



# 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-\$15

## NACHOS GRANDE

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

## GUACAMOLE & CHIPS-\$15

## FRENCH FRIES-\$9

## 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-\$26

## SHRIMP & CRAB CAKES\*

Red Pepper Aioli Sauce-\$17

# SOUP & SALADS

## NEW ENGLAND CLAM CHOWDER

Cup \$9 Bowl \$12

## MIXED GREEN SALAD

Romaine, Iceberg, Cabbage, Tomato, Cucumber-\$12

## TRADITIONAL CAESAR SALAD

Romaine, Croutons, Parmesan-\$12

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

## 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

Grilled: Chicken\* or 3 Jumbo Shrimp\* or Sauteed: Calamari-\$11

# SANDWICHES

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

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-\$489

## CALAMARI SANDWICH\*

Sauteed Golden Brown, Hawaiian Bun, Tartar Sauce-\$23

## HAWAIIAN CHICKEN SANDWICH\*

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

## CHEESEBURGER\*

A Broiled Ground Chuck Patty, American Cheese, Hawaiian Bun-\$20

Add To Your Burger!! Bacon-\$4

## WINE CHEESEBURGER\*

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

## GRILLED CHICKEN CLUB\*

Bacon, Jack Cheese, Grilled Sourdough-\$30

## KONA INN CLUBHOUSE SANDWICH

Oven Roasted Turkey Breast, Ham, Bacon, Toasted White Bread-\$21





# 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\*

Coconut Shrimp, Pan Seared-Scallops & Mahi-Mahi Macadamia  
with Mango Chutney, Tropical Salsa & Balsamic Vinegar Glaze-\$58

## PRIME TOP SIRLOIN\*

Corn-Fed, Aged Eastern Beef 10oz-\$53 Teriyaki-\$55  
Take Your Steak Surfing!!-Add 3 Coconut Shrimp-\$15 Lobster Tail-\$70

## LOBSTER\*

A Broiled 8-10 oz Australian Lobster Tail, Drawn Butter-\$75

## TERIYAKI SHRIMP\*

6 Large Shrimp Marinated In Our Homemade Teriyaki Sauce,  
Basted With Lemon Butter And Broiled To Perfection-\$30

## HULA CHICKEN\*

A Large Boneless Breast Marinated In Our Secret Hawaiian Sauce,  
Broiled And Topped With Island Tropical Salsa-\$30

## CALAMARI\*

Lightly Breaded & Sautéed, Served With Two Dipping Sauces-\$25

## MAHI-MAHI FISH & CHIPS\*

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

# DESSERTS

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

# BEVERAGES

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

Café Split Items \$3 Dinner Split Items \$6

Sales Tax Will Be Added To All Food And Beverages.

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

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.

3/1/2024



# 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	\$8.50
Ola Lemongrass Seltzer	\$8.50
Big Wave Golden Ale	\$10.50
Fire Rock Pale Ale	\$10.50
Longboard Lager	\$10.50
Kua Bay Ipa	\$11.50

## BOTTLED BEERS

Budweiser	\$7.50
Bud Light	\$7.50
Stella-Non Alcoholic	\$7.50
Corona	\$8.50
Heineken	\$8.50
Steinlager	\$8.50

## HAWAIIAN HAPPY HOUR

Daily 2-5pm

Mahi-Mahi Fish Taco*	\$6.00	Budweiser Or Bud Light Bottle	\$6.50
Teriyaki Chicken Tidbits*	\$7.00	Well Drinks	\$6.50
Shrimp & Crab Cake*	\$8.00	Coors Light Draft	\$7.50
Chips & Guacamole	\$10.00	House Wine	\$7.50
Calamari Strips	\$11.00	Kona Inn's "World-Famous" Mai Tai	\$10.50
Nachos	\$15.00	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

\$36.50

\$10.25

## WHITE WINE

(ALL VINTAGE DATED)

BIN NO.

BOTTLE

GLASS

10	Conundrum	Napa	\$37.50	
	<b>PINOT GRIGIO</b>			
20	Mezzacorona	Italy	\$39.50	\$11.00
	<b>RIESLING</b>			
30	Chateau Ste. Michelle	Washington	\$37.50	\$10.50
	<b>FUME BLANC</b>			
40	Murphy-Goode	Alexander Valley	\$37.50	
41	Ferrari-Carano	Sonoma	\$41.50	
	<b>SAUVIGNON BLANC</b>			
50	Kendall-Jackson	Sonoma	\$37.50	\$10.50
51	Kenwood	Sonoma	\$44.50	
	<b>CHARDONNAY</b>			
60	Hess Select	Monterey	\$44.50	\$12.25
61	Kendall-Jackson	Sonoma	\$41.50	\$11.50
63	La Crema	Sonoma	\$42.50	\$11.75
64	Sonoma Cutrer	Sonoma	\$58.50	\$15.75
66	Cakebread	Napa	\$71.50	

## RED WINE

(ALL VINTAGE DATED)

	<b>PINOT NOIR</b>			
80	La Crema	Sonoma	\$53.50	
	<b>ZINFANDEL</b>			
90	St Francis Old Vines	Sonoma	\$71.50	
	<b>CABERNET SAUVIGNON</b>			
100	Fetzer "Valley Oaks"	Mendocino	\$37.50	\$10.50
101	Hess Select	North Coast	\$57.50	\$15.50
102	St Francis	Sonoma	\$74.50	
103	Silver Oak	Alexander Valley	\$134.50	
104	Caymus	Napa	\$141.50	
	<b>MERITAGE</b>			
110	Opus One	Napa	\$623.50	
	<b>MERLOT</b>			
120	Red Diamond	Washington	\$37.50	\$10.50
121	Murphy-Goode	Alexander Valley	\$38.50	

## CHAMPAGNE & SPARKLING WINE

	Salmon Creek (Split)	Brut		\$15.50
	Domaine Chandon (Split)	Brut		\$27.50
130	Paul Cheneau	Brut	\$47.50	
131	Domaine Chandon	Brut	\$85.50	
132	Dom Perignon	Brut	\$488.50	





Hot Dog with Fries-\$10

Grilled Cheese Sandwich with Fries-\$9

Macaroni & Cheese-\$10

Chicken Tenders with Fries-\$12

