COCKTAILS

SPECIALTY
- PINEAPPLE CRUSH, fresh cut pineapple, marinated in New Amsterdam Vodka for 10 days, hand crushed, strained and shaken over ice 12
- SUMMER'S BLUEBERRY MAGIC, Stoli Blueberry and Stoli Vanilka, fresh muddled blueberries, shaken over ice, sugared rim 13
- THE “HONEY HOT DAWG!”, Bulleit 95 Rye Whiskey, our signature Honey Hot Sauce, fresh lemon juice, toasted orange peel, and club soda 12
- KISS MY BUBBLES, Boardroom Vodka, St Germain, fresh muddled strawberries, lime juice, La Marca Prosecco 14
- MANGO MOJITO, Havana Club Rum, fresh mango puree, lime, mint, club soda and La Marca Prosecco 11
- COCONUT MOJITO, Rumhaven Coconut rum, muddled lime, fresh mint, coconut cream, topped with club soda and rimmed with coconut shavings 11
- SANDBAR SPLASH, Absolut Grapefruit, our signature Pineapple Crush, St. Germain, fresh lime juice 13
- GUAYABITA, Havana Club Rum, guava juice, fresh lime juice 11
- CHERRY MANHATTAN, Traverse City Cherry Bourbon, sweet vermouth, bourbon soaked cherry, Recipe by Hillary Perez 14
- THE SUSHI ROLL, Hendricks Gin, Boardroom Ginger Vodka, fresh lemon, ginger, and wasabi. Recipe by Hillary Perez 13
- PURPLE HOUDINI MARGARITA, Butterfly Pea Flower infused Casamigos Blanco, fresh lime and triple sec, salted rim. Recipe by Adrienne Matieli 15
- LADY LAVENDER, Absolut, lavender infused simple syrup, fresh lemon, coconut milk. Recipe by Adrienne Matieli 12
- THAT ONE TIME...IN CALI, Muddled fresh kiwi and jalapeno, Volcan Blanco tequila, Magdalena Triple Sec, fresh lemon and lime juice, poured over large ice rock. Recipe by Tiffany Pare’ 14
- THE COMMODORE, Vanilla bean infused Plymouth Gin, Yellow Chartreuse, Lillet Blanc 13
- MEGO’S ADULT ARNOLD PALMER, Traverse City Cherry Bourbon, Absolut Citron, Peach Schnapps, fresh lemon. Recipe by “Mego” Megan Acosta 14
- THE PROCRASTINATOR 101 MARTINI, Absolute Grapefruit, Creme de Peach, fresh made lemonade, brown sugar rim. Recipe by Tiffany Pare’ 10

OYSTERS
- HALF-A-DOZEN OYSTERS ON THE HALF SHELL, choice of daily cold-water selections 18
- OYSTERS ROCKEFELLER, six oysters baked with classic creamy spinach, parmesan cheese and seasoned with Pernod 18
- GARLIC BROILED OYSTERS, six oysters topped with garlic butter, parmesan bread crumbs and white truffle oil 18
- OYSTER SHOOTERS, choices of Tito’s Bloody Mary or Jalapeno Margarita Sea
- INDIVIDUAL SHELLFISH PLATTER, two oysters, two shrimp cocktail, two ounces fresh Jumbo Lump Crab meat, two ounces Maine Lobster Cocktail, two clams on the half shell (Serves up to two) 33

CLAMS AND CRABS
- HALF-A-DOZEN CLAMS, available chilled on the half shell or steamed with garlic butter 12
- HALF-A-POUND OF ALASKAN KING CRAB LEGS, served chilled, steamed, or broiled with our signature seafood garlic butter 35
- FRESH JUMBO BLUE CRAB COCKTAIL, cocktail and cognac mustard sauces 18

TO SHARE
- RUSSIAN OSSETRA CAVIAR, one ounce of Russian Ossetra caviar, brioche toast, chopped egg, capers, brunoise onion, chives, and sour cream 120
- SHELLFISH PLATTER, four oysters, four shrimp cocktail, four ounces fresh Jumbo Lump crab meat, six ounces Maine Lobster Cocktail, four clams on the half shell (Serves four or more) 62
- GRAND SHELLFISH PLATTER, eight oysters, eight shrimp cocktail, four ounces fresh Jumbo Lump crab meat, six ounces chilled Maine Lobster Cocktail, one-half pound of chilled Alaskan King Crab legs, eight fresh clams on the half shell (Serves seven or more) 129

SHRIMP AND LOBSTER
- CLASSIC JUMBO SHRIMP COCKTAIL, five chilled jumbo shrimp with spicy cocktail sauce 17
- MAINE LOBSTER COCKTAIL, 1 ¼ lb Maine Lobster cooked, chilled and shelled, presented without the shell for your convenience 21
- CABO CEVICHE OF SHRIMP AND SCALLOPS, tomato, cucumber, celery, red onion, jalapeño, avocado, cilantro, tossed in a lime-clamato juice, crispy tortilla chips 14

CAVIAR ADDITION: one ounce of Russian Ossetra caviar, brioche toast, chopped egg, capers, brunoise onion, chives, and sour cream 100

