



ALOHA! We're glad you joined us for lunch! 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

SPICY ORANGE SHRIMP

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

CAJUN SHRIMP OR SCALLOPS

Tender shrimp or scallops with scallions sautéed in a creamy Cajun butter with garlic. Served with garlic bread 16

OYSTERS ON THE HALF SHELL

Six large blue points from the East Coast 16
Try them Rockefeller Style 20

KONA CRAB CAKES

Our crabmeat mixture rolled in seasoned bread crumbs and deep-fried. Served with our Cajun mayo and Asian Slaw 18

FRIED CALAMARI

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

HORSERADISH-CRUSTED OYSTERS

A half pound of tender, deep-fried oysters, served with cocktail sauce 15

DEEP FRIED CLAMS

Tender clam strips served with our homemade cocktail sauce 14

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

BLACK & BLUE AHI SALAD

Pieces of Ahi tuna rubbed in Cajun seasoning, cooked to medium, over mixed greens. Topped with blue cheese and our Diavola mixture, with a side of balsamic vinaigrette 18

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 Market Price



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

Extra salad dressing available upon request at an additional cost.

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 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

BLACKENED FISH SANDWICH

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

TERIYAKI CHICKEN SANDWICH

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

FRIED SHRIMP OR SCALLOPS

A generous portion of deep fried bay shrimp or sea scallops 17
Also available sauteed in a lemon wine sauce and served with rice

FRIED FISH SANDWICH

Deep-fried Atlantic Cod, served on a Maui onion bun 15

B.Y.O. 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

• 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.

FRESH FISH SPECIALS



Served on a bed of steamed white rice, rice pilaf or couscous. Substitute veggies for 1.00.

Add a Cup of Soup or Petite Salad +3.5

All fish is also available Charbroiled or Blackened with a side of our Pesto Mayo

AHI

Black sesame-crusting tuna, served with a spicy peanut sauce 20
Also available charbroiled and basted with our Ichiban sauce

MAHI-MAHI

Fresh dolphin-fish basted with Szechuan sauce and charbroiled 19
Also available 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 17

SKUNA BAY SALMON

Charbroiled Skuna Bay Salmon topped with heirloom tomatoes, baby spinach and blue cheese, drizzled with a balsamic reduction 21

TILAPIA MEUNIERE

A tender, flaky white fillet sautéed in lemon wine sauce with garlic and capers 15

WALLEYE

(seasonal) Fresh walleye from the Great Lakes, breaded, pan-fried until golden brown and served with our lemon wine sauce 18

ONO

(seasonal) "You lucky, get ono!"
A tender fillet of ono seared with sesame seeds and drizzled with oyster sauce 19
Also delicious "Special K" style with lemon wine sauce

FISH 'N CHIPS

A large serving of North Atlantic cod strips, breaded, deep-fried and served with fries 15

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!

PASTAS AND STIR FRY

Add a little spice to life, ask for it Cajun Style.

BAY SHRIMP LINGUINI

Bay shrimp served in a pesto cream sauce and tossed with linguini 18

PASTA RUSTICA

Bay shrimp, sea scallops, diced tomatoes, green onions, garlic and basil sautéed in a lemony wine sauce and tossed with linguini 18

BUGS AND PASTA

Cajun-spiced Louisiana crawfish and linguini, red peppers, garlic and scallions in a light cream sauce or virgin olive oil 17

SHRIMP "BUBBA"

A delectable combination of sautéed shrimp, green onions, mushrooms, tomatoes, Cajun spices and soy sauce. Served over your choice of rice 17

PESTO PRIMAVERA

Linguini tossed with virgin olive oil and our homemade pesto with red peppers, artichoke hearts, asparagus, parmesan cheese, and heirloom tomatoes 15
Add Grilled or Blackened Chicken or Shrimp Half Order +5.5 / Whole +8.5

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 17

ICHIBAN STIR FRY

Yellowfin tuna, sautéed in our Ichiban sauce with Oriental veggies and served over your choice of rice 16

