

# KILLER SHRIMP™

RESTAURANT AND BAR

WINTER / SPRING 2023

## 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.

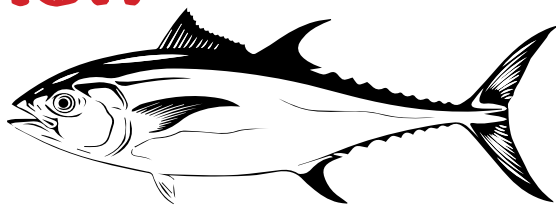
- Killer Shrimp “Original”**  
served with French bread **23**
- Killer Shrimp “Shelled”**  
served with French bread **25**
- Killer Shrimp “Rice”**  
served with French bread **25**
- Killer Shrimp “Pasta”**  
served with French bread **25**

- Killer Shrimp & Lobster**  
Shrimp, lobster tail and sweet corn in our famous spicy broth **40**
- Killer Shrimp & Crab**  
Shrimp, snow crab claws and sweet corn in our famous spicy broth **47**
- Killer Shrimp, Crab & Lobster**  
Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth **48**

- 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 **36**
- 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 **39**
- \*Grilled Filet Kabobs**  
2 filet mignon kabobs, served over safron rice with a Mediterranean salad **34**
- \*Surf n’ Turf**  
8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter **49**
- Grilled Hanger Steak**  
Ratatouille, mashed potatoes choice of béarnaise, peppercorn or red wine sauce **34**
- Slow Braised Beef Short Rib**  
Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce **33**
- Roasted Chicken**  
Roasted airline chicken, dijon sauce & garlic mashed potatoes **28**
- 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 **38**
- 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 **32**
- 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 **32**
- Killer Paella**  
Saffron rice, snow crab claws, lobster tail, andouille sausage, chicken, clams, mussels, calamari and shrimp **48**
- 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 12) **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 **22**

**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*

\*Consuming raw or undercooked meats, poultry, seafood or eggs increase the risk of food-borne illness, especially if you have certain medical conditions

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## 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 **17**  
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

### 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 **28**

### Cobb Salad

Romaine lettuce topped with tomatoes, avocado, bleu cheese, crumbled bacon, turkey, hard boiled eggs and balsamic vinaigrette **23**

### 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 **24**

### 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 **20**

### 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 **18**

### \*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 **22**

### Steamed Clams

Littleneck clams steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **22**

### 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 **23**

### \*Seared Ahi Tuna Sandwich

Fresh ahi tuna, roasted tomato, avocado, micro greens and our wasabi aioli **25**

**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 **18**

**\*Killer Cafe Burger**- 8 oz Angus beef topped with Iceberg lettuce, tomato, onion and our spicy thousand island dressing **17**

**\*Café BBQ Bacon Cheeseburger**- BBQ sauce, cheddar cheese, applewood smoked bacon, fried onions on a brioche bun **17**

**The Impossible Burger**- Garden burger, alfalfa sprouts, tomato, avocado, mayonnaise, provolone cheese on a brioche bun **17**

**\*Turkey Burger**- 8 oz ground turkey breast with iceberg lettuce, tomato, onion and our spicy thousand island dressing **17**

### 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

Killer Shrimp is proud to serve quality food and beverage using fresh ingredients and flavors.

In the event that you do not enjoy your order, management will evaluate the item in question and if prepared based on our standards, we will be unable to return the dish and are happy to wrap it up to-go. If we find the item falls below our standard of quality and preparation, we will be happy to prepare another item as a replacement or remove it from the bill.

An 18% service charge will be added to all parties of 6 or more

Thank you for your understanding

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