

KILLER SHRIMP™

RESTAURANT AND BAR

SPRING / SUMMER 2023

OUR WORLD FAMOUS SECRET FAMILY RECIPE

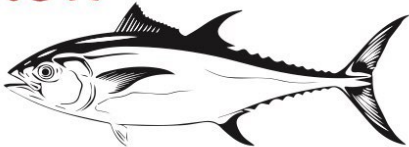
- Killer Shrimp “Original”**
served with French bread 23
- Killer Shrimp “Shelled”**
served with French bread 25
- Killer Shrimp “Rice”**
served with French bread 25
- Killer Shrimp “Pasta”**
served with French bread 25

Killer Shrimp 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 & 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 49
- Killer Shrimp, Crab & Lobster**
Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth 49

- Killer Shrimp Roll-** Peppers, onions, aioli, French bread, choice of fries, shrimp au jus 24
- Killer “Peel and Eat” Shrimp**
Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices 20
- Killer Crab Claws**
Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices 38
- Killer Mac n’ Cheese**
Classic mac n’ cheese with our Killer Shrimp 19

TODAY'S FRESH FISH



Killer Shrimp works with local fishermen 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 34
- Pan Sautéed Salmon**
served with garlic mashed potatoes and mango relish 34

- Seared Ahi Tuna Szechuan**
served rare with grilled asparagus, ginger rice and Szechuan sauce 34
- Pan Sautéed Local Halibut**
served over rice with tomato, garlic, shallots, white wine, butter, basil and spicy shrimp au jus 34
- Roasted Local Halibut**
served with roasted vegetables and lemon parsley butter sauce 34

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 saffron rice with a Mediterranean salad 34
- *Surf n’ Turf**
8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter 49
- Slow Braised Beef Short Rib**
Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce 34
- 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 34

SEAFOOD

- Lobster & Shrimp Enchiladas**
Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans 39
- 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 32
- Paella**
Saffron rice, andouille sausage, chicken, clams, mussels, calamari and shrimp 34
- 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 32
- Clams Vongole**
Manila clams, white wine, cream, butter, garlic and shallots served over spaghetti pasta 28
- 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 24

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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KILLER SHRIMP™

RESTAURANT AND BAR

SPRING / SUMMER 2023

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, warm 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**
- Roasted Beet Salad**
Field greens, heirloom cherry tomato, pine nuts, goat cheese **17**
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

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 spicy habanero tartar sauce **17**
- Fried Calamari**
Lightly fried calamari with spicy habanero tartar sauce **15**
- Mini Crab Cakes**
Sautéed crab cakes with spicy 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**
Manila 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, spicy 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**
Chilled 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**
- Killer Fried Chicken Sandwich** Fried chicken breast, coleslaw, dill pickle chips, franks red hot 1000 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 | Sautéed Mushrooms

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

Thank you for your understanding

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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

19

Killer Shrimp Omelet-

Our Killer Shrimp infused omelet with red bellpepper & caramelized onion covered with jack & cheddar cheese

20

*Filet & Eggs-

Prime 8 oz filet served with 2 eggs any style

36
- Killer Shrimp Breakfast Burrito-

Our Killer Shrimp in a large flour tortilla filled with scrambled eggs, cheddar cheese and avocado

17

*Killer Shrimp & Grits-

Our Killer Shrimp served over grits with 2 eggs any style

20

SCRAMBLES & OMELETS

20

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

16

*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

17

*Traditional Eggs Benedict-

Poached eggs, shaved ham and hollandaise sauce served over english muffins and hash browns, home fries or fresh fruit

18

*Smoked Salmon Benedict-

Poached eggs, smoked salmon and hollandaise sauce served over English muffins and hash browns, home fries or fresh fruit

19

*Crab Cake Benedict-

Poached eggs, crab cakes and hollandaise sauce served over English muffins and hash browns, home fries or fresh fruit

