



808-825-8888

<http://www.foodsohawaiidelivery.com>

Fosters Kitchen Kona

APPETIZERS

- KILAUEA STUFFED MUSHROOMS** \$14.00
BUTTON MUSHROOMS STUFFED WITH FRESH HERB GARLIC SAUSAGE, COVERED WITH MARINARA AND THREE CHEESE BLEND THEN BAKED TO PERFECTION, TOPPED WITH PARMESAN AND PARSLEY
- HUSHPUPIES** \$8.00
SOUTHERN STYLE BUTTERMILK HUSH PUPPIES SERVED GOLDEN BROWN WITH YOUR CHOICE OF WHIPPED HONEY BUTTER OR CAJUN REMOULADE
- CHARDONAY GARLIC CALAMARI** \$15.00
CALAMARI MARINATED IN FRESH HERBS, CHARDONAY, AND GARLIC THEN LIGHTLY GRILLED OVER OPEN FLAME. SERVED WITH GRILLED WHITE TRUFFLE LEMONS AND ON HERB INFUSED LEMON
- FIRECRACKER CHICKEN WINGS** \$18.00
HAWAIIAN CHILI AND GARLIC BRINED WINGS ARE MARINATED THEN COATED IN A SPICY BREADING AND DEEP FRIED, SERVED WITH GORGONZOLA DRESSING AND CELERY
- PIMENTO CHEESE & CAJUN SHRIMP** \$16.00
SOUTHERN STYLE PIMENTO CHEESE, SERVED WITH TOASTED GARLIC CROSTINI, BLACKNED SHRIMP AND GREEN OLIVES
- WHIPPED GOAT CHEESE BRUSCHETTA** \$13.00
CRISPY GARLIC CROSTINI WITH CHIVE, CREAM CHEESE, AND GARLIC WHIPPED SPREAD, CHERRY TOMATOES, CARAMALIZED MAUI ONION, BASIL, AND A DRIZZLE OF BALSAMIC REDUCTION
- SEAFOOD PESTO PUFFED PASTRY** \$15.00
PUFF PASTRY FILLED WITH A MIXTURE OF CRAB, SHRIMP, MACADAMIA NUT PESTO AND CHEESE THEN BAKED GOLDEN BROWN, BRUSHED WITH FRESH PESTO, AND SPRINKLED WITH PARMESAN
- CAJUN FURIKAKE SEARED AHI** \$18.00
AHI SEASONED WITH CAJUN FURIKAKE SPICE, "SEARED RARE" AND THINLY SLICED. SERVED OVER LILIKOI PONZU AND SPICY BLACK BEAN SHOYU, FINISHED WITH DICED ORANGES AND MICROGREENS
- SEARED CRAB CAKES** \$20.00
TRADITIONAL LUMP CRAB CAKES, SERVED WITH CAJUN

ENTREE'S

- FISH & CHIPS** \$19.00
COUNTRY STYLE CORNMEAL FRIED DAILY CATCH SERVED WITH A SIDE OF SLAW, TARTAR SAUCE, AND HOUSE-MADE FRIES
- CAJUN FISH TACOS** \$18.00
THREE GRILLED CORN TORTILLAS WITH MELTTHREE CHEESE BLEND, CAJUN GRILLED FRESH CATCH, CABBAGE, FRESH GUACAMOLE, SOUR CREAM, PICO DE GALLO, AND FINISHED WITH SCRATCH HABANERO OIL*
- NEW YORK STRIP** \$38.00
This 12oz New York Strip is coated in a garlic Kona coffee rub. Topped with grilled Maui onions. Served with buttery mashed potatoes and sauteed vegetables.
- SZECHUAN AHI STIR-FRY** \$32.00
LOCAL AHI MARINATED IN SPICY SZECHUAN AND SEARED MEDIUM-RARE. SERVED ON A BED OF WHITE RICE SURROUNDED BY STIR-FRIED SEASONAL VEGGIES WITH SEAWEED SALAD AND SESAME SEEDS*
- BLACKNED SHRIMP CHEESE GRITS (GF)** \$25.00
CAJUN SEASONED BLACKNED SHRIMP AND A FRIED EGG SERVED OVER CREAMY GRITS AND RAINBOW CHARD SAUTEED WITH BACON AND CAMELIZED MAUI ONIONS.
- DAILY FRESH CATCH** \$36.00
OUR DAILY FRESH CATCH LIGHTLY SEASONED AND GRILLED OVER AN OPEN FLAME OR BLACKNED. SERVED WITH YOUR CHOICE OF TWO FRESH MADE SIDES
- STUFFED CHICKEN** \$24.00
LIGHTLY DUSTED CHICKEN BREAST STUFFED WITH THREE CHEESE BLEND, ROESMARY, AND PROSCIUTTO, PAN SEARED AND FINISHED WITH KONA COFFEE "red eye" GRAVY. HAMAKUA AL'I'L MUSHROOMS, CAMELIZED ONIONS, SERVED WITH MASHED POTATOES AND FRESH SAUTEED VEGGIES
- COUNTRY FRIED CHICKEN** \$20.00
BUTTERMILK MARINATED CHICKEN BREAST, BREADED AND FRIED GOLDEN BROWN, TOPPED WITH COUNTRY GRAVY AND SERVED WITH GARLIC MASHED POTATOES AND SAUTEED GREENS COOKED WITH BACON AND CAMELIZED MAUI ONIONS
- FRIED PORK CHOPS** \$24.00
LIGHTLY SEASONED BONE-IN COUNTRY FRIED PORK CHOPS OVER MARINATED POTATOES AND FRESH SAUTEED VEGGIES SMOTHERED WITH KONA COFFEE

