

KILLER SHRIMP™

RESTAURANT AND BAR

BREAKFAST

SPECIALTY PLATES

Served with your choice of hash browns, home fries or fresh fruit

***Killer Shrimp Benedict-** Poached eggs, Killer Shrimp and hollandaise served over english muffins **18**

Killer Shrimp Omelet- Our Killer Shrimp infused omelet with red bellpepper & caramelized onion covered with jack & cheddar cheese **19**

***Filet & Eggs-** Prime 8 oz filet served with 2 eggs any style **32**

Killer Shrimp Breakfast Burrito- Our Killer Shrimp in a large flour tortilla filled with scrambled eggs, cheddar cheese and avocado **16**

***Killer Shrimp & Grits-** Our Killer Shrimp served over grits with 2 eggs any style **19**

SCRAMBLES & OMELETS 19

Choose any 3 items | additional items \$1 each

Free-range eggs served with your choice of hash browns, home fries or fresh fruit

Ham, Chorizo, Applewood Smoked Bacon, Sausage Links, Chicken Apple Sausage, Shrimp (add \$2), Chicken Breast (add \$2), Smoked Salmon (add \$2), Crab (add \$3), Avocado, Spinach, Tomato, Caramelized Onions, Mushroom, Cheese (Cheddar, Jack, Bleu, Parmesan, Feta, Cream Cheese), Roasted Red Bell Pepper, Egg Whites (add \$2)

FAVORITES

***2 Eggs any style-** 2 eggs any style served with your choice of hash browns, home fries or fresh fruit & toast **15**

***2 Eggs any style with choice of Bacon, Sausage or Ham-** 2 eggs any style served with your choice of bacon, sausage or ham and hash browns, home fries or fresh fruit & toast **16**

***Traditional Eggs Benedict-** Poached eggs, shaved ham and hollandaise sauce served over english muffins and hash browns, home fries or fresh fruit **17**

***Smoked Salmon Benedict-** Poached eggs, smoked salmon and hollandaise sauce served over English muffins and hash browns, home fries or fresh fruit **18**

***Crab Cake Benedict-** Poached eggs, crab cakes and hollandaise sauce served over English muffins and hash browns, home fries or fresh fruit **19**

***Huevos Rancheros-** Crispy corn tortillas layered with fried eggs, cheddar & jack cheese, black beans, pico de gallo, guacamole & sour cream (with Chorizo add \$3) **18**

***Chorizo & Eggs-** Chorizo and scrambled eggs topped with homemade salsa served with your choice of flour or corn tortillas and hash browns, home fries or fresh fruit **16**

***Corned Beef Hash & Eggs-** Homemade corned beef hash & 2 eggs any style served with your choice of toast **17**

***Avocado & Toast-** 2 Eggs over medium, oven dried tomatoes, smashed avocados on wheat toast served with mixed greens **16**

***Surfer Breakfast-** 2 Eggs any style served with an angus beef patty and hash browns, home fries or fresh fruit **17**

***Loco Moco-** Two eggs any style served with angus beef patty, sausage gravy and white rice **17**

Breakfast Burrito- Large flour tortilla filled with scrambled eggs, bacon, cheddar cheese served with pico de gallo & avocado and hash browns, home fries or fresh fruit **14**

***Breakfast Sandwich-** One egg over easy, bacon, melted cheddar cheese & avocado served on a brioche bun and hash browns, home fries or fresh fruit **14**

BTLA- Bacon, tomato, lettuce & avocado sandwich served on your choice of bread with hash browns home fries or fresh fruit **15**

Bagel & Lox- Smoked salmon & cream cheese, served with red onion, sliced tomatoes & capers on your choice of bagel **18**

Buttermilk Pancakes 13

Banana, Blueberry or Strawberry add \$3

SURF SIDES

Applewood Smoked Bacon 5

Sausage Links 5

Smoked Salmon 10

***Free-Range Egg | Egg Whites 4/5**

Toast- Wheat, Sourdough, English Muffin **4**

Tots- Tossed in Killer Shrimp spices **6**

Bagel & Cream Cheese 8

Bagels- Plain, Onion, Poppy Seed or Egg **5**

Hash Browns or Home Fries 5

Tomato 3

Avocado 4

Fresh Fruit & Berries 10

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SPECIALTY DRINKS

13

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”

Killer Margarita

Served with Espolon Tequila, Housemade Curacao & Fresh Lime.

