

## FIRST STREET

**BRUSSEL SPROUTS** Flash fried, bacon lardons with a spiced mirin glaze 11

**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 11

**COCONUT SHRIMP** Golden coconut crust with a sweet chile glaze 15

**ASPARAGUS FRIES** Tempura asparagus spears and a parmesan ranch dip 12

**MAHÉ NACHOS** Spicy sautéed shrimp and scallops, wonton chips and green onions 16

**ARTICHOKE** Grilled artichoke with a roasted garlic aioli dipping sauce 13

**EDAMAME** Traditional 6 Spicy 6

**FRIED CALAMARI** served with wasabi cocktail sauce and a yuzu aioli 14

## GREEN HOUSE AND SOUP SHACK

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

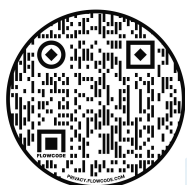
**ROASTED PEAR AND ARUGULA** Dianjou pears, Danish blue cheese, candied walnuts and arugula with a balsamic vinaigrette 15

**GRILLED CAESAR** Fire grilled romaine hearts, Caesar dressing, fried shallots and shaved parmesan cheese 12  
*Great with garlic shrimp add 9*

**MIXED GREEN OR CAESAR SALAD** 10  
*Add protein to any salad  
Chicken, Shrimp or Salmon 9*

**MISO SOUP** Traditional Japanese soup, goes great with sushi 7

**NEW ENGLAND CLAM CHOWDER**  
Our award winning 50 year-old recipe 10



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 33

**SESAME SEARED AHI** Toasted sesame seed crusted sashimi grade ahi steak with a yuzu soy reduction 31

**SAKE SALMON** Pan seared salmon with a mirin-teriyaki glaze 27

**MAHÉ MAHI** Fire grilled mahi served with a tropical mango salsa 31

**CHA PÊ NÕ** House crafted original seafood stew with grilled ciabatta 32

**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 53

## 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 36

**NATE'S FILET** 8oz grilled filet roasted with bacon and blue cheese and served with a gorgonzola cream sauce 40

**BONE-IN RIBEYE** A 16oz grilled bone-in ribeye steak with a whiskey peppercorn cream sauce 65

**MAHÉ BURGER** 8oz Angus beef patty, tempura avocado, cheddar cheese, arugula and spicy aioli on a Hawaiian bun 17

**BACON SHROOM BURGER** 8oz Angus beef patty, cajun candied bacon, sauteen mushrooms, swiss cheese and a roasted garlic aioli on a Hawaiian bun 17

**STUFFED CHICKEN** Free range chicken breast with an asparagus and mushroom stuffing and served with a mushroom white truffle cream sauce 22

## SUSHI

### TATAKI WRAPS

Seared ahi tuna wraps dynamite crab and shrimp, avocado and sprouts 16

### MAHÉ ROLL

Tuna, yellowtail, salmon, crab and avocado inside, lightly tempura fried 15

### BAKED SCALLOP PARMESAN

Scallops, crab and avocado baked with parmesan cheese on top 16

### ICE CREAM CONES

Two handrolls with tuna tataki, albacore, shrimp and crab dynamite 16

### EL JEFE ROLL

Shrimp and crab dynamite inside, albacore, avocado, asparagus on top 16

### CRUNCHY ROLL

Shrimp tempura, crab, cucumber and avocado inside, crunchies on top 14

### RED DRAGON ROLL

Spicy tuna, tempura asparagus, avocado and sprouts inside, tuna and green onions on top 16

### HEAT WAVE ROLL

Spicy tuna, crab, jalapeños, cream cheese, avocado, and salmon in soy paper with a light tempura crust 15

### QUEEN ROLL

Cajun tuna, shrimp tempura and albacore inside soy paper, avocado and green onions on top 15

### MAHÉ AHI SASHIMI

Seared ahi tuna with avocado, garlic ponzu and asparagus on top 17

### LOBSTER ROLL

Lobster tempura, avocado, cucumber, sprouts and rice wrapped in soy paper 27

### POKE BOWL

Ahi, shrimp, octopus, avocado, yamagobo, sprouts and cucumbers 16

### ROLL OF THE MONTH

Ask your server for details.

## SIDES

8

# mahé



SEAFOOD • STEAKS • SUSHI • BAR

## CHARDONNAY

CHATEAU STE. MICHELLE Washington 10/39  
SIMI Sonoma 12/47  
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 45  
TWOMEY Sauv Blanc Napa Valley 53  
DAOU Rose Paso Robles 14/55

## SAKE

HOT 10  
SHO CHIKU BAI 15  
SHO CHIKU BAI NIGORI 12  
PLUM 12  
ZIPANG Sparkling 250 ml 16  
TAMANO HIKARI Junmai Daiginjo 300ml 38  
HAIKU Tokubetsu Junmai 300ml 18  
MIDNIGHT MOON Junmai Ginjo 500 ml 42  
TYKU Junmai 720 ml 35  
GEKKEIKAN Futsuu 750ml 35  
KIKUSUI Junmai Ginjo 1.8 L 72

## CABERNET SAUVIGNON

14 HANDS Washington 10/39  
DAOU Paso Robles 15/59  
CAYMUS Napa 160  
FRANCISCAN Napa Valley 46  
JOSEPH PHELPS Napa Valley 155  
MOUNT VEEDER Napa Valley 75  
DAOU RESERVE Paso Robles 85  
SILVER OAK Alexander Valley 130  
STAG'S LEAP Artemis Napa Valley 120

## PINOT NOIR

LANDMARK Sonoma 15/59  
MEIOMI California 15/59  
BELLE GLOS "Las Alturas" Monterey 88  
CHERRY PIE Stanly Ranch 90  
FLOWERS Sonoma 92  
PATZ & HALL Sonoma 65

## 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 80  
8 YEARS IN THE DESERT Zin Napa Valley 85  
CONN CREEK "Anthology" Napa Valley 90

## CHAMPAGNE

KENWOOD Split Sonoma 12  
MOET & CHANDON "Imperial" France 120  
ROEDERER ESTATE Anderson Valley 50  
VEUVE CLICQUOT France 125

## MAHÉ COCKTAILS

### MAHÉ TINI

Pineapple infused Absolut vodka and fresh pineapple 15

### RASPBERRY MOJITO

Bacardi rum, agave, soda, lime, mint and raspberries 15

### MAHÉ MULE

Skyy vodka, ginger beer, fresh squeezed lime juice and served in a mule mug 15

### CUCUMBER JALAPEÑO MARGARITA

Exotico tequila, fresh cucumber and jalapeño, agave nectar, sweet and sour 15

### CADILLAC MARGARITA

Patron silver tequila, agave nectar, sweet and sour, fresh squeezed lime juice, Torres orange liqueur 17

### MAI TAI

Bacardi mango rum, pineapple juice, orange juice, grenadine and a dark rum floater 15

### SEAL BEACH FIZZ

Malfy con limone gin, fresh lemon and lime juice, simple syrup, soda water and mint 15

### MAKER'S OLD FASHIONED

Maker's Mark bourbon, orange bitters, simple syrup and homemade candied cherries 15

## 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](http://www.last-straw.org)

THE LAST STRAW!