20
- *Huevos Rancheros-

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

19

*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

17

*Corned Beef Hash & Eggs-

Homemade corned beef hash & 2 eggs any style served with your choice of toast

18

*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

18

*Loco Moco-

Two eggs any style served with angus beef patty, sausage gravy and white rice

18
- 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

15

*Breakfast Sandwich-

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

15

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

19

Buttermilk Pancakes

14

Banana, Blueberry or Strawberry add \$4

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 Killa**
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”
- Berry Mint Breeze**
Served with 818 Blanco Tequila, Fresh Muddled Strawberries, Fresh Lime Juice and Sparkling Water with Fresh Mint.
“A beautiful blend of strawberries & mint for a hot day”
- 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	11	39
Champagne, Brut, Veuve Cliquot, Reims, France		115
Brut Rose, Sophia, Monterey, California	12	39
Chardonnay, Chalk Hill, Russian River Valley, California	11	35
Chardonnay, Francis Coppola “Diamond Collection”, Monterey County, California	12	36
Chardonnay, Butter, California	12	36
Chardonnay, The Prisoner, Central Coast, California		78
Chardonnay, Jordan, Russian River Valley, California		62
Chardonnay, Joseph Phelps “Freestone Vineyards”, Sonoma Coast, California		70
Burgundy, Les Charmes Macon-Lugny, France	12	36
White Blend Chateau L’Hospitalet “ Grand Vin” La Clape, France	13	47
Sauvignon Blanc, Brancott , Marlborough New Zealand	12	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	11	34
Rose, Listel, Languedoc, France	12	36



BEERS & BEVERAGES

DRAFT			
Abita “Purple Haze”		Killer Shrimp IPA	8
Raspberry Lager	8	Kona Big Wave Golden Ale	8
Chimay Grande Reserve	12	Kona Longboard Lager	8
Corona Premier Light	8	Lagunitas IPA	8
Elysian Space Dust IPA	8	Lost Coast Downtown Brown	8
Estrella Galicia Lager	8	Lost Coast Great White	8
Fat Tire Ale	8	Modelo Especial	8
Firestone 805	8	North Coast Scrimshaw	8
Firestone Cali Squeeze		Pacifico	8
Blood Orange Hefeweizen	8	Sam Adams	8
Goose Island IPA	8	Shock Top Belgian White	8
Golden Road Hefeweizen	8	SM Brew Works Pilsner	8
Guinness Stout	8	Stella Artois	8
BOTTLED			
Abita “Light” Lager	8	Corona Light	7
Amstel Light	7	Grolsch	8
Ballast Point Sculpin	8	Heineken	7
Blue Moon	7	Heineken NA	7
Budweiser	6	New Castle	7
Corona	7	Pacifico	7
CIDER AND SELTZERS			
Golden State Mighty Dry Cider	8		
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
“Mexican” Grape Fanta	4	Mountain Valley Spring Water	7
Coke	4	Still or Sparkling	
Diet Coke	4	Coffee Iced Tea	4
Sprite	4		

RED WINE

	glass	bottle
Pinot Noir, McManis, California	11	35
Pinot Noir, Joseph Phelps “Freestone Vineyards” Sonoma Coast, California		95
Burgundy, Domaine Faiveley “Mercurey Rouge”, France	16	54
Merlot, Red Velvet, Washington State	11	35
Merlot, Duckhorn, Napa Valley, California		70
Cabernet Sauvignon, Noble Vines 337, Lodi, California	11	32
Cabernet Sauvignon, Simi, Alexander Valley, California	14	50
Cabernet Sauvignon, The Prisoner, Central Coast, California		78
Cabernet Sauvignon, Silver Oak Alexander Valley, California		120
Cabernet Sauvignon, Joseph Phelps “Estate Grown”, Napa Valley, California		120
Bordeaux, Chateau Magnol, Haut-Medoc, France	15	56
Red Blend, Unshackled Red, Central Coast, California	15	50
Zinfandel, The Federalist, Lodi, California	13	38
Malbec, Graffigna Reserve, San Juan Argentina	12	35
Cotes Du Rhone, Delas “Saint-Esprit”, Rhone Valley, France	12	39
Chianti, Cecchi, Tuscany, Italy	11	35
Rosso di Montalcino, Antinori, “Pian delle Vigne” Tuscany Italy		62

