

**Hawaii's Historic Tiki Restaurant and Bar**



*SINCE 1957*

*Open Daily from:*

*Lunch 11am - 3pm*

*Pupus and Drinks 3pm - 5pm*

*Dinner 5pm - 9pm*

*50 Sand Island Access Rd.*

*Honolulu, HI 96819*

*808-848-2800*

*[lamarianasailingclub.com](http://lamarianasailingclub.com)*

*All major credit cards accepted.*



## Pupus

	Market Price
<b>Sashimi</b> <i>locally caught ahi</i>	
<b>Ahi Poke</b> <i>fresh island ahi marinated with Hawaiian sea salt, and shoyu</i>	15
<b>Tako Poke</b> <i>octopus marinated with shoyu, onions and cucumbers</i>	13
<b>Hawaiian Pupu Platter</b> <i>sashimi, ahi poke and tako poke</i>	25
<b>Shrimp Cocktail</b>	10
<b>Calamari</b> <i>hand battered calamari steak strips</i>	10
<b>Lumpia</b> <i>commonly known as spring rolls with shrimp</i>	6
<b>Mozzies</b> <i>hand battered mozzarella sticks</i>	10
<b>Jalapeno Poppers</b> <i>cheese stuffed jalapenos</i>	7
<b>Chicken Wings</b> <i>with a little kick</i>	9
<b>Combo Pupu</b> <i>lumpia, calamari, chicken wings, mozzies, and onion rings</i>	11
<b>Chips and Salsa</b>	4
<b>Nachos</b> <i>served with salsa</i>	8
<b>Nachos Grande</b> <i>seasoned ground beef with side sour cream</i>	10
<b>Onion Rings</b> <i>served with ranch dressing</i>	5
<b>French Fries OR Garlic Fries</b>	5/6
<b>Edamame</b> <i>steamed soy beans, a healthy and tasty pupu/add chili oil and garlic</i>	6/7
<b>Crab Cakes</b> <i>made with Alaskan King crab</i>	10
<b>Ahi Spring Rolls</b> <i>fresh local ahi with fresh vegetables and sweet potato</i>	9
<b>Sauteed Mushrooms</b>	9



## Soups and Salads

<b>Cup of Soup</b> <i>Our soup changes daily, please ask your server for the soup of the day.</i>	3
<b>Bowl of Soup</b>	4
<i>with garlic bread</i>	6
<i>with a small salad</i>	6
<i>with garlic bread and small caesar/tossed salad</i>	8
<b>Caesar Salad</b>	8
<i>with Hawaiian cajun spice rubbed ahi</i>	Market Price
<i>with grilled chicken breast</i>	11
<i>with grilled shrimp</i>	12
<i>with hand battered calamari</i>	12
<b>Salad Entree</b> <i>romaine lettuce, tomato, fresh mushrooms, carrots, olives, egg and garlic bread</i>	9
<i>with Hawaiian cajun spice rubbed ahi</i>	Market Price
<i>with grilled chicken breast</i>	11
<i>with house roasted turkey</i>	11
<i>with grilled shrimp</i>	12
<i>with avocado</i>	10
<i>with albacore tuna salad in a flowered tomato</i>	11
<b>Chef Salad</b>	10
<b>Pineapple Schooner</b> <i>fresh fruit in a pineapple boat, served with cottage cheese</i>	12

*A gratuity of 18% will be added to all parties of 6 or more. Sorry, no separate checks.*



## Sandwiches

*all sandwiches are served with french fries*

<b>La Mariana Club Sandwich</b> <i>on white bread</i>	10
<b>Deli Style Sandwich</b> <i>ham, turkey, corned beef, swiss and american cheese on hoagie roll</i>	10
<b>Vegetarian Sandwich</b> <i>lettuce, tomato, avocado, mushrooms and sprouts on whole grain</i>	10
<b>Bacon and Avocado Sandwich</b> <i>served with LMSC house dressing on whole wheat</i>	10
<b>Shrimp and Avocado Sandwich</b> <i>served with LMSC house dressing on whole wheat</i>	11
<b>Reuben Sandwich</b> <i>corned beef, sauerkraut, swiss cheese on rye</i>	10
<b>Home Roasted Turkey Sandwich</b> <i>served with sprouts and cranberry sauce whole grain</i>	10
<b>Tuna Sandwich</b> <i>with your choice of avocado or fried egg on wheat</i>	10
<b>Tuna Melt</b> <i>on rye</i>	9
<b>Patty Melt</b> <i>on rye</i>	9
<b>French Dip</b> <i>served with au jus on hoagie roll</i>	11
<b>Grilled Chicken Sandwich</b> <i>served with swiss cheese on whole grain</i>	10
<b>New York Steak Sandwich</b> <i>8 oz. New York Steak served on a toasted hoagie</i>	13
<b>Hand Battered Mahi Mahi Burger</b>	10
<b>Grilled Mahi Mahi Burger</b>	11
<b>Hawaiian Cajun Spiced Mahi Mahi Burger</b>	11
<b>Cheeseburger</b>	9
<b>Hamburger</b>	8
<b>Chili Size</b> <i>an open face hamburger with chili, cheese and onions</i>	9
<b>Chili Cheese Dog</b>	8



