

FIRST STREET

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

OYSTERS 1/2 dozen fresh oysters served Mahé style with ponzu, green onion, sesame seeds, sriracha and masago 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

BEEF 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 CAESAR Fire grilled romaine hearts, Caesar dressing, fried leeks and shaved parmesan cheese 12

DINNER SALAD Mixed green or Caesar 7 *Add Protein to any salad Chicken, Shrimp, Salmon, Steak, Ahi 8*

MISO SOUP Traditional Japanese soup, goes great with sushi 5

NEW ENGLAND CLAM

CHOWDER Our award winning 50 year-old recipe 8

FISH MARKET

SAKE SALMON Pan seared salmon with a mirin-teriyaki glaze, steamed jasmine rice and garlic soybeans 24

SESAME SEARED AHI Sashimi grade sesame crusted ahi tuna, seared rare, udon noodles and seasonal vegetables in a light himitsu broth 26

MAHI MAHI Grilled and served with crispy sushi rice, tropical sesame slaw and mango citrus puree 28

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

CHA PE NO House crafted original seafood stew with grilled ciabatta 29

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

WILD SEA SCALLOPS Pan seared diver scallops sautéed with lemon, butter and fried capers, served with parmesan polenta 44

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*
**Also 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 55*

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

HOMESTYLE CHICKEN Jidori free range Statler breast, 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 13

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

RED DRAGON ROLL

Spicy tuna, tempura asparagus, avocado and sprouts inside, tuna and green onions on top 15

HEAT WAVE ROLL

Spicy tuna, crab, jalapeños and cream cheese inside, salmon and avocado on top 13

QUEEN ROLL

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

MAHÉ AHI SASHIMI

Seared ahi tuna with avocado, garlic ponzu and asparagus on top 15

LOBSTER ROLL

Lobster tempura, avocado, cucumber and rice wrapped in soy paper 20

POKE BOWL

Tuna, shrimp, salmon, octopus, avocado, yamagobo, sprouts and cucumbers 15

SIDES

7

PINEAPPLE COCONUT CORNBREAD • STEAMED JASMINE RICE

• PARMESAN FRIES • SAUTÉED MUSHROOMS

GRILLED ASPARAGUS • CHEF’S MASHED POTATOES

All of our food is prepared with care and we are committed to supporting sustainability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

mahé



SEAFOOD • STEAKS • SUSHI • BAR

VISIT US

MAHE SEAL BEACH

1400 PACIFIC COAST HIGHWAY
SEAL BEACH, CA 90740
eatatmahe.com

OLA

21040 PACIFIC COAST HIGHWAY, SUITE F200
HUNTINGTON BEACH, CA 92648
olamexicankitchen.com

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