

PUPUS

JUMBO SHRIMP COCKTAIL*

Cocktail Sauce, Horseradish-\$20

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-\$13

NACHOS GRANDE

Beans, Chips, Salsa, Cheese, Guacamole, Sour Cream, Chives,
Jalapeno Peppers-\$17 Add Chicken-\$3

GUACAMOLE & CHIPS-\$12

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-\$25

SHRIMP & CRAB CAKES*

Red Pepper Aioli Sauce-\$17

GARLIC BREAD-\$10

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

Cup \$6 Bowl \$9

MIXED GREEN SALAD

Romaine, Iceberg, Cabbage, Tomato, Cucumber-\$10

TRADITIONAL CAESAR SALAD

Romaine, Croutons, Parmesan-\$12

BLT WEDGE

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

SEAFOOD COBB SALAD

Shrimp, Scallops, Avocado, Bacon, Blue Cheese, Egg, Tomato-\$28

ADD TO YOUR SALAD!!

Grilled: Fresh Fish*-Mkt.Price or Chicken*-\$12 or 3 Jumbo Shrimp*-\$11

Sauteed: Calamari*-\$10

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

SANDWICHES

Choice of Potato Salad or Cole Slaw, Fries-\$4

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

FRESH FISH SANDWICH*

Charbroiled, Tartar Sauce, Hawaiian Bun-Mkt. Price

CHAMPAGNE CHEESEBURGER*

Kona Inn's Famous Cheeseburger, Bottle Dom Perignon-\$358

CALAMARI SANDWICH*

Sauteed Golden Brown, Hawaiian Bun, Tartar Sauce-\$20

HAWAIIAN CHICKEN SANDWICH*

Teriyaki Glazed Breast, Swiss, Hawaiian Bun-\$24

CHEESEBURGER*

A Broiled 1/2 Lb. Ground Chuck Patty, American Cheese, Hawaiian Bun-\$20

Add To Your Burger!! Bacon-\$3

WINE CHEESEBURGER*

Kona Inn's Famous Cheeseburger, Bottle Opus One-\$512

GRILLED CHICKEN CLUB*

Bacon, Jack Cheese, Grilled Sourdough-\$29

KONA INN CLUBHOUSE SANDWICH

Oven Roasted Turkey Breast, Ham, Bacon, Toasted White Bread-\$19

FRESH FISH OF THE DAY

Below Are Some Of The Fish Caught In Local Waters And Served Fresh When Available.
Choice of Garlic Mashed Potatoes or Rice Pilaf or White Rice & Fresh Vegetables

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 Sautéed 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

Choice of Garlic Mashed Potatoes or Rice Pilaf or White Rice & Fresh Vegetables

SEAFOOD COMBINATION*

Large Shrimp, Jumbo Scallops & Mahi-Mahi Too!!
Basted With Lemon Butter And Broiled To Perfection-\$48

PRIME TOP SIRLOIN*

Corn-Fed, Aged Eastern Beef 10oz-\$41 Teriyaki-\$43
Take Your Steak Surfing!!-Add 3 Coconut Shrimp-\$15 Lobster Tail-\$63

LOBSTER*

A Broiled 8-10 oz Australian Lobster Tail, Drawn Butter-\$67

TERIYAKI SHRIMP*

6 Large Shrimp Marinated In Our Homemade Teriyaki Sauce,
Basted With Lemon Butter And Broiled To Perfection-\$31

HULA CHICKEN*

A Large Boneless Breast Marinated In Our Secret Hawaiian Sauce,
Broiled And Topped With Island Tropical Salsa-\$29

CALAMARI*

Lightly Breaded & Sautéed, Served With Two Dipping Sauces-\$22

MAHI-MAHI FISH & CHIPS*

House Beer Batter, Tartar Sauce, Cole Slaw-\$26
(No Choice Of Side Items)

DESSERTS

Rainbow Sherbet-\$4
Macadamia Nut Ice Cream-\$5
Kona Inn Mud Pie-\$13

BEVERAGES

Hot Tea, Iced Tea, Lemonade, Soft Drinks,
Freshly Ground Kona Blend Coffee Or Decaf,
Hawaiian Water Or Sparkling Water-\$4

Café Split Items \$2 Dinner Split Items \$6

Sales Tax Will Be Added To All Food And Beverages.

