



# KAHUNAVILLE<sup>®</sup>

*Island Restaurant & Party Bar*

# Food Menu



# APPETIZERS



## **SPINACH AND ARTICHOKE DIP\***

Chopped spinach, artichoke hearts and cream cheese accompanied with garlic herb tortilla chips. \$9.99

## **FIERY ROCK SHRIMP\***

Shrimp lightly battered and dusted with bonfire spices, served with creamy Lanai sauce. \$9.99

## **JAMAICAN JERK SATAYS\***

Tender chicken satays marinated in our own jerk seasoning served with a Cape Malay coconut curry sauce. \$8.99

## **EDAMAME**

Traditional steamed soybeans lightly tossed with kosher salt. \$5.99

## **NACHOS EXOTICA**

Seasoned tortilla chips, smoked gouda, pepper jack and cheddar cheese sauce, pico de gallo, jalapeños, black olives and beef chili. \$9.99

## **TAHITIAN COCONUT SHRIMP\***

Hand-rolled shrimp covered in our homemade island coconut panko then fried. Served with Cape Malay coconut curry sauce. \$9.99

## **WIPE OUT WINGS\***

Chicken wings with your choice of Firecracker, Hot or BBQ sauce. \$8.99

## **MOZZARELLA TRIANGLES**

Fresh mozzarella in our homemade panko breading. Served with fresh pomodoro. \$8.99

## **HAWAIIAN SLIDERS\***

Mini burgers seasoned with chorizo sausage, onions and pico de gallo topped with cheddar-jack cheese and a creamy bacon sauce on mini Hawaiian sweet rolls. \$8.99

## **PARADISE SAMPLER\***

Featuring firecracker wings, mozzarella triangles, pit ribs, jerk chicken and Tahitian coconut shrimp served with a mound of our Kahuna nachos. Serves two to four. \$24.99

## **VOLCANIC SHRIMP COCKTAIL\***

Chilled colossal shrimp served with cocktail sauce, salsa and chips. Serves two to four. \$19.99

## **JUMBO SHRIMP & SCALLOP KABOBS\***

Grilled scallops and jumbo shrimp served with wasabi aioli and green cabbage red pepper hash. \$12.99

## **TUNATINI\***

Diced sushi tuna tossed in sesame oil, garlic, cilantro, ginger and pine nuts served over a cucumber salad in a martini glass. \$10.99

For your convenience, 18% gratuity will be added to groups of 8 or more.

\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# SOUPS

## **CREAM OF CRAB BISQUE\***

Our house specialty. \$7.99

## **CHICKEN TORTILLA SOUP\***

Authentic and spicy. \$4.99

# SALADS

## **SURF'S UP SALAD**

Fresh salad greens mixed with shredded cheddar cheese, tomatoes, red onions, cucumbers and croutons. \$6.99

Add grilled chicken - additional \$3.99

## **KAHUNA CAESAR SALAD\***

Crisp romaine lettuce, fresh parmesan cheese and croutons, tossed with our Kahuna Caesar dressing\*. \$8.99

Add grilled chicken - additional \$3.99

## **AHI ASIAN SALAD\***

Seared Ahi Tuna served on a bed of mixed greens, cabbage, carrots, green onions and cilantro leaves and tossed in a light wasabi honey mustard vinaigrette. \$14.99

## **KAHUNA STEAK SALAD\***

Tender grilled flank steak served over fresh lettuce greens, tossed in a red wine Italian dressing with Stilton bleu cheese crumbles, fresh mozzarella cheese, pickled red onions, sliced roma tomatoes, diced cucumbers, roasted red peppers and toasted pecans. \$14.99

## **CHOPPED SEAFOOD SALAD**

Chilled jumbo shrimp, colossal blue crab, fresh mixed greens, red onions, ripe Roma tomatoes and cucumber, tossed in a strawberry mango vinaigrette. \$16.99

## **CHICKEN AND PRAWN SALAD\***

Fresh lettuce greens with marinated chicken satays, jumbo prawns, cucumbers, pickled red onions, mango ginger stilton cheese, tomatoes and poached pineapple. Tossed in a pomegranate vinaigrette. \$14.99

## **BIG ISLAND SALAD**

Fresh salad greens, provolone, mozzarella, pineapple, strawberries, mandarin oranges, tomatoes and pecans tossed in a balsamic vinaigrette and topped with fresh shaved toasted coconut. \$12.99

## **CLASSIC WEDGE\***

A large wedge of iceberg lettuce, chopped to order and chilled freezing cold. Covered in chunky bleu cheese dressing and showered with diced tomatoes and freshly cooked, warm bacon. \$8.99

\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# SANDWICHES

All sandwiches are served with a side of Kahuna fries.

