



# 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-\$22 **ADD:** Shredded Chicken-\$5

## GUACAMOLE & CHIPS-\$14

## FRENCH FRIES-\$8 HALF-\$5

## 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

# 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-\$30

## ADD TO YOUR SALAD!!

Grilled: Mahi-Mahi\*-\$14

Grilled: Chicken\* or 4 Jumbo Shrimp\* or **Sauteed:** Calamari\*-\$13

**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

## CHEESEBURGER\*

A Broiled 1/3 lb Ground Chuck Patty, American Cheese, Hawaiian Bun-\$22

**ADD:** Bacon-\$4

## CHAMPAGNE CHEESEBURGER\*

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

## WINE CHEESEBURGER\*

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

## CALAMARI SANDWICH\*

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

## GRILLED CHICKEN CLUB\*

Bacon, Jack Cheese, Grilled Sourdough-\$32

## HAWAIIAN CHICKEN SANDWICH\*

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

## 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 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

## USDA PRIME CENTER-CUT TOP SIRLOIN\*

Corn-Fed, Aged Midwest Beef 10 oz-\$50 Teriyaki-\$52

## HULA CHICKEN\*

A Large Boneless Breast Marinated In Our Secret Hawaiian Sauce,  
Broiled, Topped With Island Tropical Salsa-\$24

## 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  
Mixed Vegetables-\$6 Asparagus-\$10

# 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.**  
May-25

## FILET MIGNON\*

Corn-Fed, Midwest Beef 4 oz Medallion-\$20 Two Medallions-\$39

## 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-\$33

## 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-\$12

## MARGARITA EL DORADO

A Double Shot Of Gold And Our Own  
Special Blend Of Lime Juice-\$15

## FRUIT DAIQUIRI

Delicious Fruit Blended With Rum  
And Lime Juice-\$14

## LONG ISLAND ICED TEA

A Mixture Of Rum, Gin, Vodka And Triple Sec  
That Still Tastes Like Mom'S Iced Tea-\$15

## KONA INN'S

### "World-Famous" MAI TAI

A Tasty Sampling Of Light And Dark Rums  
Mixed With Fruit Juices And Well-Iced-\$14

## LAVA FLOW

Captain Morgan Spiced Rum, Pineapple Juice, Cream of  
Coconut & Strawberry Puree-\$15  
Add Dark Rum Float-\$3

## SPECIALTY MARTINIS

All Selections Made With Premium Smirnoff  
Vodka And, Of Course, Shaken, Not Stirred-\$11

## 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         | \$9 |
| Corona                    | \$9 |
| Heineken                  | \$9 |
| Steinlager                | \$9 |

## HAWAIIAN HAPPY HOUR

### Daily 2-5pm

|                           |      |                                        |      |
|---------------------------|------|----------------------------------------|------|
| Mahi-Mahi Fish Taco*      | \$6  | Budweiser Or Bud Light Aluminum Bottle | \$6  |
| Teriyaki Chicken Tidbits* | \$6  | Well Drinks                            | \$7  |
| Shrimp & Crab Cake*       | \$8  | Coors Light Draft                      | \$7  |
| Chips & Guacamole         | \$12 | House Wine                             | \$8  |
| Calamari Strips*          | \$12 | Kona Inn's "World-Famous" Mai Tai      | \$11 |
| Nachos                    | \$17 | Margarita El Dorado                    | \$12 |

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

\$38

\$11

## WHITE WINE

(ALL VINTAGE DATED)

BIN NO.

BOTTLE

GLASS

|    |                        |                  |      |      |
|----|------------------------|------------------|------|------|
| 10 | Conundrum              | Napa             | \$39 |      |
|    | <b>PINOT GRIGIO</b>    |                  |      |      |
| 20 | Mezzacorona            | Italy            | \$42 | \$12 |
|    | <b>RIESLING</b>        |                  |      |      |
| 30 | Chateau Ste. Michelle  | Washington       | \$38 | \$11 |
|    | <b>FUME BLANC</b>      |                  |      |      |
| 40 | Murphy-Goode           | Alexander Valley | \$38 |      |
| 41 | Ferrari-Carano         | Sonoma           | \$40 |      |
|    | <b>SAUVIGNON BLANC</b> |                  |      |      |
| 50 | Kendall-Jackson        | Sonoma           | \$38 | \$11 |
| 51 | Kenwood                | Sonoma           | \$46 |      |
|    | <b>CHARDONNAY</b>      |                  |      |      |
| 60 | Hess Select            | Monterey         | \$48 | \$14 |
| 61 | Kendall-Jackson        | Sonoma           | \$43 | \$12 |
| 63 | La Crema               | Sonoma           | \$44 | \$13 |
| 64 | Sonoma Cutrer          | Sonoma           | \$62 | \$17 |
| 66 | Cakebread              | Napa             | \$72 |      |

## RED WINE

(ALL VINTAGE DATED)

|     |                           |                  |       |      |
|-----|---------------------------|------------------|-------|------|
|     | <b>PINOT NOIR</b>         |                  |       |      |
| 80  | La Crema                  | Sonoma           | \$58  |      |
|     | <b>ZINFANDEL</b>          |                  |       |      |
| 90  | St Francis Old Vines      | Sonoma           | \$76  |      |
|     | <b>CABERNET SAUVIGNON</b> |                  |       |      |
| 100 | Fetzer "Valley Oaks"      | Mendocino        | \$38  | \$11 |
| 101 | Hess Select               | North Coast      | \$62  | \$17 |
| 102 | St Francis                | Sonoma           | \$78  |      |
| 103 | Silver Oak                | Alexander Valley | \$148 |      |
| 104 | Caymus                    | Napa             | \$142 |      |
|     | <b>MERITAGE</b>           |                  |       |      |
| 110 | Opus One                  | Napa             | \$624 |      |
|     | <b>MERLOT</b>             |                  |       |      |
| 120 | Red Diamond               | Washington       | \$38  | \$11 |
| 121 | Murphy-Goode              | Alexander Valley | \$39  |      |

## CHAMPAGNE & SPARKLING WINE

|     |                         |      |       |  |
|-----|-------------------------|------|-------|--|
|     | Salmon Creek (Split)    | Brut | \$18  |  |
|     | Domaine Chandon (Split) | Brut | \$29  |  |
| 130 | Paul Cheneau            | Brut | \$51  |  |
| 131 | Domaine Chandon         | Brut | \$93  |  |
| 132 | Dom Perignon            | Brut | \$489 |  |