



Aloha!

Thank you very much for having dinner with us at Kona Jack's! I have tried to capture the flavor of the beautiful Big Island of Hawaii in my restaurant and fish market - my green flash. I hope you enjoy your visit to Kona's and will be back to visit us often. I would like to give special thanks to my staff, without whom this would still be a dream. Many mahalos and much aloha!

 Jim Thompson

Pu Pu's

Pu Pu is the name for appetizer on the big island!

SHRIMP COCKTAIL

Six peeled & deveined shrimp, served with our Asian Slaw and horseradish cocktail sauce ... 14.5

OYSTERS ON THE HALF SHELL

Six large blue points from the East Coast 14.5
Try them Rockefeller style ... 17

FRIED CALAMARI

A generous portion of deep-fried giant calamari with Cajun mayonnaise for dipping ... 15

CAJUN SHRIMP OR SCALLOPS

Tender shrimp or scallops with scallions sautéed in a creamy Cajun butter with garlic.
Served with garlic bread ... 15

KONA CRAB CAKES

Our crabmeat mixture rolled in seasoned bread crumbs and deep-fried. Served with our Cajun mayo and Asian Slaw ... 16

HORSERADISH CRUSTED OYSTERS

A half pound of tender, deep fried oysters, served with cocktail sauce ... 14

BUFFALO SHRIMP

Tender shrimp tossed in our hot sauce. Served with Bleu cheese dressing, carrots and celery ... 14

DEEP FRIED CLAMS

¾ Pound of tender clam strips, served with our homemade cocktail sauce ... 12

Sides

VEGETABLE OF THE DAY ... 3

STEAMED WHITE RICE ... 3

RICE PILAF ... 3

COUSCOUS ... 3

BAKED POTATO ... 3.5

ROASTED NEW POTATOES ... 3.5

POTATO SALAD ... 3

COLE SLAW ... 3

COTTAGE CHEESE ... 3

CUP OF FRUIT ... 3

STEAK FRIES ... 3

Soups & Salads

no ka oi - da best!

Extra salad dressing available upon request at an additional cost.

*Add Grilled or Blackened Chicken or Shrimp to any salad.
Half Order ... add 4.5 | Whole ... add 7*



NEW ENGLAND CLAM CHOWDER

The creamy white New England favorite, made in our kitchen daily.
Cup ... 5 Bowl ... 7

SEAFOOD GUMBO

A variety of fresh fish, shrimp and Andouille sausage in a traditional New Orleans stock.
Cup ... 5 Bowl ... 7

KONA'S CAESAR SALAD

Our version of a classic salad
Large ... 9 Petite ... 6

*Add Grilled or Blackened Salmon ... add 11
Add Grilled or Blackened Tuna ... add 13*

SWEET & SPICY HONEY PECAN SALMON SALAD

Chilled salmon pieces baked with honey, pecans and Cajun spice and served over a bed of mixed greens with red onion, avocado, chopped egg and garden vegetables. Served with our homemade honey mustard dressing ... 15

BLACKENED FISH SALAD

Seasonal white fish seared with Cajun spices, and served on a bed of lettuce ... 14

KONA'S HOUSE SALAD

Iceberg and romaine served with shredded Parmesan cheese, macadamia nuts and Daikon radish. Served with our soy ginger dressing.
Large ... 9 Petite ... 6

Sandwiches and Such

All sandwiches will be served with chips and a pickle spear. You may substitute rice, cole slaw, potato salad, cottage cheese or steak fries for \$2. Add Gluten free Bun for \$1.5

FISH TACO

Okay, so it's really a burrito - Marinated grilled white fish, in a soft flour tortilla, then topped with melted cheese, tomatoes & green onions. Served with spicy rice, pico de gallo and Cuban-style black beans ... 15
Excellent blackened!

AHI TACO

Seared teriyaki tuna and pineapple in a flour tortilla and topped with melted Provolone. Served with white rice and Cuban-style black beans... 16

B.Y.O. BURGER

Build your own!
10 ounces of fresh ground beef - your imagination does the rest! ... 12
Additional toppings extra

TERIYAKI CHICKEN SANDWICH

A teriyaki marinated 8-ounce chicken breast, chargrilled with a slice of pineapple ... 11

BLACKENED GROUPE SANDWICH

Blackened fillet of grouper, served on a Maui onion bun with our Sun-dried Tomato Mayo ... 17.5

FRIED FISH SANDWICH

Deep-fried Atlantic Cod, served on a Maui onion bun ... 13

Just a few things to make everyone's visit more enjoyable:

- Reservations are accepted but not required.
- No more than eight separate checks per table, please.
- All of our food is prepared from scratch and of the freshest ingredients available. Some items do require more time than others to prepare - thank you in advance for your patience.
- Items from the Kona's menu and the Sushi Bar are prepared in different kitchens and may arrive at your table at different times.
- Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- Gluten sensitive preparation options available including buns and flour. Ask your server for details.

