

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 14

ASPARAGUS FRIES Tempura asparagus spears and a parmesan ranch dip 11

MAHÉ NACHOS Spicy sautéed shrimp and scallops, wonton chips and green onions 15

ARTICHOKE Grilled artichoke with a roasted garlic aioli dipping sauce 12

EDAMAME Traditional 5 Spicy 5

GREEN HOUSE AND SOUP SHACK

BEEF AND WATERMELON Grilled watermelon, roasted beets, mixed greens and cotija cheese with a lemon poppyseed vinaigrette 14

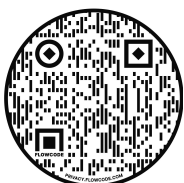
ROASTED PEAR AND ARUGULA Dianjou pears, Danish blue cheese, candied walnuts and arugula with a balsamic vinaigrette 14

GRILLED CAESAR Fire grilled romaine hearts, Caesar dressing, fried shallots and shaved parmesan cheese 12
Great with garlic shrimp add 8

MIXED GREEN OR CAESAR SALAD 7
*Add protein to any salad
Chicken, Shrimp or Salmon 8*

MISO SOUP Traditional Japanese soup, goes great with sushi 6

NEW ENGLAND CLAM CHOWDER
Our award winning 50 year-old recipe 9



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

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 29

SESAME SEARED AHI Toasted sesame seed crusted sashimi grade ahi steak with a yuzu soy reduction 27

SAKE SALMON Pan seared salmon with a mirin-teriyaki glaze 25

MAHÉ MAHI Fire grilled mahi served with a tropical mango salsa 28

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

ALASKAN KING CRAB Steamed legs, drawn butter and lemon MP

WILD SEA SCALLOPS Grilled diver scallops with lemon and browned butter 45

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 33

NATE'S FILET 8oz grilled filet roasted with bacon and blue cheese and served with a gorgonzola cream sauce 38

BONE-IN RIBEYE A 16oz grilled bone-in ribeye steak with a whiskey peppercorn cream sauce 55

MAHÉ BURGER 8oz Angus beef patty, tempura avocado, cheddar cheese, arugula and spicy aioli on a Hawaiian bun 16

BACON SHROOM BURGER 8oz Angus beef patty, cajun candied bacon, sauteen mushrooms, swiss cheese and a roasted garlic aioli on a Hawaiian bun 16

STUFFED CHICKEN Free range chicken breast with an asparagus and mushroom stuffing and served with a mushroom white truffle cream sauce 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 14

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 15

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 13

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, cream cheese, avocado, and salmon in soy paper with a light tempura crust 14

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 16

LOBSTER ROLL

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

POKE BOWL

Ahi, shrimp, octopus, avocado, yamagobo, sprouts and cucumbers 15

ROLL OF THE MONTH

Ask your server for details.

SIDES

7

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

ADD A GIANT ALASKAN KING CRAB LEG MP

mahé



SEAFOOD • STEAKS • SUSHI • BAR

CHARDONNAY

CHATEAU STE. MICHELLE Washington 9/35
SIMI Sonoma 10/39
LANDMARK Sonoma County 13/51
CAKEBREAD Napa Valley 89
COPPOLA Director's Cut Sonoma 36
FERRARI CARANO Alexander Valley 48
JORDAN Sonoma 66

OTHER WHITES

JUSTIN Sauvignon Blanc Paso Robles 11/43
KIM CRAWFORD Sauv Blanc New Zealand 12/47
MASO CANALI Pinot Gris Italy 13/51
ST. M. Riesling Germany 10/39
CLOUDY BAY Sauv Blanc New Zealand 69
GROTH Sauv Blanc Napa Valley 39
TWOMEY Sauv Blanc Napa Valley 49
DAOU Rose Paso Robles 14/55

SAKE

HOT 8
SHO CHIKU BAI 14
SHO CHIKU BAI NIGORI 10
PLUM 10
ZIPANG Sparkling 250 ml 15
TAMANO HIKARI Junmai Daiginjo 300ml 35
HAIKU Tokubetsu Junmai 300ml 18
MIDNIGHT MOON Junmai Ginjo 500 ml 39
TYKU Junmai 720 ml 33
GEKKEIKAN Futsuu 750ml 33
KIKUSUI Junmai Ginjo 1.8 L 70

