

KILLER SHRIMP™

RESTAURANT AND BAR

SPRING/SUMMER 2026

OUR WORLD FAMOUS SECRET FAMILY RECIPE

- Killer Shrimp “ Original”**
served with French bread **24**
- Killer Shrimp “ Shelled”**
served with French bread **26**
- Killer Shrimp “ Rice”**
served with French bread **26**
- Killer Shrimp “ Pasta”**
served with French bread **26**

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 **44**
- 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 **26**
- Killer “Peel and Eat” Shrimp**
Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices **21**
- Killer Crab Claws**
Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices **39**
- Killer Mac n’ Cheese**
Classic mac n’ cheese with our Killer Shrimp **22**

SHRIMP, SHRIMP & SHRIMP

A selection of our special shrimp dishes for your enjoyment!

- Baja Shrimp Tacos**
Lightly fried rock shrimp with pico de gallo, cabbage and lemon aioli **19**
- Baja Shrimp Cocktail**
Mexican wild shrimp, avocado, celery, cocktail sauce served with won ton chips **19**
- Popcorn Shrimp**
Lightly fried rock shrimp with spicy habanero tartar sauce **18**

- Tempura Shrimp**
Tempura shrimp, pasta, killer shrimp aioli **16**
- Jumbo Fried Shrimp**
Served with cole slaw and hand cut fries **26**
- Jumbo Coconut Crusted Shrimp**
Served with cole slaw, hand cut fries and mango chutney **28**
- Jumbo Shrimp Scampi**
Shrimp, garlic mashed potatoes, grilled asparagus with garlic butter **33**
- Shrimp Risotto**
Shrimp, asparagus, parmesan cheese **33**

- Blackened Shrimp**
Shrimp, Mediterranean salad, pickled shallots, black beans & coleslaw **33**
- BBQ Shrimp**
BBQ shrimp, handcut french fries, killer corn off the cob **33**
- Fried Shrimp Po Boy Sandwich**
Popcorn shrimp tossed in our spicy sauce over cole slaw & tomatoes **26**

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.

- Fresh Fish of the Day**
served with jasmine rice and sauteéd vegetables **MP**
- Blackened Salmon**
served with maple scented brown butter sweet potatoes and wilted spinach **37**
- Pan Sautéed Salmon**
served with garlic mashed potatoes and mango relish **37**
- Seared Ahi Tuna Japonais**
served rare with wasabi mashed potatoes and ponzu sauce **37**

- Seared Ahi Tuna Szechuan**
served rare with grilled asparagus, ginger rice and Szechuan sauce **37**
- Pan Sautéed Local Halibut**
served over rice with tomato, garlic, shallots, white wine, butter, basil and spicy shrimp au jus **37**
- Roasted Local Halibut**
served with roasted vegetables and lemon parsley butter sauce **37**
- Hawaiian Tuna Poke Bowl** served over sushi rice, seaweed, crispy nori, cucumbers, avocado, mango, black & white sesame seeds and ponzu **29**

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 **38**
- *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 **37**
- Roasted 1/2 Chicken**
Roasted chicken, au jus, roasted potatoes, sauteéd vegetables **29**
- Bone-In Pork Chop**
Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes **36**

SEAFOOD

- Lobster & Shrimp Enchiladas**
Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans **39**
- Fried Seafood Platter**
Shrimp, coconut shrimp, beer battered Atlantic cod and calamari served with hand cut fries **34**
- Beer Battered Fish and Chips**
Fried Atlantic cod served with cole slaw and hand cut fries **29**
- Fishermen’s Stew**
Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel with grilled bread **35**
- Scallops**
Sauteed scallops, garlic mashed potatoes, grilled asparagus, caper beurre blanc **37**
- Paella**
Saffron rice, andouille sausage, chicken, clams, mussels, calamari and shrimp **37**
- Killer Paella**
Saffron rice, snow crab claws, lobster tail, andouille sausage, chicken, clams, mussels, calamari and shrimp **49**

PASTA

- Seafood Pasta Marinara**
Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti **35**
- Clams Vongole**
Manila clams, white wine, cream, butter, garlic and shallots served over spaghetti pasta **29**
- Penne Pasta Alfredo**
Penne pasta with creamy alfredo sauce and parmesan cheese (w/ chicken 5 | w/ shrimp 6 | w/salmon 12) **25**

- Penne Pasta Arrabbiata (v)**
Penne pasta, spicy arrabbiata sauce, goat cheese, grilled zucchini and Japanese eggplant (w/ chicken 5 | w/ shrimp 6) **25**
- Angel Alla Pomodori Freschi (v)**
Angel hair pasta, heirloom cherry tomatoes, garic, olive oil, fresh basil **23**

ADD A LOBSTER TAIL or CRAB CAKE STUFFED SHRIMP to any entrée 17 or ala carté 22

*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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RESTAURANT AND BAR

SPRING/ SUMMER 2026

GREENS

Beach House Salad (v)
Field greens, heirloom cherry tomato, cucumber, carrots, balsamic vinaigrette **10**

