



# PUPU'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 17

## OYSTERS ON THE HALF SHELL

Six large blue points from the East Coast 18  
Try them Rockefeller Style 23

## CAJUN SHRIMP OR SCALLOPS

Tender shrimp or scallops with scallions sautéed in a creamy Cajun butter with garlic. Served with garlic bread 19

## KONA CRAB CAKES

Our crabmeat mixture rolled in seasoned bread crumbs and deep-fried. Served with our Cajun mayo and Asian Slaw 21

## FRIED CALAMARI

A generous portion of deep-fried giant calamari with Cajun mayo for dipping 16

## SPICY ORANGE SHRIMP

Fried bay shrimp tossed in a spicy orange glaze and served with white rice 17

## BUFFALO SHRIMP

Tender Shrimp tossed in our hot sauce. Served with Bleu cheese dressing, carrots and celery 17

## HORSERADISH-CRUSTED OYSTERS

A half pound of tender, deep-fried oysters, served with cocktail sauce 17

## DEEP FRIED CLAMS

Tender clam strips served with our homemade cocktail sauce 15



## SIDES 4.5

- 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



**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*

## SALADS

**NO KA OI - DA BEST!**

**Add Grilled or Blackened Chicken or Shrimp to any salad.**  
Half +6 / Whole +9

### 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 20

### BLACKENED FISH SALAD

Seasonal white fish seared with Cajun spices, served on a bed of lettuce 18

### KONA'S HOUSE SALAD

Iceberg and romaine, shredded parmesan cheese, macadamia nuts and daikon radish. Served with our soy ginger dressing  
Large 12 / Petite 8.5

### KONA'S CAESAR SALAD

Our version of a classic salad  
Large 12 / Petite 8.5  
Add Grilled or Blackened Salmon +12  
Add Grilled or Blackened Tuna +18

*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 8 / Bowl 11

### SEAFOOD GUMBO

A variety of fresh fish, shrimp and andouille sausage in a traditional New Orleans stock  
Cup 8 / Bowl 11

## 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 20  
*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 21

### TERIYAKI CHICKEN SANDWICH

A teriyaki marinated 8-ounce chicken breast, chargrilled with a slice of pineapple 14

### BLACKENED FISH SANDWICH

Blackened fillet of cod, served on a Maui onion bun with our sun-dried tomato mayo 16  
*Substitute Grouper Market Price*

### FRIED FISH SANDWICH

Deep-fried Atlantic Cod, served on a Maui onion bun 16

### B.Y.O. BURGER

10 ounces of fresh Black Angus ground beef - your imagination does the rest! 15

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 31  
*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 26

## SKUNA BAY SALMON

Charbroiled Skuna Bay Salmon topped with heirloom tomatoes, baby spinach and blue cheese, drizzled with a balsamic reduction 33

## CHILEAN SEA BASS

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

## TILAPIA MEUNIÈRE

A tender, flaky white fillet sautéed in lemon wine sauce with garlic and capers 22

## WALLEYE

*(seasonal)* Fresh walleye from the Great Lakes, breaded, pan-fried until golden brown and served with our lemon wine sauce 30

## FISH 'N CHIPS

A large serving of North Atlantic cod strips, breaded, deep-fried and served with fries 20

## ONO

*(seasonal)* "You lucky, get ono!" A tender fillet of ono seared with sesame seeds and drizzled with oyster sauce 31  
*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! 33

## 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 25

## 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 39

## TERIYAKI CHICKEN

Marinated chicken breasts with a grilled pineapple slice 21

## 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  
Substitute 3 Fried Shrimp for Lobster Tail

## MACADAMIA NUT CHICKEN

Tender chicken breasts coated with a macadamia nut crust, then pan-fried and served with sweet and sour sauce 22

# 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 24

## BAY SHRIMP LINGUINI

Bay shrimp served in a pesto cream sauce and tossed with linguini 24

## PASTA RUSTICA

Bay shrimp, sea scallops, diced tomatoes, green onions, garlic and basil sautéed in a lemony wine sauce and tossed with linguini 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 24

## BUGS AND PASTA

Cajun-spiced Louisiana crawfish and linguini, red peppers, garlic and scallions in a light cream sauce or virgin olive oil 24

## SEAFOOD FETTUCCINE

Sea scallops, crab, shrimp and green onions in a light cream sauce, with a hint of lemon and garlic 29

## SHRIMP "BUBBA"

A delectable combination of sautéed shrimp, green onions, mushrooms, tomatoes, Cajun spices and soy sauce. Served over your choice of rice 23

## PESTO PRIMAVERA

Linguini tossed with virgin olive oil and our homemade pesto with red peppers, artichoke hearts, asparagus, parmesan cheese, and heirloom tomatoes 21

*Add Grilled or Blackened Chicken or Shrimp  
Half +6 / Whole +9*

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