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.

**Today's Fresh Fish**

- Grilled Pacific Swordfish served with grilled asparagus, wild rice and olive tapenade MP
- Pan Seared Local Halibut served with roasted vegetables and lemon parsley butter sauce MP
- Pan Seared Local Seabass served with grilled asparagus, wild rice and caper buerre blanc sauce MP

**Catch of the Day** MP

**Greens**

- Beach House Salad (v)
  Chopped iceberg lettuce, tomato, cucumber, croutons 9
- Grilled Caesar Salad (v)
  Grilled romaine hearts, garlic croutons, parmesan cheese 13 w/ chicken 5 | w/ shrimp 6 | w/ salmon 8
- Wedge
  Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese 13

**Seafood Salad**

- Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand island 23
- Chinese Chicken Salad
  Shredded chicken breast, rice noodles, won ton, mandarin oranges, almonds and scallions 16
- Warm Spinach Salad
  Sliced raw mushrooms, hard boiled eggs, feta cheese, bacon, warm balsamic 15

**Appetizers**

- Lobster Mac n’ Cheese
  Clam shell pasta, cheddar & jack cheese, cream and shallots baked and served in a casserole dish 18
- Shrimp Cocktail
  Mexican wild shrimp, celery & cocktail sauce served in a martini glass with won ton chips 15
- Saffron Scampi
  Mexican wild shrimp sautéed with saffron, butter, garlic, lemon juice served with garlic toast 16
- Popcorn Shrimp
  Lightly fried rock shrimp with habanero tartar sauce 14
- Fried Calamari
  Lightly fried calamari with habanero tartar sauce 12
- Mini Crab Cakes
  Sautéed crab cakes with habanero tartar sauce 16
- Baja Fish Tacos
  Beer battered mahi mahi with pico de gallo, cabbage and lemon aioli 13
- Baja Shrimp Tacos
  Lightly fried rock shrimp with pico de gallo, cabbage and lemon aioli 13

**Shellfish**

- Oysters
  6 or 12 oysters on the half shell served chilled over ice with horseradish, cocktail sauce and mignonette sauce 18 | 30
- Snow Crab Claws
  10 or 20 chilled cracked snow crab claws served chilled over ice with horseradish, cocktail sauce and mignonette sauce 28 | 48
- **Shellfish Platter**
  4 or 8 chilled poached shrimp, cracked snow crab claws and oysters on the half shell served chilled over ice with horseradish, cocktail sauce and mignonette sauce 28 | 46

**Soup**

- Lobster Bisque
  Served in classic style 8 | 12
- Clam Chowder
  Served New England style 6 | 9

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

**Anchovies**

- Blackened Salmon
  Served with maple scented brown butter sweet potatoes and wilted spinach MP
- Pan Seared Salmon
  Served with garlic mashed potatoes and mango relish MP
- Seared Ahi Tuna Szechuan
  Served rare with grilled asparagus, ginger rice and Szechuan sauce MP

**Famous House Made Soups**

- Angus Sliders
  (2) angus beef sliders served on brioche buns, lettuce, cheddar cheese and garlic aioli 12
- Short Rib Tacos
  Braised short rib with pickled shallots and horseradish crème fraiche 13
- Spicy Chicken Tenders
  Fried chicken tenders dipped in Louisiana hot sauce served with celery and ranch dressing 12
- Veggie Hot Wings (v)
  Tempura battered cauliflower lightly fried and served with Louisiana hot sauce and watermelon radish 11
- *Ahi Tuna Poke Tacos*
  Ahi tuna marinated in ginger soy served on a won ton shell with a ribbon of avocado mousse 14
- *Ahi Tuna Poke*
  Ahi tuna marinated in ginger soy served on won ton chips and topped with avocado 15
- *Scallop Sashimi*
  Lightly seared scallops served with a lemon butter sauce and poached heirloom cherry tomatoes 14
- *Seared Ahi Tuna Sashimi*
  Seared ahi tuna served with ponzu sauce 14

