

Pupus

CRAB & SCALLOP CHOWDER
CUP \$5.95 BOWL \$6.95

KONA CRAB CAKE

Jumbo lump crab with herbs, spices and panko bread crumbs, served with roasted red bell pepper-mango tartar sauce.

\$10.95

SOUP OF THE DAY
CUP \$4.95 BOWL \$5.95

SEARED PEPPERED AHI

Ahi tuna loin coated with cracked black pepper and spices. Seared rare and served with sake shoyu, pickled ginger, sea salad, pineapple-ginger-coconut wasabi sauce.

\$13.95

ISLAND STYLE POKE

Cubed fresh Ahi marinated with island herbs and spices.

\$12.95

LAVA FLOW ARTICHOKE CRAB DIP

Lump crab, artichoke hearts, fresh herbs and spices in a creamy sauce topped with asiago cheese, served with crostinis.

\$10.95

WAIMEA BACK RIBS

Hand rubbed pork ribs with our house seasoning, braised with honey, flame broiled and baked with our own honey mango BB-Q glaze.

\$10.95

COCONUT PRAWNS

Coconut encrusted prawns served with our pineapple mango tartar sauce.

\$10.95

TIKI CHIPS

Cracker thin crust topped with our spicy plantation sauce, whole roasted garlic, asiago cheese and green onions.

\$8.95

ISLAND SASHIMI

Island Ahi thinly sliced and served with sake shoyu, pickled ginger, sea salad, pineapple-ginger-coconut wasabi sauce.

\$13.95

PRIME RIB POKE

Tender cubes of prime rib tossed with spices and served with creamy horseradish and our honey mango BB-Q sauce.

\$11.95

Entree Salads

KONA SUNSET CAESAR SALAD

Our own Hawaiian twist to the traditional caesar

\$8.95

Grilled chicken add \$4.75 Shrimp add \$5.75

KAHUNA DON'S ISLAND BREEZE SALAD

Mixed greens, fresh papaya, mango, pineapple, avocado and roasted pecans tossed with our mango citrus vinaigrette.

\$9.95

Grilled chicken add \$4.75 Shrimp add \$5.75

TIKI CHICKEN SALAD

Grilled pineapple-pesto chicken, shredded lettuce, mandarin oranges, toasted almonds, crispy noodles. Tossed with our special sesame seed dressing.

\$10.95

SHRIMP LOUIS LOUAY

Large tiger shrimp boiled in Don's own court bouillon, quickly chilled and nestled on a bed of shredded lettuce, roma tomato, hard boiled egg, olives, oyster crackers and lemons. Accompanied with Don's famous Louis dressing.

\$13.95

HOUSE SALAD

Mixed greens served with your choice of dressing. Mango citrus vinaigrette, blue cheese, thousand island, raspberry vinaigrette, papaya seed.

\$7.95

BEACHCOMBER CRAB CAKE CAESAR

A smaller version of our caesar with one of our Kona crab cakes

\$13.95

Don's Shortboard Pizza

Surf'n your way - we start with our famous port wine-balsamic marinara and three cheeses. Now you ride the wave!

Two items \$11.95 Each additional item \$1.00

-ham, pepperoni, Hawaiian Portuguese sausage, mushrooms, pineapple, black olives, sun-dried tomato, sweet peppers, sweet onions, roasted garlic and jalapenos.

Grilled chicken add \$4.75 Shrimp add \$5.75

Don's Burger of the Month

Don's CheeseSteak Super Dog

Tender grilled shredded seasoned Beef topped with velvety American Cheese sauce, caramelized onions and a large 100% Beef Frank with fresh tomatoes and shredded lettuce. Served with seasoned Waffle Fries

\$12.95

Items marked with a Tiki Head are also available during Happy Hour, 4pm-6pm daily, at discounted price.

Prices do not include gratuity & tax. Prices and menu items subject to change without notice. A 15% gratuity will be automatically added to parties of 6 or more.

