

SEAFOOD FEST

Adults-\$29.95 Youth(12-17)-\$19.95 Children(5-11)-\$9.95 Active E1-E5-\$26.95 Seniors-\$26.95
Children 4 yrs and under free with each adult purchase • An 18% service charge will be added for groups of 8 or more

Soups and Garden Salad Bar
Selection of Fresh Seasonal Greens
Assortment of Garnishes
Choice of Dressings
Assorted Dinner Rolls
New England Clam Chowder
Kettle Soup of the Evening

ACTION STATION

Steamed Snow Crab Legs

Kaiulani Cajun Garlic Seasoning • Beurre Monte • Lemon Wedges

FRIED SEAFOOD STATION

Breaded Oysters • Breaded Clam Strips • Citrus Tartar Sauce

CHEF'S ENTRÉE SELECTIONS

Whole Roasted Branzino "Greek Style"

Olive Oil • Dill • Tomato • Fennel Bulb • Lemon

Roasted Salmon Pasta

Roasted Salmon • Bowtie Pasta • Pink Vodka Sauce

Doré Style Calamari Steak

Light Egg Batter • Brown Butter Caper Sauce

Miso Glazed Chicken Boneless Chicken Thigh

Local White Miso • Sweet Peppers

Pulehu Beef Steak

Flame Grilled • Alae'a Sea Salt • Ginger • Herbs

Roasted Potato

Sliced Onions • Sweet Butter

Furikake Shrimp Chips

Steamed Jasmine Rice • Asian Ratatouille

Sauteed Artichoke with Capers
and Spring Vegetables

Corn Cobbette with Kona Coffee Parmesan Dust

DESSERT STATION

An assortment of freshly made desserts and
ice cream to complete your dining experience

THURSDAY DINNER MENU
5:00PM - 8:00PM

KOKO
AT KALIA
FRESH - ISLAND - FLAVORS