



# KILLER SHRIMP™

RESTAURANT AND BAR

**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.**

<b>Killer Shrimp “ Original”-</b> served with French bread	<b>19</b>
<b>Killer Shrimp “ Shelled”-</b> served with French bread	<b>21</b>
<b>Killer Shrimp “ Rice”-</b> served with French bread	<b>21</b>
<b>Killer Shrimp “ Pasta”-</b> served with French bread	<b>21</b>
<b>Killer Shrimp &amp; Lobster-</b> Shrimp, lobster tail and sweet corn in our famous spicy broth	<b>32</b>
<b>Killer Shrimp, Crab &amp; Lobster-</b> Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth	<b>38</b>
<b>Killer Crab Claws-</b> Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices	<b>28</b>
<b>Killer “Peel and Eat” Shrimp-</b> Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices	<b>16</b>
<b>Killer Shrimp Roll-</b> Peppers, onions, aioli, French bread, choice of fries, shrimp au jus	<b>18</b>
<b>Killer Mac n’ Cheese-</b> Classic mac n’ cheese with our Killer Shrimp	<b>16</b>

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



# KILLER SHRIMP™

## RESTAURANT AND BAR

### APPETIZERS

Lobster Mac n' Cheese	18	*Scallop Sashimi	13	Angus Sliders	11
Saffron Scampi	16	*Seared Ahi Tuna Sashimi	12	Baja Fish Tacos	12
Shrimp Cocktail	14	Steamed Mussels	15	Baja Shrimp Tacos	13
*Ahi Tuna Poke	14	Steamed Clams	15	Short Rib Tacos	13
*Oysters	16   28	Popcorn Shrimp	13	*Ahi Tuna Poke Tacos	13
Snow Crab Claws	28   48	Fried Calamari	11	Spicy Chicken Tenders	12
*Shellfish Platter	26   46	Mini Crab Cakes	16	Veggie Hot Wings	10
*Deluxe Shellfish Platter	69	Killer Spiced Fries	7		

### 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 ( w/ chicken 5   w/ shrimp 6   w/ salmon 8 )	13
<b>Wedge</b> - Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese	13
<b>Seafood Salad</b> - Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand island	21
<b>Chinese Chicken Salad</b> - Shredded chicken breast, rice noodles, won ton, mandarin oranges, almonds and scallions	16
<b>Warm Spinach Salad</b> - Sliced raw mushrooms, hard boiled eggs, feta cheese, bacon, warm balsamic	14

### SANDWICHES & BOWLS

<b>Lobster Roll</b> - 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	20
<b>Fried Fish Sliders</b> -Beer battered Atlantic cod with lettuce, tomato and habanero tartar sauce served with hand cut fries	14
<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	18

### ENTRÉES

<b>MEAT</b>	
*Grilled Filet Mignon- Hand cut garlic fries, red wine sauce	28
*Grilled Hanger Steak- Scalloped potato au gratin and béarnaise sauce	25
*Steak Kabobs over Saffron Rice- Filet Mignon, onions, red bell peppers, saffron rice and a cucumber salad	22
*Surf n' Turf- 8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter	40
Slow Braised Beef Short Rib- Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce	26
Bone-In Pork Chop- Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes	26
Roasted Chicken- Roasted half chicken, garlic, rosemary, au jus served with garlic roasted potato	19
<b>SEAFOOD</b>	
Fisherman's Stew- Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel with grilled bread	28
Lobster & Shrimp Enchiladas- Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans	29
*Seared Ahi Tuna Szechuan- Sliced rare ahi tuna served with grilled asparagus, ginger rice and szechuan sauce	29
*Blackened Salmon Filet- Maple scented brown butter sweet potatoes and wilted spinach	25
*Sautéed Salmon- Served with mango salsa & garlic mashed potatoes	25
*Grilled Sword Fish- Served with grilled asparagus and garlic mashed potatoes	26
Jumbo Crab Cakes- Served with a caper beurre blanc sauce & garlic mashed potatoes	28
Jumbo Fried Shrimp- Served with cole slaw and hand cut fries	21
*Sautéed Scallops- Served with a caper beurre blanc sauce & garlic mashed potatoes	26
Fried Seafood Platter- Shrimp, coconut shrimp, beer battered Atlantic cod and calamari served with hand cut fries	28
Beer Battered Fish and Chips- Fried Atlantic cod served with cole slaw and with hand cut fries	18
Jumbo Coconut Crusted Shrimp- Served with cole slaw, hand cut fries and mango chutney	23
Killer Paella- Saffron rice, andouille sausage, chicken, clams, mussels, calamari, shrimp	25
*Today's Fresh Grilled Fish- Served with wild rice and roasted seasonal vegetables	26
<b>PASTA</b>	
Lobster Ravioli- Apple wood smoked bacon, spinach, garlic, white wine cream sauce	26
Garlic Shrimp & Clams- Black & white linguini, parsley, lemon, butter, parmesan, griddled bread	24
Seafood Pasta Marinara- Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti	29
Penne Pasta Arrabbiata- Penne pasta, spicy arrabbiata sauce, grilled zucchini and Japanese eggplant (w/ chicken 5   w/ shrimp 6 )	19

