

# KILLER SHRIMP™

## RESTAURANT AND BAR

### APPETIZERS

Lobster Mac n' Cheese	17	Steamed Mussels	15	<b>TACOS &amp; WINGS</b>	
Saffron Scampi	16	Steamed Clams	15	Baja Fish	12
Shrimp Cocktail	14	Popcorn Shrimp	13	Baja Shrimp	13
Bacon Wrapped BBQ Shrimp	12	Fried Calamari	11	Ahi Tuna Poke	13
Ahi Tuna Poke	14	Mini Crab Cakes	16	Asian Pork Drum Sticks	12
Oysters	16   28	Aguachile	15	Spicy Chicken Tenders	12
Snow Crab Claws	26   48	Spinach, Crab, Artichoke Dip	15	Veggie Hot Wings	10
Shellfish Platter	25   39	Crab Fries	18		
Deluxe Shellfish Platter	69	Killer Spiced Fries	7		
Dungeness Crab Tower	18	Angus Sliders	11		

### SOUPS & SALADS

<b>Lobster Bisque</b> - Served in classic style	8   12
<b>Clam Chowder</b> - Served New England style	6   8
<b>Beach House Salad</b> - Chopped iceberg lettuce, tomato, cucumber, croutons	8
<b>Grilled Caesar Salad</b> - Romaine hearts, garlic croutons, parmesan cheese	13
<b>Wedge</b> - Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese	12
<b>Seafood Salad</b> - Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand	21
<b>Chinese Chicken Salad</b> - Shredded chicken breast, rice noodles, won ton, mandarin oranges, almonds and scallions	16
<b>Herbed Chicken Salad</b> - Roasted apples, butter lettuce, radicchio, candied pecans, bleu cheese, champagne vinaigrette	16
<b>Warm Spinach Salad</b> - Sliced raw mushrooms, hard boiled eggs, feta cheese, bacon, warm balsamic	14

### SANDWICHES & BOWLS

<b>Lobster Roll</b> - Warm lobster salad, served with coleslaw and sweet potato fries	24
<b>BBQ Mahi Mahi Sandwich</b> - Blue crab slaw, avocado, tomato, brioche bun, served with hand cut fries	18
<b>Pork Belly Sloppy Jo</b> - House BBQ sauce, fried onion rings, bread and butter pickles, served with hand cut fries	16
<b>Fried Fish Sliders</b> - Beer battered Atlantic cod with lettuce, tomato and habanero tartar sauce served with hand cut fries	13
<b>Fried Shrimp Po Boy Sandwich</b> - Popcorn shrimp tossed in our spicy sauce over cole slaw & tomatoes served with hand cut fries	18
<b>Ahi Tuna Poke Bowl</b> - Ahi tuna poke over rice with cucumber, pickled shallots, avocado & ginger soy vinaigrette	17
<b>Dungeness Crab Bowl</b> - Crab with citrus segments over rice, cucumbers, pickled shallots, avocado & ginger soy vinaigrette	19
<b>Filet Teriyaki Bowl</b> - Filet mignon over rice with asparagus, carrots, broccoli, scallions, bell peppers, onions, almonds & teriyaki sauce	19
<b>Chicken Teriyaki Bowl</b> - Chicken breast over rice with asparagus, carrots, broccoli, scallions, bell peppers, onions, almonds & teriyaki sauce	17

### ENTRÉES

#### MEAT

<b>Grilled Filet Mignon</b> - Hand cut garlic fries, red wine sauce	28
<b>Surf n' Turf</b> - 8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter	40
<b>Slow Braised Beef Short Rib</b> - Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce	26
<b>Bone-In Pork Chop</b> - Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes	25
<b>Grilled Hanger Steak</b> - Bone marrow griddle cake, wilted spinach, roasted shallots, smoked bacon bordelaise	26
<b>Pan Roasted Chicken Breast</b> - Garlic mashed potatoes, grilled asparagus, whole grain mustard sauce	19

