

FIRST STREET

BRUSSEL SPROUTS Flash fried, bacon lardons with a spiced mirin glaze 12

OYSTERS 1/2 dozen fresh oysters served Mahé style with ponzu, green onion, sesame seeds, sriracha and masago 20

SHISHITO PEPPERS Tempura fried with a sweet chile hoisin sauce 12

COCONUT SHRIMP Golden coconut crust with a sweet chile glaze 16

ASPARAGUS FRIES Tempura asparagus spears and a parmesan ranch dip 13

MAHÉ NACHOS Spicy sautéed shrimp and scallops, wonton chips and green onions 17

ARTICHOKE Grilled artichoke with a roasted garlic aioli dipping sauce 14

EDAMAME Traditional 7 Spicy 7

FRIED CALAMARI served with wasabi cocktail sauce and a yuzu aioli 15

GREEN HOUSE AND SOUP SHACK

BEET AND WATERMELON Grilled watermelon, roasted beets, mixed greens and cotija cheese with a lemon poppyseed vinaigrette 15

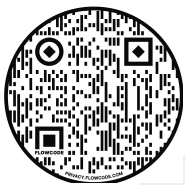
ROASTED PEAR AND ARUGULA Dianjou pears, Danish blue cheese, candied walnuts and arugula with a balsamic vinaigrette 15

GRILLED CAESAR Fire grilled romaine hearts, Caesar dressing, fried shallots and shaved parmesan cheese 13
Great with garlic shrimp add 10

MIXED GREEN OR CAESAR SALAD 11
Add protein to any salad
Chicken, Shrimp or Salmon 10

MISO SOUP Traditional Japanese soup, goes great with sushi 8

NEW ENGLAND CLAM CHOWDER
Our award winning 50 year-old recipe 11



For a touchless menu, please scan this code with the camera on your phone.

STEAMED JASMINE RICE • PARMESAN FRIES • GARLIC MASHED POTATOES
FRESH SEASONAL VEGETABLE

FISH MARKET

Served with a fresh seasonal vegetable and your choice of parmesan fries, garlic mashed potatoes or steamed jasmine rice

BLACKENED SWORDFISH Pan roasted with a house made blend of spices and served with a green onion wasabi 35

SESAME SEARED AHI Toasted sesame seed crusted sashimi grade ahi steak with a yuzu soy reduction 33

SAKE SALMON Pan seared salmon with a mirin-teriyaki glaze 29

MAHÉ MAHI Fire grilled mahi served with a tropical mango salsa 33

CHA PÊ NÔ House crafted original seafood stew with grilled ciabatta 33

SURF AND CHIPS Fresh Alaskan cod and shrimp, Kirin beer batter, sesame slaw, french fries 24

WILD SEA SCALLOPS Grilled diver scallops with lemon and browned butter 55

BUTCHER SHOP

Served with a fresh seasonal vegetable and your choice of parmesan fries, garlic mashed potatoes or steamed jasmine rice

BASEBALL CUT FILET 8oz grilled filet mignon served with a gorgonzola cream sauce 39

NATE'S FILET 8oz grilled filet roasted with bacon and blue cheese and served with a gorgonzola cream sauce 43

BONE-IN RIBEYE A 16oz grilled bone-in ribeye steak with a whiskey peppercorn cream sauce 69

MAHÉ BURGER 8oz Angus beef patty, tempura avocado, cheddar cheese, arugula and spicy aioli on a Hawaiian bun 18

BACON SHROOM BURGER 8oz Angus beef patty, cajun candied bacon, sauteen mushrooms, swiss cheese and a roasted garlic aioli on a Hawaiian bun 18

STUFFED CHICKEN Free range chicken breast with an asparagus and mushroom stuffing and served with a mushroom cream sauce 24

SUSHI

TATAKI WRAPS

Seared ahi tuna wraps dynamite crab and shrimp, avocado and sprouts 17

MAHÉ ROLL

Tuna, yellowtail, salmon, crab and avocado inside, lightly tempura fried 16

BAKED SCALLOP PARMESAN

Scallops, crab and avocado baked with parmesan cheese on top 17

ICE CREAM CONES

Two handrolls with tuna tataki, albacore, shrimp and crab dynamite 17

EL JEFE ROLL

Shrimp and crab dynamite inside, albacore, avocado, asparagus on top 17

CRUNCHY ROLL

Shrimp tempura, crab, cucumber and avocado inside, crunchies on top 15

RED DRAGON ROLL

Spicy tuna, tempura asparagus, avocado and sprouts inside, tuna and green onions on top 17

HEAT WAVE ROLL

Spicy tuna, crab, jalapeños, cream cheese, avocado, and salmon in soy paper with a light tempura crust 16

QUEEN ROLL

Cajun tuna, shrimp tempura and albacore inside soy paper, avocado and green onions on top 16

MAHÉ AHI SASHIMI

Seared ahi tuna with avocado, garlic ponzu and asparagus on top 18

LOBSTER ROLL

Lobster tempura, avocado, cucumber, sprouts and rice wrapped in soy paper 28

POKE BOWL

Ahi, shrimp, octopus, avocado, yamagobo, sprouts and cucumbers 17

ROLL OF THE MONTH

Ask your server for details.