Add a lobster tail or crab stuffed shrimp to any entrée 13

### SIDES

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

### DESSERT

Sweet Potato Pecan Pie with whipped cream	7
Warm Apple Cobbler with vanilla bean ice cream	8
New York Cheesecake with praline caramel	8
Crème Brulee Blueberry, blackberry, raspberry and strawberry	7
S'mores layer of chocolate pudding, graham cracker and marshmallow	8
Old School Hot Fudge Sundae with peanuts, whipped cream and cherries	8
Triple Layer Chocolate Cake with whipped cream (add ice cream \$2)	8
Fresh Baked Giant Chocolate Chip Cookie with vanilla bean ice cream and hot fudge	8
Fresh Baked Giant Chocolate Chip Brownie with vanilla bean ice cream and hot fudge	8
Haagen Dazs Ice Cream (2 scoops) Choice of vanilla, chocolate, strawberry or coffee	6

### KILLER ICE CREAM SUNDAE

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

15 (serves up to 4) 30 (serves up to 8)

## 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"*

### Black Tea Collins

Beluga 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"*

### Killer Margarita

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

### 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"*

### KS Mojito

Served with Real McCoy 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"*

### 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."*

### 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."*

### Killer Mai Tai

Served with Plantation Pineapple and Appleton Rums, 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."*

### 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."*

### 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."*

### 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 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"*

## Wine

	glass	bottle
Brut Mumm Napa Valley, California	8	39
Champagne, Brut, Veuve Cliquot, Reims, France		115
Chardonnay, Robert Mondavi, California	8	28
Chardonnay, Francis Coppola "Diamond Collection", Monterey County, California	10	36
Chardonnay, Butter, California	11	36
Chardonnay, Jordan, Russian River Valley, California		62
Chardonnay, Joseph Phelps "Freestone Vineyards", Sonoma Coast, California		70
Burgundy, Les Charmes Macon-Lugny, France	10	36
White Blend, Chateau La Coste, Provence, France	14	42
Sauvignon Blanc, Brancott, Marlborough New Zealand	10	36
Sauvignon Blanc, Duckhorn, Napa Valley, California	14	42
Pinot Grigio, Terlato, Italy	13	48
Moscato d'Asti, Cupcake, Asti D.O.C.G., Italy	9	34
Rose, Listel, Languedoc, France	10	36
Pinot Noir, McManis, California	9	32
Pinot Noir, Joseph Phelps "Freestone Vineyards" Sonoma Coast, California		95
Burgundy, Domaine Faiveley "Mercrey Rouge", France	15	54
Merlot, Red Velvet, Washington State	8	28
Cabernet Sauvignon, Ravage, California	9	32
Cabernet Sauvignon, Simi, Alexander Valley, California	13	50
Cabernet Sauvignon, Silver Oak Alexander Valley, California		92
Cabernet Sauvignon, Joseph Phelps "Estate Grown", Napa Valley, California		120
Bordeaux, Chateau Timberlay, Bordeaux, France	12	46
Red Blend, Sokol Blosser Evolution, Oregon	10	36
Red Blend, "The One Armed Man", Sonoma County		64
Zinfandel, Inconspicuous, Sonoma County	12	38
Malbec, Graffigna, San Juan Argentina	10	30
Cotes Du Rhone, Belleruche, Rhone Valey, France	11	39
Rosso, Santa Cristina, Tuscany, Italy	10	34
Super Tuscan, Aska, Bolgheri, Tuscany, Italy		63

### Draft

### Bottled

### Beverages

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