BURGERS AND SANDWICHES

- STEAKHOUSE BURGER** \$18.00
SEASONED AND GRILLED 7oz GRASS-FED BURGER TOPPED WITH CARAMELIZED ONIONS, SAUTEED HAMAKUA AL'I'L MUSHROOMS, BACON, AND GORGONZOLA CHEESE CRUMBLES. FINISHED WITH A ROASTED GARLIC AIOLI
- CHEDDAR BURGER** \$16.00
SEASONED AND GRILLED 7oz GRASS-FED BURGER TOPPED WITH YOUR CHOICE OF MILD OR IRISH CHEDDAR
- FRESH FISH BURGER** \$19.00
DAILY CATCH, GRILLED TO PERFECTION, BLACKENED OR DEEP FRIED IN OUR SOUTHERN STYLE CORNMEAL DREDGE WITH SCRATCH TARTAR SAUCE
- BBQ CHICKEN SANDWICH** \$18.00
CHICKEN BREAST GRILLED AND COVERED IN A FAMILY RECIPE LILIKOI BBQ SAUCE TOPPED WITH BACON, CHEDDAR CHEESE, AND CRISPY ONIONS, INCLUDES CHOICE OF ONE FRESH SIDE.
- CANDIED BACON CHICKEN CLUB** \$18.00
GRILLED ROSEMARY FOCACCIA BREAD WITH MARINATED AND GRILLED CHICKEN, CHEDDAR CHEESE, CANADIAN BACON, AND AVOCADO HERB SPREAD WITH LETTUCE, TOMATO AND ONION
- CRISPY BUFFALO CHICKEN SANDWICH** \$18.00
SPICY CRISPY DIJON CHICKEN WITH HOUSE-MADE BUFFALO RANCH. TOPPED WITH CHEDDAR CHEESE AND BACON ON A BRIOCHE BUN. INCLUDES CHOICE OF ONE FRESH SIDE
- SOUTHERN VEGGIE SANDWICH** \$17.00
FRESH SPINACH, TOMATO, MAUI CUCUMBERS, JULIENNED CARROTS, ROASTED RED PEPPERS ON LIGHTLY TOASTED SOURDOUGH BREAD WITH PIMENTO CHEESE AND DIJIN MUSTARD. INCLUDES CHOICE OF ONE FRESH SIDE
- CAROLINA BBQ PULLED PORK SANDWICH** \$14.00
CAROLINA BBQ PULLED PORK SERVED ON A TOASTED BRIOCHE BUN WITH SOUTHERN STYLE COLESLAW. INCLUDES CHOICE OF ONE FRESH SIDE
- PORKY PIG BURGER** \$20.00
BLACKNED 7oz GRASS-FED BURGER TOPPED WITH PULLED PORK, THREE CHEESE BLEND, CRISPY ONION STRINGS, BBQ

REMOULADE, LILIKOI SLAW AND MICROGREENS

FRIED GREEN TOMATOES \$13.00

SOUTHERN BREADED GREEN TOMATOES, FRIED GOLDEN BROWN AND SERVED WITH A CAJUN REMOULADE DIPPING SAUCE.

SALADS

GARDEN SALADS

FRESH LOCAL GREENS MIXED WITH RED CABBAGE AND CARROTS WITH WITH SWEET ONION, CHERRY TOMATO, AND CUCUMBER. GARNISHED WITH A FRIED MACADAMIA NUT GOAT CHEESE BALL AND CRISPY GARLIC CROSTINI

CAESAR SALAD

CHOPPED ROMAINE LETTUCE, TOSSED WITH CAJUN CROUTONS, GRAPE TOMATOES, PARMESAN CHEESE AND HOUSE MADE CAESAR DRESSING

THAI CHICKEN SALAD \$18.00

GRILLED CHICKEN OVER LOCAL GREENS MIXED WITH RED CABBAGE AND CARROTS, TOPPED WITH GREEN CABBAGE, RED ONIONS, TOMATO, CUCUMBER, CILANTRO, BASIL, FRESH ORANGES, AND CRISPY WONTONS. SERVED WITH CHILI MACADAMIA NUT THAI DRESSING