Fresh Fish Specials

All dinner specials at Kona's are served with fresh bread and your choice of two of the following: soup, house salad, vegetable, steamed white rice, rice pilaf, couscous, roasted new potatoes, baked potato, or steak fries

All fish is also available Charbroiled or Blackened with a side of our Pesto Mayonnaise
Ask your server about our nightly fresh fish special!

AHI

Black sesame-crust tuna, served with a spicy peanut sauce ... 29
Also available charbroiled and basted with our Ichiban sauce.

MAHI-MAHI

Fresh dolphin-fish basted with Szechwan sauce and charbroiled ... 27
Also available coated with a macadamia nut crust, pan-fried and topped with tropical fruit salsa.

RED GROUPE

Red Grouper prepared in lemon-pepper Parmesan bread crumbs and sautéed until golden brown ... 28
Also available grilled with sesame lime sauce.

CHILEAN SEA BASS

A fillet marinated in our Chinese pesto, seared and served with our rainbow carrot mixture ... 34

SKUNA BAY SALMON

Charbroiled Skuna Bay Salmon topped with heirloom tomatoes, baby spinach and blue cheese. Drizzled with a balsamic reduction ... 30

NORTH ATLANTIC SALMON

A moist, delicate fillet poached and served with sherry dill sauce ... 24

TILAPIA MEUNIERE

A tender, flaky white fillet sautéed in lemon wine sauce with garlic and capers ... 19.5

WALLEYE

Fresh Walleye from the Great Lakes, breaded, pan-fried until golden brown and served with our lemon wine sauce ... 27
(seasonal)

FISH 'N CHIPS

A large serving of North Atlantic Cod strips, breaded, deep-fried and served with fries ... 17

SWORDFISH

Pink swordfish available charbroiled or blackened, and topped with our spicy Diavola mixture of marinated tomatoes, garlic, basil and chopped red onions. Ooh la la! ... 29

ONO

"You lucky, get ono" A tender fillet of ono seared with sesame seeds and drizzled with oyster sauce ... 27

Also delicious "Special K" style with lemon wine sauce
(seasonal)

Because we will serve only the freshest fish, all of our specials are subject to availability.

visit our fish market and our chefs will help you plan a great meal at home!

Shellfish, Steaks, and Chicken

All dinner specials at Kona's are served with fresh bread and your choice of two of the following: soup, house salad, vegetable, steamed white rice, rice pilaf, couscous, roasted new potatoes, baked potato, or steak fries

all steaks and lobster can be served with garlic butter on request.



FILET MIGNON

Eight-ounce center cut filet, prepared charbroiled or blackened ... 37

DEEP-FRIED SHRIMP

Five large shrimp, deep-fried and served with cocktail sauce ... 22

TERIYAKI CHICKEN

Marinated chicken breasts on rice pilaf, with a grilled pineapple slice ... 18

MACADAMIA NUT CHICKEN

Tender chicken breasts coated with a macadamia nut crust, then pan-fried and served with sweet and sour sauce ... 18

SURF & TURF

Filet Mignon and South African Lobster Tail ... Market Price
Filet Mignon and 3 Fried Shrimp ... 46
Filet Mignon and Alaskan Crab Legs ... Market Price

COLD WATER LOBSTER TAILS

Cold-water lobster tails, broiled and served with drawn butter or garlic butter on request.
One five-ounce tail... Market Price
Two five-ounce tails ... Market Price

LOUISIANA RIBEYE

16-ounce bone in Black Angus ribeye coated with Cajun spices, and topped with sautéed mushrooms and onions ... 39
Also available charbroiled.

Pastas and Stir Frys

All pasta dishes at Kona's are served with fresh bread and your choice of soup or petite salad

BUGS AND PASTA

Cajun-spiced Louisiana crawfish and linguini, red peppers, garlic and scallions in a light cream sauce or virgin olive oil ... 21

SHRIMP "BUBBA"

A delectable combination of sautéed shrimp, green onions, mushrooms, tomatoes, Cajun spices and soy sauce. Served over your choice of rice ... 19

SEAFOOD FETTUCCINE

Sea scallops, crab, shrimp and green onions in a light cream sauce, with a hint of lemon and garlic ... 25

CASHEW TUNA LINGUINI

Tuna, red peppers, water chestnuts, bean sprouts, green onions tossed in our cashew sauce with linguini and topped with roasted cashews ... 21

CASHEW SALMON STIRFRY

Salmon stir-fried with cashews, water chestnuts, scallions, snap peas, mushrooms and bell peppers, then tossed in a hoisin-flavored sherry soy sauce. Served over your choice of rice ... 20

BAY SHRIMP LINGUINI

Bay shrimp served in a pesto cream sauce and tossed with linguini ... 21

PASTA RUSTICA

Bay shrimp and sea scallops, diced tomatoes, green onions, garlic and basil sautéed in a lemony wine sauce and tossed with linguini ... 21

PESTO PRIMAVERA

Linguini tossed with virgin olive oil and our homemade pesto with red peppers, artichoke hearts, asparagus, Parmesan cheese, and heirloom tomatoes ... 17

Add Grilled or Blackened Chicken or Shrimp
Half Order ... add 4.5
Whole ... add 7

ENJOY YOUR DINNER AND ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS! MAHALO!