“Our signature Margarita, based on our recipe for Housemade Orange Liqueur”

Shrimp Killla

Featuring Bacardi “Ocho” 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”

KS Mojito

Served with Bacardi Rum, 2 types of Bitters, Mint, Sugar & Fresh Lime.

“Tri-color mojito based on a recipe from the Queens Park Hotel in the 1920’s”

Smokey Paloma

Served with El Silencio Mezcal, Agave, Fresh Lime, Grapefruit Juice & Sea Salt.

“A smokey take on a Mexican classic, this Paloma (dove of a drink) swaps out the original tequila for a slightly more daring but distinctively balanced mezcal”

Passion Killer

Served with Jaja Blanco Tequila, Passion Fruit, Housemade Curacao, fresh Lime Juice & Jalapeno.

“A delicious passion fruit margarita with a spicy kick”

Green Honey Love

Served with Aviation American Gin, Fresh Lemon Juice, Clover Honey and Green Chartreuse.

“These combined flavors compliment each other with a perfect balance of sweet and sour and a hint of fresh herbs”

Black Tea Collins

Blue Ice Vodka 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 “

Tommy’s Classic Margarita

Served with Dahlia Reposado Cristalino Tequila, Fresh Squeezed Limes, Housemade Simple Syrup.

“Inspired by Tommy’s in San Francisco served up with a salt rim”

The Westside

Served with Aviation Gin Cucumber, Mint, Sugar & Fresh Lime.

“A new classic that is refreshing and makes a gin lover out of anyone who drinks it”

Dark ‘n Stormy

Gosling’s Black Seal Rum charged with Ginger Beer and Fresh Lime.

“Referred to as Bermudas’s national drink and supposedly originated at the Royal Officers Club”

Killer Mai Tai

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

“A seaside staple. Ours includes an aged rum, a pineapple rum and grand marnier...add a touch of lime and almond and it’s perfect.”

Killer 5th

Served with Deep Eddy Grapefruit Vodka, Bitters, Fresh Lime Juice and Aperol.

“The sweetness of grapefruit paired with fresh lime juice and Aperol creates this unique refreshing drink”

Peach Sangria

A blend of White Wine, Peach Puree, Cognac, & Citrus Juices

“A light cocktail perfect for anytime of day”

WHITE WINE

	glass bottle
Brut Mumm Napa Valley, California	10 39
Champagne, Brut, Veuve Cliquot, Reims, France	115
Chardonnay, Chalk Hill, Russian River Valley, California	10 35
Chardonnay, Francis Coppola “Diamond Collection”, Monterey County, California	11 36
Chardonnay, Butter, California	12 36
Chardonnay, Jordan, Russian River Valley, California	62
Chardonnay, Joseph Phelps “Freestone Vineyards”, Sonoma Coast, California	70
Burgundy, Les Charmes Macon-Lugny, France	11 36
White Blend Chateau L’Hospitalet “Grand Vin” La Clape, France	13 47
Sauvignon Blanc, Brancott, Marlborough New Zealand	11 36
Sauvignon Blanc, Duckhorn, Napa Valley, California	15 42
Pinot Grigio, Terlato, Italy	14 48
Moscato d’Asti, Cupcake, Asti D.O.C.G., Italy	10 34
Rose, Listel, Languedoc, France	11 36



BEERS & BEVERAGES

DRAFT

Killer Shrimp IPA	7	Guinness Stout	7
Shock Top Belgian White	7	Fat Tire Ale	7
Golden Road Hefeweizen	7	Estrella Damm Lager	7
Sam Adams	7	Venice Dog Town Duck IPA	8
Kona Longboard Lager	7	Lagunitas IPA	8
Kona Big Wave Golden Ale	7	Chimay Grande Reserve	12
Modelo Especial	7	Lost Coast Great White	7
Goose Island IPA	7	Abita “Purple Haze”	
Stella Artois	7	Raspberry Lager	7
Pacifico	7	Elysian Space Dust IPA	8
Firestone 805	7	Stone IPA	8
Firestone Cali Squeeze		Coors Light	6
Blood Orange Hefeweizen	8	Bud Light	6

