

cold

Blue Point Oysters*	15 / 25
half or full dozen, mignonette & cocktail sauce	
Boutique Oysters*	18 / 32
today's selection from the east or west coast	
Little Neck Clams on the Half Shell*	8 / 12
half or full dozen, mignonette & cocktail sauce	
Jumbo Gulf Shrimp Cocktail	12 / 20
four or eight, bloody mary cocktail sauce	
Tuna Tartare	14.5
black bean hummus, sweet potato chips	

hot

Wild Gulf Shrimp & Grits	12.5
carolina flint grits, smoked sausage, shrimp gravy	
Oysters Rockefeller	13
spinach, bacon, pernod, breadcrumbs	
Smoked Lamb Brisket	11.5
peanuts, corn chowchow, bourbon soy glaze	
Rhode Island Calamari	14
cornmeal fried, dill pickle remoulade, scallions	
Lobster Bisque	9.5
maine lobster, crème fraîche	

greens

Mixed Greens	7
aged jack cheese, cucumber, pickled onion, sunflower seeds, honey thyme vinaigrette	
Wedge Caesar	7.5
shaved parmesan, kalamata olives, garlic breadcrumbs	
Local Bibb Lettuce	9
bacon, heirloom grape tomatoes, avocado, radish, buttermilk green goddess	
Roasted Beets	10.5
buttermilk blue cheese, strawberries, arugula, pumpkin seeds, pomegranate vinaigrette	

simply prepared seafood

Baked Cod*	19
Grilled Salmon*	25
Blackened Grouper*	33
Shrimp & Scallops Sauté*	32
Twin Maine Lobster Tails	40
Prime Cut Alaskan King Crab Legs	75

all cooked simply & served with green beans, mashed potatoes & lemon butter

surf

Florida Grouper*	34
fingerlings, mushrooms, swiss chard, smoked tomato gravy	
Lobster Crusted Day Boat Cod*	25
klondike rose potatoes, sautéed spinach, lobster velouté	
Gulf of Maine Salmon*	26
butternut squash, broccoli, heirloom carrots, corn velouté	
Seared Hawaiian Tuna*	30
zucchini & yellow squash, snap peas, farro, citrus soy	
Creole Bouillabaisse	24
fish, shrimp, clams, mussels, sausage, spicy tomato broth	
Maryland Crab Cake	27
redskins, black bean corn relish, greens, mustard aioli	
Gulf Shrimp Jambalaya	23
smoked turkey, andouille sausage, louisiana basmati	
New Bedford Scallops*	36
hazelnut sweet potatoes, bacon, brussels sprouts	
Kingfish Trio*	45
lobster tail, scallops, shrimp, mashed potatoes, asparagus	

turf

Coleman Farms Chicken Fried Chicken	19
mashed potatoes, green beans, black pepper cream gravy	
Berkshire Pork Ribs	22
st. louis cut, potato hash, horseradish slaw, peach bbq	
Surf & Turf*	49
maine lobster tail, filet mignon, mashed potatoes, asparagus	

premium hand-cut steaks

served with mashed potatoes, asparagus & madeira beef jus

Filet Mignon* 7oz	37
Prime Sirloin* 10oz	29
Delmonico Ribeye* 16oz	45

Certified Angus Beef® & Certified Angus Beef Prime®

additions & sides

Maine Lobster Tail 6oz	19	Alaskan King Crab 5oz	16
Grilled Gulf Shrimp 4 pcs ..	12	Seared Scallops 3 pcs	17
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Lobster Mashed Potatoes	13		
maine lobster, sherry lobster gravy			
Wild Mushrooms & Grits	10		
smoked shiitakes, garlic braised greens, parmesan, truffle oil			
Roasted Brussel Sprouts	8		
hazelnut sweet potato, applewood smoked bacon			

Not all ingredients are listed, please alert your server to any food allergies

*There is an increased risk of foodborne illness when consuming raw or undercooked meats and seafood

KF Dec. '18