**Fall 2019**

**Killer Shrimp Restaurant and Bar**

**Our World Famous Secret Family Recipe**

- Killer Shrimp “Original” served with French bread 19
- Killer Shrimp “Shelled” served with French bread 21
- Killer Shrimp “Rice” served with French bread 21
- Killer Shrimp “Pasta” served with French bread 21
- Killer Shrimp & Lobster
  Shrimp, lobster tail and sweet corn in our famous spicy broth 32
- Killer Shrimp, Crab & Lobster
  Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth 38
- Killer Crab Claws
  Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices 28
- Killer “Peel and Eat” Shrimp
  Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices 16
- Killer Shrimp Roll: Peppers, onions, aioli, French bread, choice of fries, shrimp au jus 18
- Killer Mac n’ Cheese
  Classic mac n’ cheese with our Killer Shrimp 16
### KILLER BITES
- Rock Shrimp Tempura Dynamite 7
- Roasted Beets with Goat Cheese and Pine Nuts (v) 7
- Seafood Ceviche served with Tortilla Chips 7
- Spinach & Artichoke Dip served with Tortilla Chips (v) 6
- Meatballs with Marinara Sauce (Angus beef or Impossible (v)) 6
- Salmon Tartar with Cucumber Rounds 7
- Beef & Chicken Teriyaki Skewers 7
- Baby Gem Lettuce, Watermelon Radish, Avocado and Lemon Vinaigrette (v) 6
- Mini Lobster, Bacon Mac n’ Cheese Croquettes 7

### SANDWICHES & BOWLS
- **Lobster Roll**
  Lobster salad served on a Hawaiian roll with coleslaw and sweet potato fries 24
- **BBQ Mahi Mahi Sandwich**
  Blue crab slaw, avocado, tomato, brioche bun, served with hand cut fries 20
- **Fried Fish Sliders**
  Beer battered Atlantic cod with lettuce, tomato and habanero tartar sauce served with hand cut fries 15
- **Fried Shrimp Po Boy Sandwich**
  Popcorn shrimp tossed in our spicy sauce over cole slaw & tomatoes served with hand cut fries 18
- ***Ahi Tuna Poke Bowl**
  Ahi tuna poke over rice with cucumber, pickled shallots, avocado & ginger soy vinaigrette 19

### ENTRÉES
#### MEAT
- *Grilled Filet Mignon*
  Hand cut garlic fries, red wine sauce 29
- *Grilled Hanger Steak*
  Scalloped potato au gratin and béarnaise sauce 27
- *Steak Kabobs over Saffron Rice*
  Filet Mignon, onions, red bell peppers, saffron rice and a cucumber salad 28
- *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 27
- **Bone-In Pork Chop**
  Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes 27
- **Roasted Chicken**
  Roasted half chicken, garlic, rosemary, au jus served with garlic roasted potato 20

#### PASTA
- **Lobster Ravioli**
  Apple wood smoked bacon, spinach, garlic, white wine cream sauce 27
- **Garlic Shrimp & Clams**
  Black & white linguini, parsley, lemon, butter, parmesan, griddled bread 25
- **Seafood Pasta Marinara**
  Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti 29
- **Penne Pasta Arrabbiata (v)**
  Penne pasta, spicy arrabbiata sauce, goat cheese, grilled zucchini and Japanese eggplant (w/ chicken 5 | w/ shrimp 6) 19
- **Pumpkin Ravioli (v)**
  Brown butter sage 25

### SEAFOOD
- **Fishermen’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
- **Jumbo Crab Cakes**
  Served with a beurre blanc sauce & garlic mashed potatoes 28
- **Jumbo Fried Shrimp**
  Served with cole slaw and hand cut fries 22
- ***Sautéed Scallops**
  Served with a 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 hand cut fries 19
- **Jumbo Coconut Crusted Shrimp**
  Served with cole slaw, hand cut fries and mango chutney 24
- **Killer Paella**
  Saffron rice, andouille sausage, chicken, clams, mussels, calamari and shrimp 27

### ADD A LOBSTER TAIL or CRAB STUFFED SHRIMP
- to any entrée 13
- or a la carte 18

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

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We do not offer separate checks.*