BOTTLED

Pacifico	6	Amstel Light	7
Corona	6	Budweiser	6
Corona Light	6	Bud Light	6
Heineken	7	Blue Moon	7
Heineken NA	7	SM Brew Works XPA (can)	7
New Castle	7	Stone Arrogant	
		Bastard Ale (22oz)	16

CIDER AND SELTZERS

Stella Cidre	7
High Noon Hard Seltzer	8
Watermelon, Black Cherry, Grapefruit, Pineapple	

BEVERAGES

Housemade Lemonade	6	Smoothie- Banana, Blueberry, Strawberry	6
Strawberry, Mixed Berry, Mint or Jalepeno (no refills)		Lemonade	4
“Mexican” Coke	4	Cranberry Juice	4
“Mexican” Orange Fanta	4	Apple Juice	4
“Mexican” Strawberry Fanta	4	Fresh Juices (no refills)	6
“Mexican” Pineapple Fanta	4	Monster (regular or low-carb)	6
Coke	4	Mountain Valley Spring Water	7
Diet Coke	4	Still or Sparkling	
Sprite	4	Coffee Iced Tea	4

RED WINE

	glass bottle
Pinot Noir, McManis, California	10 35
Pinot Noir, Joseph Phelps “Freestone Vineyards” Sonoma Coast, California	95
Burgundy, Domaine Faiveley “Mercury Rouge”, France	16 54
Merlot, Red Velvet, Washington State	10 35
Merlot, Duckhorn, Napa Valley	70
Cabernet Sauvignon, Noble Vines 337, Lodi, California	10 32
Cabernet Sauvignon, Simi, Alexander Valley, California	14 50
Cabernet Sauvignon, Silver Oak Alexander Valley, California	120
Cabernet Sauvignon, Joseph Phelps “Estate Grown”, Napa Valley, California	120
Bordeaux, Chateau Magno, Haut-Medoc, France	15 56
Red Blend, Unshackled Red, Central Coast	14 50
Zinfandel, The Federalist, Lodi, California	13 38
Malbec, Graffigna Reserve, San Juan Argentina	11 35
Cotes Du Rhone, Delas “Saint-Esprit”, Rhone Valley, France	12 39
Chianti, Cecchi, Tuscany, Italy	10 35
Rosso di Montalcino, Antinori, “Pian delle Vigne” Tuscany Italy	62

KILLER SHRIMP™

RESTAURANT AND BAR

SUMMER 2022

OUR WORLD FAMOUS SECRET FAMILY RECIPE

Killer Shrimp is prepared using all natural ingredients that are simmered for 10 hours to create our luxurious spicy sauce. When your order is placed the shrimp are added to the sauce and cooked quickly. Your order is then rushed to your table piping hot and served with French bread for dunking.

- Killer Shrimp “Original”**
served with French bread **23**
- Killer Shrimp “Shelled”**
served with French bread **25**
- Killer Shrimp “Rice”**
served with French bread **25**
- Killer Shrimp “Pasta”**
served with French bread **25**

- Killer Shrimp & Lobster**
Shrimp, lobster tail and sweet corn in our famous spicy broth **39**
- Killer Shrimp & Crab**
Shrimp, snow crab claws and sweet corn in our famous spicy broth **46**
- Killer Shrimp, Crab & Lobster**
Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth **47**

- Killer Shrimp Roll**- Peppers, onions, aioli, French bread, choice of fries, shrimp au jus **23**
- Killer “Peel and Eat” Shrimp**
Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices **19**
- Killer Crab Claws**
Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices **32**
- Killer Mac n’ Cheese**
Classic mac n’ cheese with our Killer Shrimp **19**

TODAY'S FRESH FISH

Killer Shrimp works with local fisherman that deliver fresh caught seafood daily to our dock. Each fish is inspected for quality and freshness and is prepared just a few hours after being caught. In addition, we carefully source fresh seafood from other parts of the country. All of our fresh seafood is sustainable sourced, and line caught.