SZECHUAN AHI SALAD \$26.00

SEARED AHI SERVED MEDIUM-RARE ON TOP OF LOCAL GREENS, TOPPED WITH PICKLED CUCUMBER AND MAUI ONION, SLICED RED BELL PEPPERS, CHERRY TOMATOES, CABBAGE AND CRISPY WONTONS. SERVED WITH A GINGER SOY VINAIGRETTE

PANILOLO SALAD \$24.00

GRILLED LOCAL NEW YORK STRIP PRE-PARED MEDIUM RARE THEN THINLY SLICED AND PALCED ON A BED OF LOCAL GREENS MIXED WITH RED CABBAGE AND CARROTS, TOPPED WITH RED ONION, CHERRY TOMATO, CUCUMBER, BACON, AND GORGONZOLA CRUMBLES. FINISHED WITH BALSAMIC REDUCTION DRIZZLE AND SIDE OF GORGONZOLA DRESSING

BLACKENED SHRIMP COBB SALAD \$20.00

FRESH LOCAL GREENS TOPPED WITH CUCUMBERS, CHERRY TOMATOES, HARD-BOLIED EGG, MAUI ONIONS, GORGONZOLA CRUMBLES, CANDIED BACON, CAJUN CROUTONS, BLACKENED SHRIMP, YOUR CHOCIE OF DRESSING.

PASTA

ALL PASTA SERVED WITH 2 PIECES OF GARLIC BREAD

PASTA PRIMAVERA \$20.00

PENNE PASTA TOSSED IN BASIL MARINARA WITH SAUTEED VEGETABLES AND TOPPED WITH PARMESAN

CHICKEN PESTO PASTA \$22.00

MARINATED GRILLED CHICKEN TOSSED WITH LINGUINE IN A FRESH MACADAMIA NUT PESTO CREAM SAUCE AND FINISHED WITH PARMESAN CHEESE

"red eye" GRAVY AND CARAMELIZED ONIONS.

FOSTER'S BBQ

ALL BBQ ENTREE'S COME WITH COLESLAW AND A SIDE CHOICE

RIBS & CHICKEN \$28.00

HALF RACK OF BABY BACK RIBS AND GRILLED CHICKEN BREAST FINISHED WITH OUR LILIKOI BBQ SAUCE

RIBS ONLY

SEASONED WITH FOSTER'S RUB, OVEN ROASTED THEN GRILLED AND FINISHED WITH SCRATCH LILIKOI BBQ

CAROLINA PULLED PORK \$16.00

PLATE

CAROLINA STYLE PULLED PORK SERVED WITH BRAISED GREENS, HUSH PUPPIES AND SOUTHERN STYLE SLAW.

SMALL BITES

SMALL BITES - STEAK (GF) \$16.00

SAESONED AND GRILLED 5oz STEAK WITH YOUR CHOCIE OF ONE SIDE

SMALL BITES - 1/4 RIBS (GF) \$12.00

A SMALL POTION OF BBQ RIBS SERVED WITH SLAW AND CHOCIE OF ONE SIDE.

SMALL BITES - CHICKEN \$12.00

TENDERS

BUTTERMILK MARINATED CHICKEN TENDERS, BREADED, FRIED AND SERVED WITH YOUR CHOCIE OF SIDE.

SMALL BITES - FISH \$14.00

FRESH FISH GRILLED OR FRIED, SERVED WITH SLAW TARTAR SAUCE AND CHOICE OF ONE SIDE.

SOUP

FOSTERS GUMBO

CHICKEN, SAUSAGE, SHRIMP, BELL PEPPERS, ONIONS, AND RICE COMBINED IN A RICH CAJUN STOCK.

TOMATO BISQUE

HOT SAVORY TOMATO BISQUE TOPPED WITH AVOCADO MOUSSE AND MICROGREENS, SERVED WITH GRILLED CHEESE ON FRENCH BREAD

SAUCE AND GRILLED JALAPENOS. INCLUDES A CHOICE OF ONE FRESH SIDE

DESSERTS

LILIKOI CHEESECAKE \$8.00

Graham cracker crusted scratch made no bake cheesecake with a lilikoi topping. Finished with whipped cream and strawberries

HOUSE BAKED COOKIES \$5.00

Seasonal variety

STEAK HOUSE PASTA \$25.00

*LINGUINE PASTA TOSSED IN
GORGONZOLA CREAM SAUCE
WITH HAMAKUA ALI'L
MUSHROOMS, CHERRY
TOMATOES, SPINACH AND
CARMELIZED ONIONS. TOPPED
WITH THINLY SLICED
MEDIUM-RARE LOCAL NEW YORK
STRIP**

CAJUN SHRIMP PASTA \$25.00

*PENNE PASTA, BLACKENED
SHRIMP, CAJUN SEASONING
SAUSAGE, BELL PEPPERS,
CARMELIZED MAUI ONIONS,
HAMAKUA ALI'I MUSHROOMS,
AND CHERRY TOMATOES IN A
BROWN CREAM SAUCE WITH A
DASH OF PARMESAN*