Kowabunga Dude!

"Kau Kau Lima" Food for the Hands

Sandwiches served with choice of potato mac salad, fries, or pineapple coleslaw.
Add a buck to upgrade to our "ono" sweet potato fries.

RIB PLATE

Hand rubbed pork ribs with our house seasoning, braised with honey, flame broiled and baked with our own honey mango BB-Q glaze, served with fries and cole slaw.

\$14.25

ROAST TURKEY SANDWICH

Slow roasted turkey piled high on fresh grilled foccacia bread with toasted pecans, cranberry-orange-guava relish and radish sprouts.

\$12.95

HULI HULI CHICKEN OR KALUA PORK QUESADILLA

Your choice of Huli Huli chicken or smoky Kalua pork, a spicy blend of cheese, cilantro and scallions smashed between a folded flour tortilla served with chipotle sour cream and black bean corn salsa and sweet thai chili sauce.

\$11.95

HAWAIIAN DRUMS

Large meaty chicken drummies cooked crispy and drenched in our spicy plantation sauce.

\$9.95

TUNA GRILL

Center cut Ahi tuna steak sandwich, grilled the way you like it. Served atop mixed greens, sweet roma tomatoes, Jamaican aioli and herbed foccacia bread. Papaya-plantain chutney, Sweet potato fries and ginger remoulade. Try it peppered and add some spice to your life.

\$14.95

KOHALA MOUNTAIN BURGER

1/2 lb. Angus beef with a rotisserie rub, pan-seared and topped with smoked gouda cheese, baby spinach, fresh roma tomatoes and sweet red onions. Served on an onion bun and laced with balsamic syrup.

\$14.25



DON'S BEACH BURGER

1/2 lb. Angus beef served with lettuce and tomato on a sweet onion bun.

\$11.95 Add cheese add a buck.

MAGNUM P.I. BURGER

1/2 lb. Angus beef pan seared in blackening spice. Topped with blue cheese and caramelized onions.

\$12.95

HAWAIIAN BAR-B-QUE STACK

Your choice of Huli Huli chicken, Kalua smoky pork, or roast beef. Shredded and blended with grilled onions and our tangy honey-rum-mango BB-Q sauce. Stacked high on our sweet onion roll.

\$11.95

HAWAIIAN DIP

Our signature prime rib of beef served on a steak roll with caramelized onions, au jus and creamy horseradish.

\$12.95

"ONO" FISH TACOS

Lightly breaded and seasoned island fish, shredded cabbage with spicy pineapple-mango sauce, parmesan grilled white corn tortillas, black bean-corn salsa.

\$13.50 (2) \$7.50(1)

Sides

French Fries \$4.75 Garlic Fries \$5.75 Ono Sweet Potato Fries \$5.75 Onion Rings \$6.95
Mac Salad \$4.75 Pineapple Coleslaw \$4.75 Steamed Rice \$1.75

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"Onolicious" Sweet Things

SWEET POTATO HAUPIA PIE

Creamy Hawaiian purple sweet potato pie topped with a thick layer of coconut haupia and finished with toasted coconut snowflakes.

\$6.95

ICE CREAM

A Big Island scoop of chocolate, vanilla, macadamia nut, or Kona Coffee ice cream.

\$5.95

MOLTEN LAVA TORTE

A chocolate sin-sation. Served warm with a molten chocolate lava center.

Allow 15 min to prepare.

\$6.95

RASPBERRY AND GUAVA CHEESECAKE

New York style cheese cake with raspberry and guava swirled in this flavorful creation painted with colorful fruit coulis.

\$6.95

CHOCOLATE LOVERS SUNDAE

A warmed nut brownie and a big scoop of chocolate ice cream, covered with whipped cream, chocolate syrup, and nuts.

\$6.95

BIG ISLAND ROSE

MANGO & PAPAYA TARTE TATIN
Caramelized fresh mangos and papayas topped with a flaky crust and rich french vanilla ice cream. \$7.95

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