- Blackened Salmon**
served with maple scented brown butter sweet potatoes and wilted spinach **32**
- Pan Sautéed Salmon**
served with garlic mashed potatoes and mango relish **32**
- Catch of the Day** **MP**
- Seared Ahi Tuna Szechuan**
served rare with grilled asparagus, ginger rice and Szechuan sauce **32**
- Pan Sautéed Local Halibut**
served over rice with tomato, garlic, shallots, white wine, butter, basil and shrimp au jus **32**
- Roasted Local Halibut**
served with roasted vegetables and lemon parsley butter sauce **32**

ENTRÉES

MEAT

- *Grilled Filet Mignon**
8oz filet mignon, served with garlic mashed potatoes, roasted vegetables, choice of béarnaise, peppercorn or red wine sauce **38**
- *Surf n’ Turf**
8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter **47**
- Grilled Hanger Steak**
Ratatouille, mashed potatoes choice of béarnaise, peppercorn or red wine sauce **32**
- Slow Braised Beef Short Rib**
Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce **32**
- Roasted Chicken**
Roasted airline chicken, dijon sauce & garlic mashed potatoes **27**
- Bone-In Pork Chop**
Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes **32**

SEAFOOD

- Lobster & Shrimp Enchiladas**
Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans **36**
- Jumbo Fried Shrimp**
Served with cole slaw and hand cut fries **26**
- Fried Seafood Platter**
Shrimp, coconut shrimp, beer battered Atlantic cod and calamari served with hand cut fries **31**
- Beer Battered Fish and Chips**
Fried Atlantic cod served with cole slaw and hand cut fries **26**
- Jumbo Coconut Crusted Shrimp**
Served with cole slaw, hand cut fries and mango chutney **27**
- Fishermen’s Stew**
Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel with grilled bread **30**
- Paella**
Saffron rice, andouille sausage, chicken, clams, mussels, calamari and shrimp **30**
- Killer Paella**
Saffron rice, snow crab claws, lobster tail, andouille sausage, chicken, clams, mussels, calamari and shrimp **46**
- Jumbo Shrimp Scampi**
Shrimp, garlic mashed potatoes, grilled asparagus with garlic butter **30**

PASTA

- Seafood Pasta Marinara**
Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti **30**
- Clams Vongole**
Little neck clams, white wine, cream, butter, garlic and shallots served over spaghetti pasta **27**
- Penne Pasta Alfredo**
Penne pasta with creamy alfredo sauce and parmesan cheese (w/ chicken 5 | w/ shrimp 6 | w/salmon 8) **23**

- Penne Pasta Arrabbiata (v)**
Penne pasta, spicy arrabbiata sauce, goat cheese, grilled zucchini and Japanese eggplant (w/ chicken 5 | w/ shrimp 6) **24**
- Spaghetti and Meatballs**
Homemade meatballs served over spaghetti with a sweet marinara sauce and garlic toast **21**

ADD A LOBSTER TAIL or CRAB CAKE STUFFED SHRIMP to any entrée 15 or ala carté 20

SIDES

- Garlic Mashed Potatoes (v) **6**
- Blue Cheese Mashed Potatoes (v) **7**
- Roasted Asparagus (v) **8**
- Steamed Broccoli (v) **8**
- Roasted Seasonal Vegetables (v) **8**
- Killer Corn (v) **8**
- Homemade Coleslaw (v) **4**
- Angel Hair Pasta (v) **4**
- Steamed Rice (v) **4**
- Killer Spiced Fries (v) **8**
- Hand Cut Fries (v) **7**
- Sweet Potato Fries (v) **8**
- “Loaded” Baked Potato **8**
Served with butter, sour cream, cheddar cheese, bacon & chives
- “Loaded” Mashed Potato **8**
Served with butter, sour cream, cheddar cheese, bacon & chives

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SUMMER 2022

GREENS

Beach House Salad (v)

Field greens, heirloom cherry tomato, cucumber, carrots, balsamic vinaigrette **10**

Grilled Caesar Salad (v)

Grilled romaine hearts, garlic croutons, parmesan cheese **16**

w/ chicken 5 | w/ shrimp 6 | w/ salmon 8

Wedge

Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese **16**

Seafood Salad

Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand island **27**

Cobb Salad

Romaine lettuce topped with tomatoes, avocado, bleu cheese, crumbled bacon, turkey, hard boiled eggs and balsamic vinaigrette **22**

Caprese Salad

Buffalo mozzarella, heirloom tomatoes, basil, extra virgin olive oil and balsamic vinegar **16**

