

# PUPUS

## JUMBO SHRIMP COCKTAIL

OUR FAVORITE! JUMBO SHRIMP WITH OUR SPECIAL COCKTAIL SAUCE-\$18.95

## SASHIMI\*

TENDER, LOIN CUT FRESH RAW FISH SERVED ATOP SHREDDED CABBAGE  
WITH SHOYU, WASABI AND HOT MUSTARD-mkt. price

## SEARED RICE PAPER AHI\*

SASHIMI GRADE YELLOW FIN TUNA DUSTED WITH RICE PAPER AND SEARED RARE,  
SLICED AND SERVED WITH A WASABI DIPPING SAUCE-mkt. price  
(also available Cajun style)

## POKE\*

CHUNKS OF FRESH RAW OR SEARED FISH MARINATED IN SHOYU AND MIXED  
WITH OUR SPECIAL HOMEMADE SAUCE-mkt. price

## CALAMARI STRIPS

LIGHTLY BREADED AND SAUTEED, SERVED WITH TWO DIPPING SAUCES-\$12.95

## SHRIMP & CRAB CAKES

A DELICIOUS MIXTURE OF SHRIMP & CRAB.  
SERVED WITH A FIRE ROASTED RED PEPPER SAUCE-\$13.95

## COCONUT SHRIMP

LIGHTLY BATTERED AND COATED WITH COCONUT  
AND SERVED WITH A ORANGE MANGO SAUCE-\$20.95

## NACHOS GRANDE

REFRIED BEANS, SALSA AND TORTILLA CHIPS, TOPPED WITH CHEESE, GUACAMOLE, SOUR  
CREAM, CHIVES AND JALAPENO PEPPERS. SERVED TRADITIONAL OR DIP STYLE-\$13.95  
WITH CHICKEN ADD-\$3.00 WITH KALUA PIG ADD-\$7.00

## GARLIC BREAD-\$8.95

## FRENCH FRIES-\$4.95 HALF-\$2.75

## STEAK FRIES-\$6.95 HALF-\$3.75

# SOUP & SALADS

## CLAM CHOWDER

EASTERN CLAMS COOKED INTO A THICK TRADITIONAL NEW ENGLAND CLAM CHOWDER  
CUP \$4.95 BOWL \$6.95

## MIXED GREEN SALAD

AN ASSORTMENT OF FRESH LETTUCES COMBINED WITH A BLEND  
OF VEGETABLE GARNISHES AND YOUR CHOICE OF DRESSING-\$9.95

## TRADITIONAL CAESAR SALAD

CRISP ROMAINE TOSSED IN A CLASSIC CAESAR DRESSING WITH SEASONED  
CROUTONS AND GRATED PARMESAN CHEESE-\$9.95  
WITH LIGHTLY BREADED SAUTEED CALAMARI-\$19.95  
WITH GRILLED CHICKEN BREAST-\$15.95  
WITH GRILLED FRESH FISH\*-mkt. price

## BLT WEDGE

LOCALLY GROWN CRISP ICEBERG LETTUCE, DANISH BLEU CHEESE CRUMBLES, BACON BITS,  
DICED TOMATO AND RED ONION WITH CHOICE OF DRESSING-\$10.95

## SEAFOOD COBB SALAD

SHRIMP & SCALLOPS, MIXED GREEN LETTUCES, AVOCADO, BACON BITS, BLUE CHEESE  
CRUMBLES, CHOPPED EGG, FRESH TOMATO AND CHOICE OF DRESSING-\$21.95

## PASTA & CHICKEN SALAD

CHUNKS OF TENDER WHITE MEAT CHICKEN WITH CHILLED PASTA,  
GARDEN FRESH VEGETABLES, PARMESAN CHEESE AND ITALIAN DRESSING-\$12.95

**SALAD DRESSINGS:** BALSAMIC VINAIGRETTE\*, BLEU CHEESE, ITALIAN, OIL & VINEGAR,  
PAPAYA SEED, RANCH, 1000 ISLAND

# ENTREES

EACH SELECTION INCLUDES  
GARLIC MASHED POTATOES OR RICE PILAF OR WHITE RICE  
(BREAD SERVICE UPON REQUEST)  
WITH A BAKED POTATO (while they last) ADD-\$2.95  
OR WITH A TWICE BAKED POTATO (while they last) ADD-\$3.95  
FRESH VEGETABLES-ADD-\$4.95

## LOCAL FRESH FISH OF THE DAY

LISTED BELOW ARE SOME OF THE FISH CAUGHT IN  
LOCAL WATERS AND SERVED FRESH WHEN AVAILABLE.

