

Kona Kai
Dining Room

Featured Appetizers

South of the Border Shrimp Cocktail 14.25

Cooked shrimp, cucumbers, avocado, cilantro, jalapeno peppers in our homemade cocktail sauce

Calamari 11.25

Fried Calamari with Italian parsley, parmesan cheese, spicy chili oil and chipotle aioli sauce

Chicken Quesadilla 13.50

Diced cooked chicken breast, co-jack cheese, Ortega chili, diced tomatoes, cilantro pico de gallo and guacamole

Hawaiian Coconut Shrimp 14.45

Breaded coconut shrimp, served with orange wasabi marmalade

Lobster Guacamole 15.95

Fresh avocado, onions, Serrano chiles, cilantro, diced tomato, lime juice and 4 oz steamed lobster meat chopped. Served with tortilla chips

Spinach, Artichoke and Shrimp Dip 12.95

Diced shrimp, spinach in garlic butter, béchamel sauce and cheese. Served with toasted bread

Popcorn Shrimp 10.50

Served with cocktail sauce and lemon wedge

Shrimp Won-tons 10.95

Served with sweet and sour sauce

*Join us for Happy Hour Weekdays
5 pm - 7 pm*

7/08

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