

PUPUS

JUMBO SHRIMP COCKTAIL*

Cocktail Sauce, Horseradish-\$17

SASHIMI*

Tender Loin Cut Fresh Raw Fish, Shredded Cabbage,
Shoyu, Pickled Ginger, Wasabi & Hot Mustard-Mkt. Price

CALAMARI STRIPS*

Lightly Breaded & Sauteed, Served With Two Dipping Sauces-\$16

NACHOS GRANDE

Beans, Chips, Salsa, Cheese, Guacamole, Sour Cream, Chives,
Jalapeno Peppers-\$21 ADD: Shredded Chicken-\$5

GUACAMOLE & CHIPS-\$13

FRENCH FRIES-\$8

POKE*

Chunks Of Fresh Raw Fish Marinated In Shoyu-Mkt. Price

SEARED RICE PAPER AHI*

Seared Rare Sashimi Grade Yellow Fin Tuna, Dusted
With Rice Paper, Wasabi Dipping Sauce-Mkt. Price

COCONUT SHRIMP*

Lightly Battered & Served With A Orange Mango Sauce-\$23

SHRIMP & CRAB CAKES*

Red Pepper Aioli Sauce-\$17

GARLIC BREAD-\$10

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

Cup-\$7 Bowl-\$10

MIXED GREEN SALAD

Romaine, Iceberg, Cabbage, Tomato, Cucumber-\$11

TRADITIONAL CAESAR SALAD

Romaine, Croutons, Parmesan-\$13

BLT WEDGE

Local Iceberg, Bleu Cheese, Bacon, Tomato, Red Onion-\$15

SEAFOOD COBB SALAD*

Shrimp, Scallops, Avocado, Bacon, Blue Cheese, Egg, Tomato-\$29

ADD TO YOUR SALAD!!

Grilled: Mahi-Mahi*-\$14

Grilled: Chicken* or 4 Jumbo Shrimp* or Sauteed: Calamari*-\$12

SALAD DRESSINGS:Balsamic*, Bleu Cheese, Papaya Seed, Ranch, 1000 Island

SANDWICHES

Choice of Potato Salad or Cole Slaw, Fries-\$5

ALL Sandwiches served with Lettuce, Tomato, Red Onion, Mayo

FISH SANDWICH*

Charbroiled Mahi-Mahi, Tartar Sauce, Hawaiian Bun-\$27

CHAMPAGNE CHEESEBURGER*

Kona Inn's Famous Cheeseburger, Bottle Dom Perignon-\$489

CALAMARI SANDWICH*

Sauteed Golden Brown, Hawaiian Bun, Tartar Sauce-\$24

HAWAIIAN CHICKEN SANDWICH*

Teriyaki Glazed Breast, Swiss, Hawaiian Bun-\$26

CHEESEBURGER*

A Broiled 1/3 lb Ground Chuck Patty, American Cheese, Hawaiian Bun-\$21

ADD: Bacon-\$4

WINE CHEESEBURGER*

Kona Inn's Famous Cheeseburger, Bottle Opus One-\$624

GRILLED CHICKEN CLUB*

Bacon, Jack Cheese, Grilled Sourdough-\$29

KONA INN CLUBHOUSE SANDWICH

Oven Roasted Turkey Breast, Ham, Bacon, Toasted White Bread-\$22

FRESH FISH OF THE DAY

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-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

HOUSE SPECIALTIES

USDA PRIME CENTER-CUT TOP SIRLOIN*

Corn-Fed, Aged Midwest Beef 10 oz-\$44 Teriyaki-\$46

HULA CHICKEN*

A Large Boneless Breast Marinated In Our Secret Hawaiian Sauce, Broiled, Topped With Island Tropical Salsa-\$22

CASHEW CRUSTED MAHI-MAHI*

6 oz Oven Roasted, With Mango Chutney-\$20

LOBSTER*

5-6 oz South African Cold Water Lobster Tail, Broiled, With Drawn Butter-\$34

ADD TO THE PLATE

Garlic Mashed Potatoes-\$4
Rice Pilaf-\$4
"2 Scoop" White Rice-\$4
Fresh Vegetables-\$6

DESSERTS

Rainbow Sherbet-\$5
Macadamia Nut Ice Cream-\$6
Kona Inn Mud Pie-\$16

Sales Tax Will Be Added To All Food And Beverages.
Master Card-Visa-Discover-Amex Accepted. Sorry, No Personal Checks.
October-24

FILET MIGNON*

Corn-Fed, Midwest Beef 4 oz Medallion-\$18 Two Medallions-\$35

TERIYAKI SHRIMP*

6 Large Shrimp Marinated In Our Homemade Teriyaki Sauce, Basted With Lemon Butter And Broiled To Perfection-\$21 3 Shrimp-\$11

SCALLOPS*

8 oz Large Scallops, Pan Seared, With Balsamic Glaze-\$32

MAHI-MAHI FISH & CHIPS*

House Beer Batter, Tartar Sauce, Cole Slaw-\$26

DESIGNER COMBO*

Design Your Own Combination Of Menu Items.
Ask Your Server For Details!