KILLER SHRIMP™

RESTAURANT AND BAR

Join Us

HAPPY HOUR

MONDAY THROUGH FRIDAY 3PM TO 6PM | BAR AREA

Short Rib Street Tacos

(2) with Pickled Shallots & Creamy Horseradish Sauce 8

Chicken Street Tacos

(2) with Cilantro & Onions and Ranchero Sauce 8

Mini Mac n' Cheese Croquettes with Ranch Dressing 7

Fried Calamari with Habanero Tartar Sauce 10

Seafood Ceviche served with Tortilla Chips 8

Happy Hour White Wine 6

Happy Hour Red Wine 6

Killer Shrimp "Lazy" IPA Draft 5

Pacifico Draft 5

Bud Light Draft 4

Happy Hour Specialty Cocktail 8

www.killershrimp.com



KILLER SHRIMP™

RESTAURANT AND BAR

DESSERTS

Sweet Potato Pecan Pie 8

Our famous family recipe served with fresh chantilly whipped cream

Warm Apple Cobbler 9

Baked granny smith apples topped with cinnamon strudel and served with haagen dazs vanilla ice cream

New York Cheesecake 9

Traditional New York Style Cheesecake topped with caramel and a hazelnut crunch

Old School Hot Fudge Sundae 8

Two scoops of vanilla haagen dazs ice cream topped with hot fudge, peanuts, whipped cream and a cherry

Haagen Dazs Ice Cream (2 scoops) 7

Vanilla, Chocolate, Strawberry or Coffee

Triple Layer Chocolate Cake 9

Chocolate cake layered with chocolate icing topped with whipped cream (add ice cream \$2)

Fresh Baked Giant Chocolate Chip Cookie 9

Homemade giant chocolate chip cookie baked in a cast iron dish and topped with vanilla haagen dazs ice cream and hot fudge

Fresh Baked Giant Chocolate Chip Brownie 9

Homemade giant chocolate chip brownie baked in a cast iron dish and topped with vanilla haagen dazs ice cream and hot fudge

KILLER ICE CREAM ★ SUNDAE ★



Vanilla, chocolate, coffee & strawberry ice cream, triple layer chocolate cake, hot fudge, chantilly whipped cream, hot fudge, caramelized bananas, strawberries, maraschino cherries, oreo cookies, sprinkles, butter finger pieces and mini m&m's

18 (serves up to 4) **34** (serves up to 8)

KILLER SHRIMP™

RESTAURANT AND BAR

KIDS MENU

Egg Any Style with Choice of Bacon or Sausage with Hash Browns	7
Killer Kid Scramble with Bacon & Cheddar Cheese with Hash Browns	9
Chicken Tenders & French Fries	9
Macaroni & Cheese	9
*Angus Sliders & French Fries	9
Fried Shrimp & French Fries	10
Fish & Chips	10
Hot Fudge Sundae	7



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KILLER CAFE™

PUP MENU

7

We welcome your “pup” to our patio dining area. Please be respectful of the rules below.

“Killer” Burger + Rice
“Killer” Chicken + Rice
“Killer” Vegetables + Rice

PUP’S ON THE PATIO RULES

- Please do not place your “pup”, large or small, on the table, your lap or on a chair (because the Health Department Says So!)**
- Avoid the Three “B”s, BEGGING, BARKING, BITING!**
- Your “pup” can not eat off your plate or drink from your glass, just ask and we will provide your “pup” with their own special one.**
- Your server is NOT allowed to touch your “pup” while working, nothing personal.**
- “Pups” must be kept on a leash and on the floor and be with in reach of their owner at all times.**