SIDES

9

mahé



SEAFOOD • STEAKS • SUSHI • BAR

CHARDONNAY

CHATEAU STE. MICHELLE Washington 11/40
SIMI Sonoma 13/48
LANDMARK Sonoma County 14/52
CAKEBREAD Napa Valley 90
COPPOLA Director's Cut Sonoma 37
FERRARI CARANO Alexander Valley 49
JORDAN Sonoma 67

OTHER WHITES

JUSTIN Sauvignon Blanc Paso Robles 12/44
KIM CRAWFORD Sauv Blanc New Zealand 13/48
MASO CANALI Pinot Gris Italy 14/52
ST. M. Riesling Germany 11/40
CLOUDY BAY Sauv Blanc New Zealand 70
GROTH Sauv Blanc Napa Valley 46
TWOMEY Sauv Blanc Napa Valley 54
DAOU Rose Paso Robles 15/56

SAKE

HOT 10
SHO CHIKU BAI 16
SHO CHIKU BAI NIGORI 13
PLUM 13
ZIPANG Sparkling 250 ml 17
TAMANO HIKARI Junmai Daiginjo 300ml 39
HAIKU Tokubetsu Junmai 300ml 19
MIDNIGHT MOON Junmai Ginjo 500 ml 43
TYKU Junmai 720 ml 36
GEKKEIKAN Futsuu 750ml 36
KIKUSUI Junmai Ginjo 1.8 L 73

CABERNET SAUVIGNON

14 HANDS Washington 11/40
DAOU Paso Robles 16/60
CAYMUS Napa 161
FRANCISCAN Napa Valley 47
JOSEPH PHELPS Napa Valley 156
MOUNT VEEDER Napa Valley 76
DAOU RESERVE Paso Robles 86
SILVER OAK Alexander Valley 131
STAG'S LEAP Artemis Napa Valley 121

PINOT NOIR

LANDMARK Sonoma 16/60
MEIOMI California 16/60
BELLE GLOS "Las Alturas" Monterey 89
CHERRY PIE Stanly Ranch 91
FLOWERS Sonoma 93
PATZ & HALL Sonoma 66

MERLOT

KUNDE Sonoma 13/48
INDIAN WELLS Columbia Valley 51

OTHER REDS

PESSIMIST Red Blend Paso Robles 15/56
THE PRISONER Red Blend Napa Valley 81
8 YEARS IN THE DESERT Zin Napa Valley 86
CONN CREEK "Anthology" Napa Valley 91

CHAMPAGNE

KENWOOD Split Sonoma 13
MOET & CHANDON "Imperial" France 121
ROEDERER ESTATE Anderson Valley 51
VEUVE CLICQUOT France 126

MAHÉ COCKTAILS

MAHÉ TINI

Pineapple infused Absolut vodka and fresh pineapple 16

RASPBERRY MOJITO

Bacardi rum, agave, soda, lime, mint and raspberries 16

MAHÉ MULE

Skyy vodka, ginger beer, fresh squeezed lime juice and served in a mule mug 16

CUCUMBER JALAPEÑO MARGARITA

Exotico tequila, fresh cucumber and jalapeño, agave nectar, sweet and sour 16

CADILLAC MARGARITA

Patron silver tequila, agave nectar, sweet and sour, fresh squeezed lime juice, Torres orange liqueur 18

MAI TAI

Bacardi mango rum, pineapple juice, orange juice, grenadine and a dark rum floater 16

SEAL BEACH FIZZ

Malfy con limone gin, fresh lemon and lime juice, simple syrup, soda water and mint 16

MAKER'S OLD FASHIONED

Maker's Mark bourbon, orange bitters, simple syrup and homemade candied cherries 16

BEERS

DRAFTS (16 OZ)

Big Wave 9

Trestles 10

Kirin 9

805 9

Beachwood 10

Belching Beaver 10

BOTTLES (12 OZ)

Bud Light 7

Budweiser 7

Coors light 7

Becks NA 7

Blue Moon 8

Corona 8

Kirin light 8

Heineken 8

Pacifico 8

Stella Artois 8

Newcastle 8

BOTTLES (22 OZ)

Sapporo 10

Asahi 10

VISIT US



Seal Beach



Huntington Beach and Long Beach

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Mahé is committed to the removal of plastic pollution from our beaches and oceans. Sustainable straws are available upon request. For more information visit www.last-straw.org

THE LAST STRAW!