#### SEAFOOD

<b>Fisherman's Stew</b> - Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel with grilled bread	27
<b>Lobster &amp; Shrimp Enchiladas</b> - Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans	29
<b>Sear'd Ahi Tuna Szechuan</b> - Sliced rare ahi tuna served with grilled asparagus, ginger rice and szechuan sauce	28
<b>Blackened Salmon Filet</b> - Maple scented brown butter sweet potatoes and wilted spinach	25
<b>Sautéed Salmon</b> - Served with mango salsa & garlic mashed potatoes	25
<b>Grilled Sword Fish</b> - Served with grilled asparagus and garlic mashed potatoes	25
<b>Jumbo Crab Cakes</b> - Served with a caper beurre blanc sauce & garlic mashed potatoes	27
<b>Jumbo Fried Shrimp</b> - Served with cole slaw and hand cut fries	20
<b>Sautéed Scallops</b> - Served with a caper beurre blanc sauce & garlic mashed potatoes	26
<b>Fried Seafood Platter</b> - Shrimp, coconut shrimp, beer battered Atlantic cod and calamari served with hand cut fries	28
<b>Beer Battered Fish and Chips</b> - Fried Atlantic cod served with cole slaw and with hand cut fries	18
<b>Jumbo Coconut Crusted Shrimp</b> - Served with cole slaw, hand cut fries and mango chutney	23
<b>Killer Paella</b> - Saffron rice, andouille sausage, chicken, clams, mussels, calamari, shrimp	25
<b>Kung Foo Shrimp</b> - House Szechuan sauce, broccoli and steamed rice	23
<b>Today's Fresh Grilled Fish</b> - Served with wild rice and roasted seasonal vegetables	25

#### PASTA

<b>Lobster Ravioli</b> - Apple wood smoked bacon, spinach, garlic, white wine cream sauce	25
<b>Garlic Shrimp &amp; Clams</b> - Black & white linguini, parsley, lemon, butter, parmesan, griddled bread	23
<b>Seafood Pasta Marinara</b> - Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti	29

<b>Add a lobster tail to any entrée</b>	13
<b>Add crab stuffed shrimp to any entrée</b>	13

### SIDES

Killer Corn	5	Homemade Coleslaw	4	"Loaded" Baked Potato	7
Garlic Mashed Potatoes	5	Angel Hair Pasta	3	<i>Served with butter, sour cream, cheddar cheese, bacon &amp; chives</i>	
Blue Cheese Mashed Potatoes	6	Steamed Rice	3		
Roasted Asparagus	6	Hand Cut Fries	6	"Loaded" Mashed Potato	7
Steamed Broccoli	6	Sweet Potato Fries	7	<i>Served with butter, sour cream, cheddar cheese, bacon &amp; chives</i>	
Roasted Seasonal Vegetables	6				

### DESSERT

<b>Sweet Potato Pecan Pie</b> with whipped cream	7
<b>Warm Apple Cobbler</b> with vanilla bean ice cream	8
<b>New York Cheesecake</b> with praline caramel	8
<b>Guinness Chocolate Bread Pudding</b> with vanilla bean ice cream and bulleit bourbon caramel	8
<b>S'mores</b> layer of chocolate pudding, graham cracker and marshmallow	8
<b>Old School Hot Fudge Sundae</b> with peanuts, whipped cream and cherries	8
<b>Triple Layer Chocolate Cake</b> with whipped cream (add ice cream \$2)	8
<b>Fresh Baked Giant Chocolate Chip Cookie</b> with vanilla bean ice cream and hot fudge	8
<b>Fresh Baked Giant Chocolate Chip Brownie</b> with vanilla bean ice cream and hot fudge	8

# KILLER SHRIMP™

## RESTAURANT AND BAR

### Specialty Drinks

12

#### Pieces of Eight

Served with Cruzan Aged Rum, Housemade Passion Fruit Syrup, Fresh Pineapple & Fresh Lime  
*"A revamp of a classic Tiki Drink from the 1960's that originated in Marina Del Rey"*

#### KS Mojito

Served with Atlantico Platino Rum, 2 types of bitters, Mint, Sugar & Fresh Lime  
*"Tri-color mojito based on a recipe from the Queen's Park Hotel in the 1920's"*

#### Shrimp Killa

Featuring Atlantico Reserve Rum combined with Coconut Cream, Pineapple Juice & Freshly Grated Nutmeg  
*"Inspired by a cocktail of a similar name invented at the Soggy Dollar Bar on the Island of Jost Van Dyke."*

