

KILLER SHRIMP™

RESTAURANT AND BAR

SPRING 2021

OUR WORLD FAMOUS SECRET FAMILY RECIPE

- Killer Shrimp "Original"**
served with French bread 21
- Killer Shrimp "Shelled"**
served with French bread 23
- Killer Shrimp "Rice"**
served with French bread 23

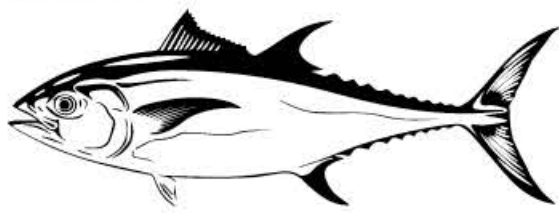
Killer Shrimp is prepared using all natural ingredients that are simmered for 10 hours to create our luxurious spicy sauce. When your order is placed the shrimp are added to the sauce and cooked quickly. Your order is then rushed to your table piping hot and served with French bread for dunking.

- Killer Shrimp "Pasta"**
served with French bread 23
- Killer Shrimp & Lobster**
Shrimp, lobster tail and sweet corn in our famous spicy broth 34
- Killer Shrimp, Crab & Lobster**
Shrimp, lobster tail, snow crab claws and sweet corn in our famous spicy broth 40

- Killer "Peel and Eat" Shrimp**
Shrimp, lemon, butter and rosemary tossed with our Killer Shrimp spices 18
- Killer Crab Claws**
Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices 29

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 28
- Pan Sautéed Salmon**
served with garlic mashed potatoes and mango relish 28

- Seared Ahi Tuna Szechuan**
served rare with grilled asparagus, ginger rice and Szechuan sauce 28

Catch of the Day MP

GREENS

- Grilled Caesar Salad (v)**
Grilled romaine hearts, garlic croutons, parmesan cheese 14
w/ chicken 5 | w/ shrimp 6 | w/ salmon 8
- Wedge**
Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese 14
- Seafood Salad**
Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand island 24
- Cobb Salad**
Romaine lettuce topped with tomatoes, avocado, bleu cheese, crumbled bacon, turkey, hard boiled eggs and balsamic vinaigrette 18

FAMOUS HOUSE MADE SOUPS

- LOBSTER BISQUE**
Served in classic style 9 | 12
- CLAM CHOWDER**
Served New England style 7 | 9

APPETIZERS & SHELLFISH

- Lobster Mac n' Cheese**
Clam shell pasta, cheddar & jack cheese, cream and shallots baked and served in a casserole dish 19
- Popcorn Shrimp**
Lightly fried rock shrimp with habanero tartar sauce 15
- Fried Calamari**
Lightly fried calamari with habanero tartar sauce 13
- 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 14
- Baja Shrimp Tacos**
Lightly fried rock shrimp with pico de gallo, cabbage and lemon aioli 14
- Angus Sliders**
(3) angus beef sliders served on brioche buns, lettuce, cheddar cheese and garlic aioli 12
- *Ahi Tuna Poke Tacos**
Ahi tuna marinated in ginger soy served in a won ton shell with a ribbon of avocado mousse 15
- *Ahi Tuna Poke**
Ahi tuna marinated in ginger soy served with won ton chips and topped with avocado 15
- *Seared Ahi Tuna Sashimi**
Seared ahi tuna served with ponzu sauce 15
- *Oysters**
6 or 12 oysters on the half shell served chilled over ice with horseradish, cocktail sauce and mignonette sauce 18 | 30
- Steamed Mussels**
PEI black mussels steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast 17
- Steamed Clams**
Littleneck clams steamed with white wine, broth, garlic, shallots, tomatoes, butter and basil served with garlic toast 17

SANDWICHES

Served with a choice of French Fries or Mixed Greens

- Lobster Roll**
Lobster salad served on a Hawaiian roll with coleslaw 25
- Fried Shrimp Po Boy Sandwich**
Popcorn shrimp tossed in our spicy sauce over cole slaw & tomatoes 18
- *Killer Cafe Burger**- 8 oz Angus beef topped with Iceberg lettuce, tomato, onion and our spicy thousand island dressing 14
- *Café BBQ Bacon Cheeseburger**- BBQ sauce, cheddar cheese, applewood smoked bacon, fried onions on a brioche bun 14
- The Impossible Burger**- Garden burger, alfalfa sprouts, tomato, avocado, mayonnaise, provolone cheese on a brioche bun 14
- BBQ Mahi Mahi Sandwich**
Blue crab slaw, avocado, tomato, brioche bun, served with hand cut fries 20

- *Turkey Burger**- 8 oz ground turkey breast with iceberg lettuce, tomato, onion and our spicy thousand island dressing 14
- Café Club**- Shaved turkey breast with iceberg lettuce, tomato, bacon, avocado and citrus garlic aioli served on your choice of bread 14
- 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 15

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

ENTRÉES

MEAT

- *Grilled Filet Mignon**
Hand cut garlic fries, choice of béarnaise, peppercorn or red wine sauce **32**
- *Surf n' Turf**
8 oz filet mignon served with grilled lobster tail, roasted vegetables and drawn butter **42**
- Grilled Hanger Steak**
Ratatouille, mashed potatoes choice of béarnaise, peppercorn or red wine sauce **28**
- Slow Braised Beef Short Rib**
Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce **28**
- Roasted Chicken**
Roasted airline chicken, dijon sauce & garlic mashed potatoes **22**
- Bone-In Pork Chop**
Cornmeal crusted served with creamy peppercorn sauce and bleu cheese mashed potatoes **28**