## Sides

<b>Baked Sweet Potato</b> <i>local Okinawan Sweet Potato, the secret to a long life</i>	3
<b>Onion Rings</b> <i>served with ranch dressing</i>	5
<b>Coleslaw</b>	2
<b>French Fries</b>	5
<b>Garlic Fries</b>	6
<b>Chili Cheese Fries</b>	7
<b>Avocado, Bacon or Egg</b>	3
<b>Sour Cream or Jalapenos</b>	1

*A gratuity of 18% will be added to all parties of 6 or more. Sorry, no separate checks.*



## Entrees

*all entrees are served with rice, linguini, mashed potatoes or french fries*

Eggs Benedict <i>full order/half order</i>	11/7
Mahi Mahi Florentine <i>on a bed of spinach in a white wine cream sauce with linguini</i>	14
Hawaiian Cajun Spiced Mahi Mahi	11
Grilled Mahi Mahi	11
Ahi Picatta <i>fresh island ahi sauteed in a lemon, butter, caper sauce</i>	Market Price
Hawaiian Cajun Spice Rubbed Ahi	Market Price
Calamari Steak Picatta	14
Coconut Shrimp	16
Hand Breaded Shrimp	14
“Local Style” Shrimp Curry	11
“Local Style” Chicken Curry	10
“Local Style” Chicken and Shrimp Curry	13
Shrimp Stir-fry	11
Chicken Stir-fry	10
Shrimp and Chicken Stir-fry	13
Tofu Stir-fry	9
Blackened Chicken	11
Open Face Roasted Turkey Sandwich	10
Open Face Prime Rib Sandwich <i>thin slices of prime rib, mashed potatoes and gravy</i>	10
Spaghetti with Italian Sausage <i>served with garlic bread</i>	9
Linguini Tossed with Garlic Butter <i>served with garlic bread</i>	8
<i>add shrimp</i>	13
Chicken Linguini <i>with mushrooms and garlic bread</i>	12
Mahi Mahi Fish and Chips	9
Chili with Rice	7



## Desserts

Mudd Pie <i>coffee ice cream with almonds on a chocolate cookie crust</i>	6
Pineapple Schooner <i>fresh fruit in a pineapple boat, served with cottage cheese or sherbet</i>	12
Cheesecake	5
Macadamia Nut Ice Cream, Rainbow Sherbet, Sorbet	5

**Please ask your server about our daily lunch dessert specials.**

*A gratuity of 18% will be added to all parties of 6 or more. Sorry, no separate checks.*



## Drinks



## Cocktails

<b>Mai Tai</b> <i>La Mariana's signature cocktail, white and dark rum with La Mariana's own mix, a must have!</i>	7
<b>Zombie</b> <i>also known as the super mai tai, our zombie is served with pineapple juice and rum and more rum!</i>	8
<b>Pina Colada</b> <i>rum, coconut milk and pineapple combine to make this classic tropical drink</i>	6
<b>Blue Hawaii</b> <i>a blend of rum, coconut milk, pineapple juice and blue curacao</i>	7
<b>Lava Flow</b> <i>a pina colada with strawberry puree</i>	7
<b>Chi Chi</b> <i>a pina colada with vodka</i>	6
<b>Daddy's Rum Punch</b> <i>our very own Scotty's creation of malibu rum and La Mariana fruit punch</i>	7
<b>Margarita</b>	6
<b>Li Hing Mui Margarita</b> <i>Li Hing Mui is added to a traditional margarita to make this island favorite.</i>	7
<b>Lilikoi Margarita</b> <i>passion fruit is added to the margarita</i>	8
<b>Lychee Margarita</b>	8
<b>Mango Margarita</b>	8
<b>Tropical Itch</b>	8
<b>Hawaiian Sunset</b> <i>vodka and a combination of juice to make the perfect happy hour drink</i>	7

