



ALOHA! Thank you for having dinner with us! 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 16

OYSTERS ON THE HALF SHELL

Six large blue points from the East Coast 16
Try them Rockefeller Style 21

CAJUN SHRIMP OR SCALLOPS

Tender shrimp or scallops with scallions sautéed in a creamy Cajun butter with garlic. Served with garlic bread 17

KONA CRAB CAKES

Our crabmeat mixture rolled in seasoned bread crumbs and deep-fried. Served with our Cajun mayo and Asian Slaw 19

FRIED CALAMARI

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

SPICY ORANGE SHRIMP

Fried bay shrimp tossed in a spicy orange glaze and served with white rice 16

BUFFALO SHRIMP

Tender Shrimp tossed in our hot sauce. Served with Bleu cheese dressing, carrots and celery 16

HORSERADISH-CRUSTED OYSTERS

A half pound of tender, deep-fried oysters, served with cocktail sauce 16

DEEP FRIED CLAMS

Tender clam strips served with our homemade cocktail sauce 14



SIDES 3.5

- VEGETABLE OF THE DAY
- STEAMED WHITE RICE
- RICE PILAF
- COUSCOUS
- BAKED POTATO
- ROASTED NEW POTATOES
- SWEET POTATO WAFFLE FRIES
- POTATO SALAD
- COLE SLAW
- COTTAGE CHEESE
- CUP OF FRUIT
- STEAK FRIES



SALADS

NO KA OI - DA BEST!

Add Grilled or Blackened Chicken or Shrimp to any salad.
Half +5.5 / Whole +8.5

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 17

BLACKENED FISH SALAD

Seasonal white fish seared with Cajun spices, served on a bed of lettuce 16

KONA'S HOUSE SALAD

Iceberg and romaine, shredded parmesan cheese, macadamia nuts and daikon radish. Served with our soy ginger dressing
Large 11 / Petite 7.5

KONA'S CAESAR SALAD

Our version of a classic salad
Large 11 / Petite 7.5
Add Grilled or Blackened Salmon +12
Add Grilled or Blackened Tuna +15

Extra salad dressing available upon request at an additional cost.

SOUPS

NEW ENGLAND CLAM CHOWDER

The creamy white New England favorite, fresh made daily
Cup 7 / Bowl 9

SEAFOOD GUMBO

A variety of fresh fish, shrimp and andouille sausage in a traditional New Orleans stock
Cup 7 / Bowl 9

SANDWICHES & SUCH

All sandwiches served with chips and a pickle spear.
Substitute rice, cole slaw, potato salad, cottage cheese, steak fries, waffle fries or sweet potato waffle fries +2
Gluten free Bun +1.5

FISH TACO

Okay, so it's really a burrito - marinated grilled white fish in a soft flour tortilla, topped with melted cheese, tomatoes & green onions. Served with spicy rice, pico de gallo and Cuban-style black beans 17
Excellent blackened!

AHI TACO

Seared teriyaki tuna and pineapple in a flour tortilla topped with provolone. Served with white rice and Cuban-style black beans 18

TERIYAKI CHICKEN SANDWICH

A teriyaki marinated 8-ounce chicken breast, chargrilled with a slice of pineapple 13

BLACKENED FISH SANDWICH

Blackened fillet of cod, served on a Maui onion bun with our sun-dried tomato mayo 15
Substitute Grouper Market Price

FRIED FISH SANDWICH

Deep-fried Atlantic Cod, served on a Maui onion bun 14

W. BURGER

Build your own!
10 ounces of fresh Black Angus ground beef - your imagination does the rest! 14

Add Toppings
Cheddar, Swiss, Italian, American, Bleu Cheese, Pepper Jack Cheese - 1.5 each
Sautéed Mushrooms or Onions - 1 each
Avocado, Chili, Bacon - 2 each

- Our food is prepared from scratch with 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 are available, including buns and flour. Ask your server for details.

ASK YOUR SERVER ABOUT OUR DESSERT AND AFTER DINNER DRINK MENU!