Master Card-Visa-Discover-Amex Accepted. **Sorry, No Personal Checks.**

*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.

3/25/2022

DRINK SPECIALS

PINA COLADA

A Luxurious Blend Of Light Rum, Pineapple
And Rich Coconut-\$11

MARGARITA EL DORADO

A Double Shot Of Gold And Our Own
Special Blend Of Lime Juice-\$14

KI "World-Famous" MAI TAI

A Tasty Sampling Of Light And Dark Rums
Mixed With Fruit Juices And Well-Iced-\$13

LONG ISLAND ICED TEA

A Mixture Of Rum, Gin, Vodka And Triple Sec
That Still Tastes Like Mom'S Iced Tea-\$14

FRUIT DAIQUIRI

Delicious Fruit Blended With Rum
And Lime Juice-\$13

HAWAIIAN PUNCH

Tastes Like Donny And Marie's Favorite,
But Watch Out-\$14

SPECIALTY MARTINIS

All Selections Made With Premium Smirnoff
Vodka And, Of Course, Shaken, Not Stirred-\$10

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

Ola Lemongrass Seltzer	\$7.50
Coors Light	\$8
Big Wave Golden Ale	\$9
Fire Rock Pale Ale	\$9
Longboard Lager	\$9
Kua Bay Ipa	\$10

BOTTLED BEERS

Bud Light	\$7.50
Corona	\$7.50
Heineken	\$7.50
Steinlager	\$7.50
St. Pauli Girl-Non Alcoholic	\$6.50

HAWAIIAN HAPPY HOUR

Daily 2-5pm

Teriyaki Chicken Tidbits*	\$5	Coors Light	\$6.50
Mahi-Mahi Fish Taco*	\$5	Bud Light Bottle	\$6
Shrimp & Crab Cake*	\$7	House Wine	\$6
Chips & Guacamole	\$8	Well Drinks	\$6
Calamari Strips	\$10	KI "World-Famous" Mai Tai	\$9
Nachos	\$13	Margarita El Dorado	\$10

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

WINE LIST

HOUSE WINE

SALMON CREEK	BOTTLE	GLASS
PINOT GRIGIO - CHARDONNAY - CABERNET SAUVIGNON - PINOT NOIR	\$29	\$8.25

WHITE WINE

(ALL VINTAGE DATED)

BIN NO.	PINOT GRIGIO		BOTTLE	GLASS
20	Mezzacorona	Italy	\$34	\$9.50
	RIESLING			
30	Chateau Ste. Michelle	Washington	\$32	\$9
	FUME BLANC			
40	Murphy-Goode	Alexander Valley	\$34	
41	Ferrari-Carano	Sonoma	\$37	
	SAUVIGNON BLANC			
50	Kendall-Jackson	Sonoma	\$36	\$10
51	Kenwood	Sonoma	\$41	
	CHARDONNAY			
60	Hess Select	Monterey	\$36	\$10
61	Kendall-Jackson	Sonoma	\$40	\$11
63	La Crema	Sonoma	\$40	\$11
64	Sonoma Cutrer	Sonoma	\$53	\$14.25
66	Cakebread	Napa	\$71	

RED WINE

(ALL VINTAGE DATED)

	PINOT NOIR			
80	La Crema	Sonoma	\$40	
	ZINFANDEL			
90	St Francis Old Vines	Sonoma	\$61	
	CABERNET SAUVIGNON			
100	Fetzer "Valley Oaks"	Mendocino	\$29	\$8.25
101	Hess Select	North Coast	\$42	\$11.50
102	Franciscan	Napa	\$65	
103	Silver Oak	Alexander Valley	\$117	
104	Caymus	Napa	\$127	
	MERITAGE			
110	Opus One	Napa	\$512	
	MERLOT			
120	Red Diamond	Washington	\$33	\$9.25
121	Wild Horse	Paso Robles	\$50	

CHAMPAGNE & SPARKLING WINE

	Salmon Creek (Split)	Brut		\$14
	Domaine Chandon (Split)	Brut		\$23
130	Paul Cheneau	Brut	\$45	
131	Domaine Chandon	Brut	\$76	
132	Dom Perignon	Brut	\$358	