## Martinis

<b>Lemon Drop</b>	7
<b>Appletini</b>	7
<b>Razzitini</b>	6
<b>Cosmo</b>	6
<b>Bacardi O Tini</b> <i>bacardi silver, pineapple juice and raspberry liquor</i>	6
<b>Bacardi Cocktail</b> <i>a popular drink from the caribbean</i>	6
<b>Haleakala Martini</b> <i>absolute vodka, chambord, and pineapple juice</i>	7

## Beers

<b>On Tap: Bud or Amber Bock 16 oz.</b>	4
<b>Small Pitcher</b>	7
<b>Large Pitcher</b>	10
<b>Domestic:</b>	3
<b>Bud Light, Coors Light, Miller Lite, Miller Genuine Draft, Michelob, Michelob Ultra, O'Douls Amber</b>	
<b>Imports:</b>	4
<b>Heineken, Heineken Light, Steinlager, Sam Adams, Fosters, New Castle, Corona, Amstel Light, Kona Longboard Lager, Becks Dark, Stella Atrois</b>	

## Wines

<b>House Wines: Chablis, Blush, Burgundy</b>	
<b>By The Glass</b>	3
<b>Small Carafe</b>	6
<b>Large Carafe</b>	10
<b>Wines By the Glass: Merlot, Cabernet, White Zinfandel, Chardonnay, Sauvignon Blanc</b>	4

## Non-Alcoholic

<b>Bottomless Sodas: Pepsi, Diet Pepsi, Sierra Mist, Club Soda</b>	4
<b>Plantation Ice Tea, Arnold Palmer, Lemonade</b>	4
<b>Ginger Ale or Tonic Water</b>	2
<b>Coffee or Tea, Ice Tea</b>	2
<b>Pineapple, Orange, Cranberry, Apple or Grapefruit Juice</b>	3
<b>Fruit Punch or Lilikoi Fruit Punch</b>	3

*A gratuity of 18% will be added to all parties of 6 or more. Sorry, no separate checks.*



# *The Legendary Annette La Mariana Nahinu*



1914-2008

Annette La Mariana Nahinu was born on September 22, 1914 in Brooklyn, New York. At the age of 18 Annette married a silent film actor who's name she refused to divulge. "I was born very poor and married a very rich man who did everything for me," is the only information Annette would ever offer when asked about her first husband. Annette's first marriage ended and she met Johnny Campbell a New Zealand native whom she sailed the pacific with. Eventually ending up in Hawaii and realizing the need for slips Johnny and Annette began to dream of a beautiful sailing club providing affordable slips to the people of Hawaii. Work began in 1955 to build "La Mariana", which is Annette's maiden name, and coincidentally means "little sea" in Italian. With 13 members, 13 boats, and the largest boat 13 feet long the initial membership fee was \$2 and the monthly slip fee \$.50. After 20 years of operation, including surviving the tsunami of 1960 and the end of her marriage to Johnny Campbell, Annette was then only given days to vacate the land her marina stood on and La Mariana had to leave by Sunday August 30th 1975.

Forced out, Annette found the perfect new location for La Mariana, 50 feet up shore. "A herculean effort was expelled and within three days we moved the club house, 20 docks, 30 boats, 83 palm trees, and a monkey pod tree fifteen feet high, a shower tree eighteen feet high, flowering shrubs, plants, hedges, etc., etc," Annette retold in her story of La Mariana. A great deal of work laid ahead for Annette, as the present location of La Mariana was once a junkyard and all her efforts to build La Mariana at her last location was going to have to be replicated again. However, all of Annette's hard work and determination paid off into what is now her beautiful and one-of-a-kind oasis in the middle of industrial Honolulu.

"Today, La Mariana is a lush hideaway with a bar and restaurant decorated with rattan chairs, wooden tables, nets and glass balls hanging from the walls and ceilings. It looks like it could have been the setting for an old "Hawaiian Eye" episode. While the rest of Hawaii has moved forward, Annette Nahinu has created a bit of old Hawaii." Charles Memminger writes for the Honolulu Star Bulletin in 1987 on Annette and La Mariana. Annette lived and worked for her beloved La Mariana 7 days a week till her death in 2008. As Annette had wished, the La Mariana Sailing Club staff promise to continue La Mariana in Annette's tradition and vision. Annette had said "It's been here for 50 years, I want it to be here 50 years more."

**May La Mariana Give You Peace, Happiness, and Love.**

**Much Aloha and God Bless!**