APPETIZERS & SHELLFISH

Lobster Mac n' Cheese

Clam shell pasta, cheddar & jack cheese, cream and shallots baked and served in a casserole dish **23**

Lobster Mac n' Cheese Croquettes

Clam shell pasta, cheddar & jack cheese, cream, shallots and panko bread crumbs with ranch dressing **19**

Popcorn Shrimp

Lightly fried rock shrimp with habanero tartar sauce **17**

Fried Calamari

Lightly fried calamari with habanero tartar sauce **15**

Mini Crab Cakes

Sautéed crab cakes with habanero tartar sauce **19**

Baja Fish Tacos

Beer battered mahi mahi with pico de gallo, cabbage and lemon aioli **17**

Baja Shrimp Tacos

Lightly fried rock shrimp with pico de gallo, cabbage and lemon aioli **17**

Angus Sliders

(3) angus beef sliders served on brioche buns, lettuce, cheddar cheese and garlic aioli **15**

Spicy Chicken Tenders

Fried chicken tenders dipped in Louisiana hot sauce served with celery and ranch dressing **16**

Baja Shrimp Cocktail

Mexican wild shrimp, celery & cocktail sauce served in a martini glass with won ton chips **17**

*Ahi Tuna Poke Tacos

Ahi tuna marinated in ginger soy served in a won ton shell with a ribbon of avocado mousse **17**

*Ahi Tuna Poke

Ahi tuna marinated in ginger soy served with won ton chips and topped with avocado **18**

*Seared Ahi Tuna Sashimi

Seared ahi tuna served with ponzu sauce **18**

*Oysters

6 or 12 oysters on the half shell served chilled over ice with horseradish, cocktail sauce and mignonette sauce **22 | 38**

Steamed Mussels

PEI black mussels steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **21**

Steamed Clams

Littleneck clams steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **21**

Baked Lobster and Shrimp Dynamite

Jumbo shrimp, lobster, killer shrimp aioli **27**

FAMOUS HOUSE MADE ★ SOUPS

LOBSTER BISQUE

Served in classic style
10 | 14

PRISON CHILI

Harris Ranch beef chili topped with cheddar cheese and chopped onions
10 | 14

CLAM CHOWDER

Served New England style
9 | 13

SANDWICHES

Served with a choice of French Fries, Sweet Potato Fries or Mixed Greens

Lobster Roll

Lobster salad served on a brioche roll with coleslaw **29**

Fried Shrimp Po Boy Sandwich

Popcorn shrimp tossed in our spicy sauce over cole slaw & tomatoes **21**

*Seared Ahi Tuna Sandwich

Fresh ahi tuna, roasted tomato, avocado, micro greens and our wasabi aioli **24**

Prime Rib French Dip- Shaved roasted prime rib and creamy horseradish served on a French roll with au jus for dunking **24**

Philly "Prime Rib" Cheesesteak Sandwich- Thinly sliced prime rib, grilled onions, roasted red bell peppers, provolone cheese, chipotle mayonnaise on grilled French baguette **24**

Café Club- Shaved turkey breast with iceberg lettuce, tomato, bacon, avocado and citrus garlic aioli served on your choice of bread **16**

Spicy Grilled Chicken Sandwich- 6 oz chicken breast marinated in our spicy rub topped with iceberg lettuce, tomato, avocado and our spicy thousand island dressing **17**

***Killer Cafe Burger**- 8 oz Angus beef topped with Iceberg lettuce, tomato, onion and our spicy thousand island dressing **16**

***Café BBQ Bacon Cheeseburger**- BBQ sauce, cheddar cheese, applewood smoked bacon, fried onions on a brioche bun **16**

The Impossible Burger- Garden burger, alfalfa sprouts, tomato, avocado, mayonnaise, provolone cheese on a brioche bun **16**

***Turkey Burger**- 8 oz ground turkey breast with iceberg lettuce, tomato, onion and our spicy thousand island dressing **16**

BURGERS ADDITIONS

Cheddar Cheese | Swiss Cheese | Bleu Cheese | Feta Cheese | Jack Cheese | Avocado | Applewood Smoked Bacon | Grilled Onions | Shoestring Fried Onions | Roasted Red Peppers | Guacamole | Saute'd Mushrooms

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