SEAFOOD

- Lobster & Shrimp Enchiladas**
Lobster, shrimp, pico de gallo and cilantro cream sauce served with ginger rice and black beans **29**
- Jumbo Fried Shrimp**
Served with cole slaw and hand cut fries **23**
- Fried Seafood Platter**
Shrimp, coconut shrimp, beer battered Atlantic cod and calamari served with hand cut fries **29**
- Beer Battered Fish and Chips**
Fried Atlantic cod served with cole slaw and hand cut fries **21**
- Jumbo Coconut Crusted Shrimp**
Served with cole slaw, hand cut fries and mango chutney **25**
- Killer Paella**
Saffron rice, andouille sausage, chicken, clams, mussels, calamari and shrimp **28**
- Fishermen's Stew**
Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel with grilled bread **29**

PASTA

- 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) **20**
- Spaghetti and Meatballs**- Homemade meatballs served over spaghetti with a sweet marinara sauce and garlic toast **18**

ADD A LOBSTER TAIL or CRAB STUFFED SHRIMP to any entrée 13 or al la carté 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) **7**
- 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

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"
- 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"
- KS Mojito**
Served with Real McCoy 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"
- 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 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"
- 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 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."
- 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 Stoli Grapefruit Vodka, Bitters, Fresh Lime Juice and Aperol.
"The sweetness of grapefruit paired with fresh lime juice and Aperol creates this unique refreshing drink"

WHITE WINE

- Brut Mumm Napa Valley, California
- Champagne, Brut, Veuve Cliquot, Reims, France
- Chardonnay, Robert Mondavi, California
- Chardonnay, Francis Coppola "Diamond Collection", Monterey County, California
- Chardonnay, Butter, California
- Chardonnay, Jordan, Russian River Valley, California
- Chardonnay, Joseph Phelps "Freestone Vineyards", Sonoma Coast, California
- Burgundy, Les Charmes Macon-Lugny, France
- White Blend Chateau L'Hospitalet "Grand Vin" La Clape, France
- Sauvignon Blanc, Brancott, Marlborough New Zealand
- Sauvignon Blanc, Duckhorn, Napa Valley, California
- Pinot Grigio, Terlato, Italy
- Moscato d'Asti, Cupcake, Asti D.O.C.G., Italy
- Rose, Listel, Languedoc, France

RED WINE

- | glass bottle | glass bottle |
|----------------|---|
| 9 39 | Pinot Noir, McManis, California 10 32 |
| 115 | Pinot Noir, Joseph Phelps "Freestone Vineyards" Sonoma Coast, California 95 |
| 9 28 | Burgundy, Domaine Faiveley "Mercrey Rouge", France 16 54 |
| 11 36 | Merlot, Red Velvet, Washington State 9 28 |
| 12 36 | Merlot, Duckhorn, Napa Valley 70 |
| 62 | Cabernet Sauvignon, Ravage, California 10 32 |
| 70 | Cabernet Sauvignon, Simi, Alexander Valley, California 14 50 |
| 11 36 | Cabernet Sauvignon, Silver Oak Alexander Valley, California 120 |
| 13 47 | Cabernet Sauvignon, Joseph Phelps "Estate Grown", Napa Valley, California 120 |
| 11 36 | Bordeaux, Chateau Timberlay, Bordeaux, France 13 46 |
| 15 42 | Red Blend, Unshackled Red, Central Coast 12 45 |
| 14 48 | Zinfandel, The Federalist, Lodi, California 13 38 |
| 10 34 | Malbec, Graffigna, San Juan Argentina 11 30 |
| 11 36 | Cotes Du Rhone, Belleruche, Rhone Valey, France 12 39 |
| | Chianti, Cecchi, Tuscany, Italy 9 34 |
| | Rosso di Montalcino, Antinori, Italy 62 |

BEERS & BEVERAGES

DRAFT

- Killer Shrimp IPA 7
- Shock Top Belgian White 7
- Golden Road Hefeweizen 7
- Sam Adams 7
- Guinness Stout 7
- Kona Longboard 7
- Modelo Especial 7
- Goose Island IPA 7
- Stella Artois 7
- Bud Light 6
- Pacifico 7
- Fat Tire Ale 7
- Firestone 805 7

BOTTLED

- Pacifico 6
- Corona 6
- Corona Light 6
- Heineken 7
- Heineken NA 7
- Amstel Light 7
- Tecate 6
- Budweiser 6
- Bud Light 6
- Blue Moon 7

BEVERAGES

- Housemade Lemonade 6
- Strawberry, Mixed Berry, Mint or Jalapeno (no refills)
- "Mexican" Coke 4
- "Mexican" Orange Fanta 4
- "Mexican" Strawberry Fanta 4
- Coke 4
- Diet Coke 4
- Sprite 4
- Lemonade 4
- Cranberry Juice 4
- Apple Juice 4
- Fresh Juices (no refills) 6
- Monster (regular or low-carb) 6
- Mountain Valley Spring Water 7
- Still or Sparkling
- Coffee | Iced Tea 4