### AHI (YELLOW FIN TUNA)\*

A FAMOUS HAWAIIAN DEEP SEA FISH-PRIZED FOR ITS BRIGHT RED COLOR, ITS FIRM TEXTURE  
AND EXCEPTIONAL FLAVOR WITH A FLESH SO LIGHT YOU CAN EAT IT UNCOOKED (SASHIMI)-mkt. price

### ONO (WAHOO)\*

A GAME FISH ALSO KNOWN AS WAHOO-WITH A WHITE MEAT OF FINE CIRCULAR FLAKE AND  
A DELICATE TEXTURE-CONSIDERED THE FINEST TASTING FISH IN THE WORLD!-mkt. price

### MAHI MAHI (DORADO)\*

THE MOST FAMOUS OF THE HAWAIIAN WHITE FISH, WITH MOIST WHITE MEAT  
AND EXCEPTIONAL DELICATE FLAVOR-mkt. price

### MONCHONG (MUKAU)\*

CLEAR WHITE FLESH WITH PINK TONES, FIRM IN TEXTURE AND MEDIUM FLAVORED-mkt. price

### KONA INN'S SPECIAL "TUNA STACK"\*

FRESH AHI TUNA SEARED RARE SERVED ON A CRAB CAKE AND STEAMED WHITE RICE  
WITH RED PEPPER AIOLI AND SPICY ASIAN SAUCE TOPPED WITH FRIED WONTONS-mkt. price

### STUFFED ONO\*

FRESH LOCALLY CAUGHT ONO STUFFED WITH SHRIMP, CAJUN SPICES AND CREAM  
CHEESE. THEN TOPPED WITH LOBSTER SAUCE. A LOCAL FAVORITE-mkt. price

### MACADAMIA NUT CRUSTED MAHI-MAHI\*

FRESH MAHI-MAHI GRILLED WITH A MACADAMIA NUT CRUST AND DRIZZLED WITH  
A CHIVE PLUM SAUCE OVER SAUTEED BOK CHOY-mkt. price

### BAKED MONCHONG\*

CLEAR WHITE FLESH WITH PINK TONES, FIRM IN TEXTURE AND MEDIUM FLAVORED.  
BAKED WITH GARLIC, LEMON AND A SWEET BASIL GLAZE-mkt. price

### SEAFOOD COMBINATION\*

A SEAFOOD LOVER'S DELIGHT-LARGE SHRIMP, JUMBO SCALLOPS AND SOME LOCALLY  
CAUGHT FISH, TOO!! BASTED WITH LEMON BUTTER AND BROILED TO PERFECTION-mkt. price

## BEEF

### TOP SIRLOIN\*

CAREFULLY SELECTED FROM THE BEST CORN-FED, AGED EASTERN  
BEEF AVAILABLE AND BROILED TO YOUR SPECIFICATIONS-\$33.95

### TERIYAKI TOP SIRLOIN\*

THE KONA INN'S FAMOUS TOP MARINATED IN OUR  
HOMEMADE TERIYAKI SAUCE AND BROILED TO ORDER-\$35.95

### STEAK COMBO\*

THE BEST OF BOTH WORLDS-A COMBINATION OF THE FINEST BEEF IN AMERICA AND A  
HALF PORTION OF SCAMPI-\$39.95 OR PREMIUM LOBSTER TAIL-\$56.95

### HAWAIIAN PORK RIBS

BRAISED PORK RIBS IN OUR OWN VERY SPECIAL HAWAIIAN BARBECUE SAUCE  
1/2 RACK-\$32.95

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# SEAFOOD & POULTRY

## CALAMARI

REMINISCENT OF ABALONE-LIGHTLY BREADED AND SAUTEED GOLDEN BROWN AND SERVED WITH FRESH LEMON AND TARTAR SAUCE-\$21.95

## FISH & CHIPS

DEEP FRIED IN A DELICIOUS BEER BATTER, SERVED WITH TARTAR SAUCE, COLE SLAW AND FRENCH FRIES-\$26.95

## COCONUT SHRIMP

LIGHTLY BATTERED AND COATED WITH COCONUT AND SERVED WITH A ORANGE MANGO SAUCE-\$23.95

## LOBSTER

A PREMIUM 8 OZ LOBSTER TAIL BROILED AND SERVED WITH DRAWN BUTTER  
SINGLE TAIL-\$42.95    DOUBLE TAIL-\$74.95

## HULA CHICKEN

A LARGE BONELESS BREAST MARINATED IN OUR SECRET HAWAIIAN SAUCE, BROILED AND TOPPED WITH ISLAND TROPICAL SALSA-\$24.95

# CHILDS MENU

(UNDER 12 YEARS OLD)

MACARONI & CHEESE-\$5.95

GRILLED CHEESE SANDWICH-SERVED WITH FRENCH FRIES-\$4.95

HOT DOG-\$4.95

# SIDE ITEMS

BREAD ROLLS & BUTTER

WHITE RICE

RICE PILAF

GARLIC MASHED POTATOES

POTATO SALAD

COLE SLAW

\$2.95

BAKED POTATO

SEASONAL FRESH VEGETABLES

\$4.95

TWICE BAKED POTATO

\$5.95

# DESSERTS

RAINBOW SHERBET-\$3.95

MACADAMIA NUT ICE CREAM-\$4.95

KONA INN MUD PIE-\$10.95

MAC NUT PIE-\$9.95    À LA MODE-\$11.95

# BEVERAGES

HOT TEA, ICED TEA, LEMONADE, SOFT DRINKS,  
FRESHLY GROUND KONA BLEND COFFEE OR DECAF-\$3.95

100% KONA COFFEE-\$4.95

HAWAIIAN WATER-591 ML-\$3.95

PERRIER SPARKLING WATER-330 ML-\$3.95

SAN PELLEGRINO SPARKLING WATER-750 ML-\$6.95

CAFÉ SPLIT ITEMS \$1.95    DINNER SPLIT ITEMS \$5.95

SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGES.

MASTER CARD-VISA-DISCOVER-AMEX ACCEPTED. SORRY, NO CHECKS.

4/26/2019