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, Steak Fries, Waffle Fries or Sweet Potato Waffle Fries. *All fish is also available Charbroiled or Blackened with a side of our Pesto Mayo*

AHI

Black sesame-crusted tuna, served with a spicy peanut sauce Market Price
Also available charbroiled and basted with our Ichiban sauce

MAHI-MAHI

Fresh dolphin-fish basted with Szechuan sauce and charbroiled 29
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 Market Price
Also available grilled with sesame lime sauce

NORTH ATLANTIC SALMON

A moist, delicate fillet, poached and served with sherry dill sauce 25

SKUNA BAY SALMON

Charbroiled Skuna Bay Salmon topped with heirloom tomatoes, baby spinach and blue cheese, drizzled with a balsamic reduction 32

CHILEAN SEA BASS

A fillet marinated in our Chinese pesto, seared and served with our rainbow carrot mixture Market Price

TILAPIA MEUNIERE

A tender, flaky white fillet sautéed in lemon wine sauce with garlic and capers 21

WALLEYE

(seasonal) Fresh walleye from the Great Lakes, breaded, pan-fried until golden brown and served with our lemon wine sauce 28

FISH 'N CHIPS

A large serving of North Atlantic cod strips, breaded, deep-fried and served with fries 18

ONO

(seasonal) "You lucky, get ono!" A tender fillet of ono seared with sesame seeds and drizzled with oyster sauce 29
Also delicious "Special K" style with lemon wine sauce

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! 31

ASK ABOUT OUR NIGHTLY FRESH FISH SPECIAL!

Because we serve only the freshest fish, all 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

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, Steak Fries, Waffle Fries or Sweet Potato Waffle Fries.
Steaks and lobster can be served with garlic butter on request.

DEEP-FRIED SHRIMP

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

COLD WATER LOBSTER TAILS

Cold-water lobster tails, broiled and served with drawn butter
One 6-ounce Tail Market Price
Two 6-ounce Tails Market Price

FILET MIGNON

8-ounce center cut filet, prepared charbroiled or blackened 37

TERIYAKI CHICKEN

Marinated chicken breasts with a grilled pineapple slice 19

LOUISIANA RIBEYE

A 16-ounce bone in Black Angus ribeye coated with Cajun spices, and topped with sautéed mushrooms and onions 42
Also available charbroiled.

SURF & TURF

Filet Mignon and a South African Lobster tail Market Price
3 Fried Shrimp 48

MACADAMIA NUT CHICKEN

Tender chicken breasts coated with a macadamia nut crust, then pan-fried and served with sweet and sour sauce 20



PASTAS AND STIR FRIES

All pasta dishes at Kona's are served with fresh bread and your choice of Soup or Petite Salad

CASHEW SALMON STIR FRY

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 22

BAY SHRIMP LINGUINI

Bay shrimp served in a pesto cream sauce and tossed with linguini 22

PASTA RUSTICA

Bay shrimp, sea scallops, diced tomatoes, green onions, garlic and basil sautéed in a lemony wine sauce and tossed with linguini 23

CASHEW TUNA LINGUINI

Tuna, red peppers, water chestnuts, bean sprouts, green onions tossed in our cashew sauce with linguini and topped with roasted cashews 22

BUGS AND PASTA

Cajun-spiced Louisiana crawfish and linguini, red peppers, garlic and scallions in a light cream sauce or virgin olive oil 23

SEAFOOD FETTUCCINE

Sea scallops, crab, shrimp and green onions in a light cream sauce, with a hint of lemon and garlic 27

SHRIMP "BUBBA"

A delectable combination of sautéed shrimp, green onions, mushrooms, tomatoes, Cajun spices and soy sauce. Served over your choice of rice 21

PESTO PRIMAVERA

Linguini tossed with virgin olive oil and our homemade pesto with red peppers, artichoke hearts, asparagus, parmesan cheese, and heirloom tomatoes 19

*Add Grilled or Blackened Chicken or Shrimp
Half +5.5 / Whole +8.5*

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