Caesar Salad (v)
Romaine hearts, grated parmesan, anchovies, croutons **15**
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

Wedge
Iceberg lettuce, baby tomato, crispy bacon, heirloom baby tomatoes, creamy bleu cheese dressing **17**

Seafood Salad
Chopped iceberg lettuce, tomato, cucumber, avocado, warm calamari, shrimp, crab meat & spicy thousand island **29**

Cobb Salad
Romaine lettuce topped with tomatoes, avocado, bleu cheese, crumbled bacon, turkey, hard boiled eggs and balsamic vinaigrette **26**

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 **18**
w/ chicken 5 | w/ shrimp 6 | w/ salmon 12

Seared Ahi Tuna Salad
Field greens, julienne cucumbers & carrots, crispy wonton & soy ginger vinaigrette **20**
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 **27**

Lobster Mac n’ Cheese Croquettes
Clam shell pasta, cheddar & jack cheese, cream, shallots and panko bread crumbs with ranch dressing **19**

Fried Calamari
Lightly fried calamari with spicy habanero tartar sauce **17**

Mini Crab Cakes
Sautéed crab cakes with spicy habanero tartar sauce **24**

Baja Fish Tacos
Beer battered mahi mahi with pico de gallo, cabbage and lemon aioli **19**

Angus Sliders
(3) angus beef sliders served on brioche buns, lettuce, cheddar cheese and garlic aioli **16**

Spicy Chicken Tenders
Fried chicken tenders dipped in Louisiana hotsauce served with celery and ranch dressing **16**

***Ahi Tuna Poke Tacos**
Ahi tuna marinated in ginger soy served in a won ton shell with a ribbon of avocado mousse **19**

***Ahi Tuna Poke**
Ahi tuna marinated in ginger soy served with won ton chips and topped with avocado **19**

***Seared Ahi Tuna Sashimi**
Seared ahi tuna served with ponzu sauce **19**

Steamed Mussels
PEI black mussels steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **24**

Steamed Clams
Manila clams steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast **23**

Baked Lobster and Shrimp Dynamite
Jumbo shrimp, lobster, spicy killer shrimp aioli **30**

CHILLED & STEAMED SEAFOOD PLATTERS

***Oysters**
6 or 12 oysters on the half shell served chilled over ice with horseradish, cocktail sauce and mignonette sauce **24 | 39**

Snow Crab Claw Cocktail
6 or 12 snow crab claws served chilled over ice with horseradish, cocktail sauce **22 | 40**

Deluxe Seafood Platter
6 snow crab claws, 6 shrimp, 6 oysters, seafood ceviche, ahi tuna poki, lobster tail served over ice with horseradish, cocktail sauce and mignonette sauce **88**

Shrimp Cocktail
6 or 12 shrimp served chilled over ice with horseradish, cocktail sauce **19 | 35**

Seafood Platter
6 or 12 snow crab claws & shrimp served chilled over ice with horseradish, cocktail sauce **40 | 68**

Shrimp Boil
1/2 or full pound of steamed shrimp served with butter and cocktail sauce **24 | 42**

Crab Boil
1/2 or full pound of steamed snow crab claws served with butter and cocktail sauce **28 | 50**

FAMOUS HOUSE MADE
★
SOUPS

LOBSTER BISQUE
Served in classic style
10 | 14

PRISON CHILI
Beef chili topped with cheddar cheese and chopped onions
10 | 14

CLAM CHOWDER
Served New England style
10 | 14

SANDWICHES

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

Lobster Roll
Chilled lobster salad served on a brioche roll with coleslaw **32**
***Seared Ahi Tuna Sandwich**
Fresh ahi tuna, roasted tomato, avocado, micro greens and our wasabi aioli **28**

Our Greatest Killer Café Burger - Angus beef topped with iceberg lettuce, tomato, onion and our special spicy thousand island dressing on a brioche bun **18**
BBQ Bacon Cheeseburger – Angus beef, bbq sauce, cheddar cheese, applewood smoked bacon, fried onions on a brioche bun **19**
Chili Burger – Angus beef, chili, fried onions, cheddar cheese, yellow mustard on a brioche bun **19**
The Guacamole Burger – Angus beef, Guacamole, pico de gallo, shredded lettuce on a brioche bun **19**
Turkey Burger – Ground turkey breast, herbs & spices, shredded lettuce, tomato, onion and our spicy thousand island dressing on a brioche bun **19**

SIDES

Garlic Mashed Potatoes (v) **7**
Blue Cheese Mashed Potatoes (v) **8**
Roasted Asparagus (v) **9**
Steamed Broccoli (v) **9**
Roasted Seasonal Vegetables (v) **9**
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**

PREMIUM SIDES

“Loaded” Baked Potato **9**
Served with butter, sour cream, cheddar cheese, bacon & chives
“Loaded” Mashed Potato **9**
Served with butter, sour cream, cheddar cheese, bacon & chives

Killer Corn (v) **8**
Shoestring Fried Onion **9**

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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