS Spicy sautéed shrimp and scallops, wonton chips and green onions 14

ARTICHOKE Roasted garlic aioli dipping sauce 12

EDAMAME Traditional 4 Spicy 5

GREEN HOUSE AND SOUP SHACK

BEET AND WATERMELON Grilled watermelon, roasted beets, mixed greens and cotija cheese with a lemon poppyseed vinaigrette 12

ROASTED PEAR AND ARUGULA Dianjou pears, Danish blue cheese, candied walnuts and arugula with a balsamic vinaigrette 14

GRILLED CEASAR Fire grilled romaine hearts, ceasar dressing, fried leeks and shaved parmesan cheese 12

DINNER SALAD Mixed green or Ceasar 7

*Add Protein to any salad
Chicken, Shrimp, Salmon, Steak, Ahi 8*

MISO SOUP Tofu, green onions and seaweed 5

NEW ENGLAND CLAM CHOWDER 8

FISH MARKET

SAKE SALMON Pan seared salmon with a mirin teriyaki glaze over a bok choy and shitake mushroom stir fry 24

AHI FURIKAKE Sashimi grade ahi tuna grilled rare, udon noodles, seasonal vegetables in a light himitsu broth 26

HAWAIIAN ONO Pistachio crusted ono, roasted root vegetables with a whole grain honey mustard finish 28

BLACKENED SWORDFISH Pan roasted with a house made blend of spices and a Cajun "dirty" rice pilaf 29

CHA PĒ NŌ House crafted original seafood stew with grilled ciabatta 29

ALASKAN KING CRAB Steamed legs, brown rice, drawn butter and lemon MP

WILD SEA SCALLOPS Pan seared diver scallops sautéed with roasted red peppers and capers, served with Parmesan polenta 39

Add a crab leg to any entree MP

BUTCHER SHOP

FILET MIGNON 8 oz. Grilled Cedar River Farms filet served with a gorgonzola cream sauce - *please choose one side from below* 30

Available Nate's Style...roasted with bacon and blue cheese 5

FLAT IRON STEAK 8 oz. Cedar River Farms steak with a port wine compound butter sauce - *please choose one side from below* 24

BONE-IN RIBEYE A 16oz. Cedar River Farms bone-in steak with a whiskey peppercorn cream sauce - *please choose one side from below* 49

MAHÉ BURGER 8oz. Angus beef patty, tempura avocado, cheddar cheese, arugula and spicy aioli on a Hawaiian bun - *please choose one side from below* 15

BBQ RIBS Slow-roasted pork spare ribs, house crafted bbq sauce, fried leeks, pickled fresno chiles and pineapple coconut cornbread 24

CHICKEN POT PIE Jidori free range chicken, brown butter monkey bread, sautéed peas and carrots and our house gravy 21

SUSHI

TATAKI WRAPS

Seared ahi tuna wraps dynamite crab and shrimp, avocado and sprouts 15

MAHÉ ROLL

Tuna, yellowtail, salmon, crab and avocado inside, lightly tempura fried 12

BAKED SCALLOP PARMESAN

Scallops, crab and avocado baked with parmesan cheese on top 15

ICE CREAM CONES

Two handrolls with tuna tataki, albacore, shrimp and crab dynamite 14

EL JEFE ROLL

Shrimp and crab dynamite inside, albacore, avocado, asparagus on top 15

CRUNCHY ROLL

Shrimp tempura, crab, cucumber and avocado inside, crunchies on top 11

RAINBOW ROLL

Crab and cucumber inside, tuna, yellowtail, salmon, shrimp and avocado on top 14

RED DRAGON ROLL

Spicy tuna, tempura asparagus, avocado and sprouts inside, tuna and green onions on top 14

HEAT WAVE ROLL

Spicy tuna, crab, jalapeños and cream cheese inside, salmon and avocado on top 12

QUEEN ROLL

Cajun tuna, shrimp tempura, avocado and green onions inside soy paper 14

CABO ROLL

Filet mignon and avocado inside, pico de gallo on top 14

D.B. SASHIMI

Seared ahi tuna with avocado and asparagus on top 15

SIDES

7

ROASTED FINGERLING POTATOES • PINEAPPLE COCONUT CORNBREAD • STEAMED BROWN RICE

WASABI FRIES • SAUTÉED MUSHROOMS • GRILLED ASPARAGUS • CHEF'S MASHED POTATOES

mahé



SEAFOOD • STEAKS • SUSHI • BAR

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