CABERNET SAUVIGNON

14 HANDS Washington 9/35
DAOU Paso Robles 15/59
CAYMUS Napa 160
FRANCISCAN Napa Valley 46
JOSEPH PHELPS Napa Valley 135
MOUNT VEEDER Napa Valley 66
DAOU RESERVE Paso Robles 85
SILVER OAK Alexander Valley 130
STAG'S LEAP Artemis Napa Valley 110

PINOT NOIR

LANDMARK Sonoma 14/55
MEIOMI California 15/59
BELLE GLOS "Las Alturas" Monterey 80
CHERRY PIE Stanly Ranch 90
FLOWERS Sonoma 92
PATZ & HALL Sonoma 60

MERLOT

KUNDE Sonoma 12/47
INDIAN WELLS Columbia Valley 50

OTHER REDS

PESSIMIST Red Blend Paso Robles 14/55
THE PRISONER Red Blend Napa Valley 75
8 YEARS IN THE DESERT Zin Napa Valley 80
CONN CREEK "Anthology" Napa Valley 85

CHAMPAGNE

KENWOOD Split Sonoma 12
MOET & CHANDON "Imperial" France 115
ROEDERER ESTATE Anderson Valley 47
VEUVE CLICQUOT France 125

MAHÉ COCKTAILS

MAHÉ TINI

Pineapple infused Absolut vodka and fresh pineapple 14

RASPBERRY MOJITO

Bacardi rum, agave, soda, lime, mint and raspberries 14

MAHÉ MULE

Skyy vodka, ginger beer, fresh squeezed lime juice and served in a mule mug 14

CUCUMBER JALAPEÑO MARGARITA

Exotico tequila, fresh cucumber and jalapeño, agave nectar, sweet and sour 14

CADILLAC MARGARITA

Patron silver tequila, agave nectar, sweet and sour, fresh squeezed lime juice, Torres orange liqueur 16

MAI TAI

Bacardi mango rum, pineapple juice, orange juice, grenadine and a dark rum floater 14

SEAL BEACH FIZZ

Malfy con limone gin, fresh lemon and lime juice, simple syrup, soda water and mint 14

MAKER'S OLD FASHIONED

Maker's Mark bourbon, orange bitters, simple syrup and homemade candied cherries 14

BEERS

DRAFTS (16 OZ)

Big Wave 8
Trestles 9
Kirin 8
805 8

Beachwood 9

Belching Beaver 9

BOTTLES (12 OZ)

Bud Light 6
Budweiser 6
Coors light 6
Becks NA 6
Blue Moon 7
Corona 7
Kirin light 7
Heineken 7
Pacifico 7
Stella Artois 7
Newcastle 7

BOTTLES (22 OZ)

Sapporo 9
Asahi 9

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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!

DESSERTS

RILEY'S VOLCANO CAKE

A rich, warm chocolate cake served with a white chocolate sauce and strawberry coulee 10

REMY'S BROOKIE

A combination chocolate brownie and chocolate chip cookie topped with vanilla ice cream 9

VANILLA BEAN CHEESECAKE

Light and creamy, served in a shortbread cookie crust and topped with a fresh passion fruit sauce 9

CRÉME BRÛLÉE

Vanilla Crème Brûlée with a caramelized crust and topped with fresh fruit 8

ICE CREAM

Green Tea or Vanilla 5
Added to a dessert 3

DESSERT WINES

Herzog Late Harvest Zin 8/32

Cockburn Port 9/36

COFFEE DRINKS

Proudly Serving Bogarts Coffee

CHIP SHOT

Bailey's Irish cream, Tuaca and fresh brewed coffee 9

B52

Grand Marnier, Bailey's, Kahlua and coffee 9

KONA

Kahlua, dark rum and coffee 9

NUTTY IRISHMAN

Frangelico, Bailey's and coffee 9

MINT CHIP

Rumpleminze, Bailey's and coffee 9

The logo for Mahé features the name 'mahé' in a lowercase, sans-serif font. The letter 'h' is stylized with a horizontal bar extending to the right. Below the name is a blue graphic element consisting of three wavy lines that resemble a stylized wave or a signature.

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