**SERVED 11AM-4PM**

## **MINI SANDWICH SAMPLER\***

A sample of our pina colada chicken sandwich, wild mushroom chicken sandwich, the skinny dip and BBQ pork sandwich. \$10.99

## **BUFFALO CHICKEN WRAP\***

Spicy fried chicken tenderloins tossed with crumbled bleu cheese, tomatoes, red onions and field greens rolled in an herb garlic tortilla. \$8.99

## **GRILLED CUBAN SANDWICH\***

Juicy pork, smoked ham, Swiss cheese and marinated pickles, laced with spicy imported mustard, grilled and served on Ciabatta bread. \$8.99

## **THE TURKEY HAM SANDWICH**

Fresh roasted turkey breast, smoked ham, American cheese, lettuce, tomato and mayonnaise on wheat toast. \$10.99

## **ISLAND CHICKEN WRAP\***

Grilled chicken breast, smoked bacon, cheddar-jack cheese, lettuce, tomato and creamy avocado ranch dressing rolled in an herb garlic tortilla. \$8.99

## **THE SKINNY DIP\***

Roasted top round of beef dipped in au jus, Topped with mozzarella and provolone cheese on a toasted baguette with creamy horseradish. Served with a side of au jus. \$9.99

**SERVED ALL DAY**

## **KAHUNA BBQ CHICKEN\***

Boneless marinated breast of chicken, grilled and topped with honey smoked ham, hickory smoked BBQ sauce and mozzarella cheese with lettuce and tomato, topped with onion crisps and served on a Kahuna bun. \$9.99

## **BIG KAHUNA CHEESEBURGER\***

A 10oz. 100% Angus beef burger topped with American cheese on a grilled bun. Served with lettuce, tomatoes, and pickles. \$10.99

## **BLACK & BLUE BURGER\***

A 100% Angus beef patty seasoned with cajun spice. Served on a grilled sesame burger bun with Stilton bleu cheese, seasoned tomatoes and roasted red pepper aioli. \$12.99

## **MAKAI CRAB CAKE SANDWICH**

Seared jumbo lump crab cake, seasoned and served on a soft Kahuna bun with lettuce and tomatoes. Served with lemon caper aioli. \$13.95

## **TURKEY BURGER\***

Juicy 10oz. burger made with lean ground turkey and our special spice blend. Served on a toasted bun with seasoned fries. \$12.99

## **CHEESESTEAK SANDWICH\***

Slow roasted beef sirloin seasoned with ale house seasoning, served on an Italian sub roll with roasted garlic & red pepper aioli, onions, peppers, and melted provolone and mozzarella cheeses. \$10.99

\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# ENTRÉES

Add a House or Caesar side salad\* to any entrée for just \$2.99.

## FLANK STEAK & GRILLED SHRIMP\*

Succulent garlic herb grilled shrimp set beside a tender 8oz. flank steak served with chorizo mashed potatoes and fresh seasonal vegetables. \$26.99

## HAWAIIAN PORK TOURNEDOES\*

Pan seared seasoned pork filets wrapped in applewood smoked bacon, served with a Cape Malay coconut curry sauce. \$25.99

## BANG BANG SHRIMP\*

Fiery battered shrimp lightly dusted with bonfire spice, served with applewood smoked bacon, zucchini, yellow squash, carrots and red peppers over jasmine rice. \$22.99

## TERIYAKI-GINGER FLANK STEAK\*

Tender flank steak, thinly sliced and drizzled with teriyaki glaze. Served with jasmine rice and fresh seasonal vegetables. \$21.99

## LANAI CHICKEN PASTA\*

Marinated chicken breast sautéed with sweet peppers and onions, tossed in a spicy sun-dried tomato cajun cream sauce. \$21.99

## PINA COLADA CHICKEN\*

Battered breast of chicken glazed with our signature fresh pineapple coconut sauce, served with jasmine rice and fresh hibachi vegetables. \$23.99

## WILD MUSHROOM CHICKEN\*

Sauteed breast of chicken accompanied with shitake and straw mushrooms draped with a green peppercorn sauce, stilton blue cheese and roasted corn. Served with cream cheese chive mashed potatoes and fresh seasonal vegetables. \$23.99

## CHICKEN PARMESAN\*

Crisply baked chicken breast crusted with Italian spices and herbs, set atop penne pasta and covered with melted parmesan cheese. Served with garlic bread. \$19.99

## SHRIMP POMODORO\*

Fresh shrimp sautéed with a delicious mix of chopped garlic, roma tomatoes, chardonnay and homemade pomodoro sauce. Served sizzling over penne pasta with fresh grated parmesan cheese. \$22.99

## STIR FRY

Our "Signature Styles" of Pacific Rim cuisine. All stir fry dishes are served with jasmine rice and a fresh mix of hibachi vegetables.

VEGETABLE \$17.99 CHICKEN\* \$19.99

STEAK\* \$21.99 SHRIMP\* \$24.99

SHRIMP & CHICKEN\* \$23.99

Choose your favorite style...