#### Black Tea Collins

BelugaVodka infused with Black Tea, Lemon, Sugar & Soda Water  
*"A perfect pairing with our signature Killer Shrimp dish as our Killer Shrimp and iced tea go hand in hand"*

#### Dark 'n Stormy

Gosling's Black Seal Rum charged with Ginger Beer & Fresh Lime  
*"Referred to as Bermuda's national drink and supposedly originated at the Royal Officer's Club."*

#### The Westside

Served with Plymouth Gin Cucumber, Mint, Sugar & Fresh Lime  
*"A new classic that is refreshing and makes a gin lover out of anyone who drinks it."*

#### Killer Margarita

Served with Espolon Tequila, Housemade Curacao & Fresh Lime  
*"Our signature Margarita, based on our recipe for Housemade Orange Liqueur."*

#### Smokey Paloma

Served with El Silencio Mezcal, Agave, fresh lime, grapefruit juice & Sea Salt.

#### Passion Killer

Served with Olmeca Altos Tequila, Passion Fruit, Housemade Curacao, Fresh Lime Juice & Jalapeno.  
*"A delicious passion fruit margarita with a spicy kick."*

#### Killer Mai Tai

Served with Plantation Pineapple and Appleton Rums, Orgeat, Grand Marnier & Fresh Lime.

### Wine

	glass	bottle
Mumm, Brut NV, Napa Valley, California	9	44
Chardonnay, Ravens Wood "Vintners Blend", California	9	34
Chardonnay, Francis Coppola "Diamond Collection", Monterey County, California	10	36
Chardonnay, Summerland, Santa Barbara County, California	12	45
Chardonnay, Jordan, Russian River Valley, California		60
White Blend, The White Doe, Clarksburg, California	11	38
Sauvignon Blanc, Brancott, Marlborough New Zealand	11	38
Pinot Grigio, Santa Margherita, Alto Adige, Italy	13	46
Moscato d'Asti, Cupcake, Asti D.O.C.G., Italy	10	36
Rose, Listel, Languedoc, France	10	36
Pinot Noir, Votre Sante, California	9	34
Merlot, Red Diamond, Washington State	10	36
Merlot, Franciscan Estates, Napa Valley, California	12	46
Cabernet Sauvignon, Hidden Crush, Central Coast, California	11	38
Cabernet Sauvignon, Simi, Alexander Valley, California	14	52
Red Blend, Clos Du Bois "Rouge", California	10	36
Zinfandel, Inconspicuous, Sonoma County, California	12	46
Malbec, Graffigna, "Reserve", San Juan, Argentina	10	36
Red Blend, The One Armed Man, Sonoma County, California		64
Cabernet, Silver Oak, Alexander Valley, California		95

#### Draft

#### Bottled

#### Beverages

Blue Moon	6	Goose Island IPA	6	Estrella Jalisco	6	Housemade Lemonade	6
Coors Light	5	Goose Green Line Pale Ale	6	Pacifico	5	<i>Strawberry, Mixed Berry, Mint or Jalapeno</i>	
Montejo	6	Shock Top Belgian White	6	Corona	5	"Mexican" Coke	4
Golden Road Hefeweizen	6	Stella Artois	6	Corona Light	5	Coke	4
Sam Adams	6	Bud Light	5	Heineken	6	Diet Coke	4
Pacifico	6	Venice Dog Town Duck IPA	6	Rolling Rock	5	Sprite	4
Guinness Stout	6	Venice Duck	6	Kona Wailua Wheat	5	Cranberry Juice	4
Fat Tire Ale	6	<i>"Stoner Duck" Hemp Ale</i>		Amstel Light	6	Apple Juice	4
Newcastle	6	Estrella Damm Lager	6	Tecate	5	Fresh Juices	6
Golden Road Brown	6	The Dude Blonde Ale	6	Dos Equis XX Lager	5	Monster	6
Kona Long Board	6	Angel City IPA	6	Budweiser	5	Evian	6
Kona Big Wave Golden Ale	6	Firestone 805	6	Bud Light	5	Badoit	6
10 Barrel Joe IPA	6			Stella Cidre	6	Coffee   Iced Tea	4