BEVERAGES

Hot Tea, Iced Tea, Lemonade, Soft Drinks,
Freshly Ground Kona Blend Coffee Or Decaf,
Hawaiian Water Or Sparkling Water-\$5

20% GRATUITY IS REQUESTED FOR ALL PARTIES OF 8 OR MORE

*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.

DRINK SPECIALS

PINA COLADA

A Luxurious Blend Of Light Rum, Pineapple
And Rich Coconut-\$11.50

MARGARITA EL DORADO

A Double Shot Of Gold And Our Own
Special Blend Of Lime Juice-\$14.50

FRUIT DAIQUIRI

Delicious Fruit Blended With Rum
And Lime Juice-\$13.50

LONG ISLAND ICED TEA

A Mixture Of Rum, Gin, Vodka And Triple Sec
That Still Tastes Like Mom'S Iced Tea-\$14.50

KONA INN'S

"World-Famous" MAI TAI

A Tasty Sampling Of Light And Dark Rums
Mixed With Fruit Juices And Well-Iced-\$13.50

LAVA FLOW

Captain Morgan Spiced Rum, Pineapple Juice, Cream of
Coconut & Strawberry Puree-\$14.50
Add Dark Rum Float-\$3

SPECIALTY MARTINIS

All Selections Made With Premium Smirnoff
Vodka And, Of Course, Shaken, Not Stirred-\$10.50

SOUTH BEACH COSMO

Premium Orange Vodka, Triple Sec,
Orange & Cranberry Juices

LEMON DROP

Premium Citrus Vodka, Triple Sec,
Superfine Sugar, Lemon Juice & Sugared Rim

DRAFT BEERS-PINTS

Coors Light	\$9
Ola Lemongrass Seltzer	\$9
Big Wave Golden Ale	\$11
Fire Rock Pale Ale	\$11
Longboard Lager	\$11
Kua Bay Ipa	\$12

BOTTLED BEERS

Budweiser Aluminum Bottle	\$8
Bud Light Aluminum Bottle	\$8
Stella Artois N/A	\$8
Corona	\$9
Heineken	\$9
Steinlager	\$9

HAWAIIAN HAPPY HOUR

Daily 2-5pm

Mahi-Mahi Fish Taco*	\$5	Budweiser Or Bud Light Aluminum Bottle	\$6.50
Teriyaki Chicken Tidbits*	\$6	Well Drinks	\$6.50
Shrimp & Crab Cake*	\$8	Coors Light Draft	\$7.50
Chips & Guacamole	\$10	House Wine	\$7.50
Calamari Strips*	\$12	Kona Inn's "World-Famous" Mai Tai	\$10.50
Nachos	\$16	Margarita El Dorado	\$11.50

WARNING: Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages
Can Cause Birth Defects During Pregnancy.

WINE LIST

HOUSE WINE

SALMON CREEK

PINOT GRIGIO - CHARDONNAY - CABERNET SAUVIGNON - PINOT NOIR

BOTTLE

GLASS

\$37

\$10.50

WHITE WINE

(ALL VINTAGE DATED)

BIN NO.			BOTTLE	GLASS
10	Conundrum	Napa	\$39	
	PINOT GRIGIO			
20	Mezzacorona	Italy	\$42	\$11.75
	RIESLING			
30	Chateau Ste. Michelle	Washington	\$38	\$10.75
	FUME BLANC			
40	Murphy-Goode	Alexander Valley	\$38	
41	Ferrari-Carano	Sonoma	\$40	
	SAUVIGNON BLANC			
50	Kendall-Jackson	Sonoma	\$38	\$10.75
51	Kenwood	Sonoma	\$46	
	CHARDONNAY			
60	Hess Select	Monterey	\$46	\$12.75
61	Kendall-Jackson	Sonoma	\$42	\$11.75
63	La Crema	Sonoma	\$44	\$12.25
64	Sonoma Cutrer	Sonoma	\$59	\$16.00
66	Cakebread	Napa	\$72	

RED WINE

(ALL VINTAGE DATED)

	PINOT NOIR			
80	La Crema	Sonoma	\$56	
	ZINFANDEL			
90	St Francis Old Vines	Sonoma	\$76	
	CABERNET SAUVIGNON			
100	Fetzer "Valley Oaks"	Mendocino	\$38	\$10.75
101	Hess Select	North Coast	\$60	\$16.25
102	St Francis	Sonoma	\$78	
103	Silver Oak	Alexander Valley	\$148	
104	Caymus	Napa	\$142	
	MERITAGE			
110	Opus One	Napa	\$624	
	MERLOT			
120	Red Diamond	Washington	\$38	\$10.75
121	Murphy-Goode	Alexander Valley	\$39	

CHAMPAGNE & SPARKLING WINE

	Salmon Creek (Split)	Brut	\$16	
	Domaine Chandon (Split)	Brut	\$28	
130	Paul Cheneau	Brut	\$49	
131	Domaine Chandon	Brut	\$90	
132	Dom Perignon	Brut	\$489	