**HIBACHI** A unique blend of ginger, sesame, Korean garlic sauce and hoisin.

**TERIYAKI** A Japanese blend of soy, garlic, ginger and fresh pineapple.

**FIRECRACKER CASHEW**  
Our signature Szechuan style, with just the right amount of garlic, spice and heat.

\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# TONIGHT'S SPECIALS

Served 4pm - 10pm

Add a House or Caesar side salad\* to any special for just \$2.99.  
(Coupon offers not valid on these selections)

## KON TIKI COCONUT SHRIMP\*

Hand-rolled shrimp in a crispy coconut crust. Served with jasmine rice, fresh seasonal vegetables and Cape Malay coconut curry sauce. \$24.99

## MOANA AHI TUNA\*

Fresh center cut Ahi tuna, seasoned and pan seared rare. Served with jasmine rice and seasonal vegetables over a shoya mustard sauce. \$26.99

## MISO SALMON\*

A fresh grilled salmon filet, marinated and topped with a miso glaze. Served with fresh asparagus, jasmine rice and fried wonton skins. \$24.99

## PIT RIBS\*

One-of-a-kind spice rubbed pork ribs char-grilled and glazed with BBQ sauce. Served with Kahuna fries and asian slaw. \$25.99

## MAKAI CRAB CAKES

A house specialty! Jumbo lump crab cakes, wasabi and lemon caper aioli, served with jasmine rice and fresh seasonal vegetables. \$25.99

## PAN SEARED HALIBUT\*

Alaskan halibut filet served on a bed of sautéed fresh baby spinach and garlic oil with fresh Roma tomatoes and fresh seasonal vegetables. \$25.99

## NEW YORK STRIP\*

A 16oz. strip steak, char-grilled and served with cream cheese chive mashed potatoes and fresh seasonal vegetables. \$28.99

## FILET MIGNON\*

A 10oz. filet, char-grilled and served with fresh seasonal vegetables and cream cheese chive mashed potatoes. \$29.99

\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# BREAKFAST

Served 7am-11am Daily

## BREAKFAST BURRITO\*

Eggs shuffled with smoked bacon, bell peppers, green onions and cheddar-jack cheese rolled in an herb garlic tortilla. Topped with salsa roja and served with guacamole and breakfast potatoes. \$9.95

## EGGS BENEDICT\*

Two poached eggs, served over breakfast ham and English muffins, topped with hollandaise sauce and served with breakfast potatoes. \$9.95

## KAHUNA OMELETTE\*

A mozzarella and provolone cheese omelette, stuffed with smoked bacon, ham, chorizo sausage, onions and peppers. Served with breakfast potatoes and toast. \$9.95

## STEAK AND EGGS\*

8oz NY strip steak served with eggs any style, breakfast potatoes and toast. \$13.95

## BELGIAN WAFFLES\*

Fresh Belgian waffles soaked in custard and dusted with cinnamon panko and flash fried. Topped with fresh whipped cream, and fresh fruit. \$7.95

## KAHUNA CONTINENTAL

Your choice of a jumbo muffin, cinnamon roll or cereal, glass of juice or a bottomless cup of Kona blend coffee. \$6.95

## FRUIT PLATTER

A variety of fresh seasonal and exotic fruits, served with a strawberry yogurt dipping sauce. \$9.95

## EGGS ANY STYLE\*

Three eggs any style, your choice of chorizo sausage, breakfast sausage, smoked bacon or grilled honey glazed ham and your choice of toast. Served with breakfast potatoes. \$8.95

## MORNING SHUFFLE\*

Three eggs shuffled with chorizo sausage, green onions, Monterey Jack and cheddar cheeses. Served with breakfast potatoes. \$8.25

## ISLAND STUFFED TOAST\*

Thick sliced Texas toast, stuffed with fresh strawberries and cream cheese, soaked in custard and deep-fried until golden brown. \$9.95

CONNECT WITH US ONLINE!  
[facebook](#) [yelp](#) [twitter](#)



\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# DESSERTS

## STAIRWAY TO HEAVEN\*

Belgian waffles drenched with a rich custard and dusted with cinnamon-sugar-panko, flash fried and served with vanilla ice cream, caramel and whipped cream.

Serves two to four. \$11.95

## CHOCOLATE INSANITY

Colossal triple chocolate fudge cake served with double chocolate ice cream, whipped cream & drizzled with chocolate sauce.

Serves two to four. \$11.95

## FRIED CHEESECAKE\*

New York style cheesecake rolled in our corn flake breading and flash fried. Served with strawberry topping and fresh whipped cream.

Serves two. \$9.95

## KING KAHUNA SUNDAE

A Kahuna sized glass dripping with hot fudge filled with chocolate dipped bananas, vanilla and double chocolate ice cream, toasted pecans and coconut, topped with fresh whipped cream.

Serves two to four. \$10.95

# BEVERAGES

PEPSI      DIET PEPSI      ICED TEA      LEMONADE

PEACH ICED TEA      ROOT BEER      SIERRA MIST

APPLE JUICE      CRANBERRY JUICE      GRAPEFRUIT JUICE

ORANGE JUICE      PINEAPPLE JUICE      BOTTLED WATER      SPARKLING WATER



**MONSTER ENERGY DRINKS**  
**ENERGY    ABSOLUTE ZERO    KHAOS**



\* Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.