DINNER

APPETIZER
- FRESH JONAH CRAB CAKE, remoulade sauce 18
- “EL TORO” CALAMARI, arrabbiata sauce, roasted garlic aioli, grana padano cheese, sweet pepper salad 14
- PEI SAUTÉED MUSSELS, roasted tomatoes, shallots, fresh basil, garlic lemon butter sauce, grilled soudough baguettes 14
- SHRIMP AGLIO E Olio BRUSCHETTA, four ounces of sautéed baby shrimp, roasted garlic, lemon butter, fresh tomato bruschetta 13
- HOT CRAB DIP, corn, red pepper, blended cheeses, smoked bacon and toasted soudough baguettes 14
- AHI TUNA TARTARE, crushed avocado, chopped mango, sesame lavash and spicy citrus 16
- COLD SMOKED LOCAL FISH DIP, local wahoo, pickled cucumber red onion cilantro slaw, celery sticks, sliced jalapeno, sweetly drop peppers, sesame lavash crackers 12
- TROPICAL BBQ CHICKEN BITES, breaded boneless chicken tossed in sweet-chili pineapple BBQ sauce, jalapeno ranch, pickled onions 16

10900 S OCEAN DRIVE, HUTCHINSON ISLAND, FL 34957 WWW.KYLEGSEAFOOD.COM
*Gluten Free. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
**Soups and Salads**

**KG'S Signature Lobster Bisque** 10

**Classic French Onion**, Mozzarella and Swiss 7

**Classic New England Clam Chowder** 7

**Classic Caesar Salad**, chopped romaine, classic caesar dressing, grana padano croutons, shaved grana padano; fresh anchovies upon request 8

**Heirloom Tomato and Burrata Salad**, shaved red onion, EVOO, 12-year aged balsamic, fresh basil, over mixed greens 12

**Field Green Salad**, cucumber, tomato, radish, croutons, carrots, champagne vinaigrette 8

**Classic Wedge**, heirloom tomato, shaved red onion, chopped bacon, blue-cheese dressing 8

**Roasted Pear and Blue Cheese Salad**, baby spinach, amarena cherries, spiced cashews, chopped pepper bacon, blood orange cherry vinaigrette 14

**Chopped Salad**, crisp romaine, heirloom tomatoes, grilled artichoke hearts, asparagus, fresh corn, green olives, roasted red peppers, edamame, green beans, mozzarella, sliced egg, parmesan croutons, champagne vinaigrette 13

**Kale Salad**, shaved brussels sprouts, tri colored quinoa, baby heirloom tomatoes, spiced cashews, feta cheese, dried cranberries, carrots, broccoli slaw, blood orange vinaigrette 14

**Seafood**

**Broiled Block Island Swordfish**, fresh jumbo Lump Crab meat, roasted corn pico, fresh avocado, cilantro, chimichurri 33

**Day Boat Sea Scallops**, corn, bacon, edamame, wild mushrooms, red peppers, white truffle, lemon butter 36

**Seared Scottish Salmon**, roasted potatoes, baby heirloom tomatoes, wilted greens, lemon-caper-dill sauce 27

**Florida Grouper**, oscar-style, fresh jumbo blue crab, asparagus, braised shallot, béarnaise sauce 44

**Miso Glazed Sea Bass**, watercress, wild-mushroom, sweet pepper slaw, sherry soy broth, topped with pickled ginger relish 42

**Simply Broiled Cod Fish**, roasted asparagus, extra virgin olive oil, fresh lemon 23

**Snapper Provençal**, roasted roma tomatoes, grilled artichoke hearts, caper berries, kalatama olives, lobster tomato sauce, roasted garlic, fresh basil, roasted potatoes 32

**Fresh Blue Crab Topped Shrimp**, parmesan bread crumbs, horseradish-tarragon buerre blanc 29

**Fresh 2 Pound Steamed Maine Lobster**, choice of: simply cracked | removed from shell | stuffed with blue crab stuffing or stuffed and completely removed from the shell 60 (add 13 for optional crab stuffing)

**Provence Style Seafood Bouillabaisse**, cod fish, shrimp, clams, mussels, lobster, infused hearty broth of fennel, leeks, potatoes, roasted tomatoes, garlic toasted baguette rouille sauce 32

**Broiled Cold Water Lobster Tail, Sixteen Ounces**, fresh lemon and drawn butter 75

**Mahi-Mahi**, coconut jasmine rice, pineapple-mango salsa, coconut rum cilantro sauce 34

**Citrus Blackened Tuna**, watercress-peppers and wild mushrooms tossed in warm lo-mein noodles, sweet miso-sake sauce, topped with pickled ginger relish 40

**Lobster Mac and Cheese Carbonara**, wild mushrooms, peas, bacon, topped with garlic parmesan breadcrumbs 35

**Additions**: grilled shrimp* 10 • seared U-10 scallop* 7 • sliced sirlion steak* 11

**Steak, Chop and Poultry**

**Steak Frites**, eight ounces of sliced sirlion, parmesan truffle fries, heirloom tomatoes, chimichurri sauce 27

**Center Cut Filet Mignon, 6 O 9 Ounces**, boursin mashed potato, heirloom tomato, house made worcestershire sauce 31/40

**Filet and Lobster**, six ounce filet, twin roasted Maine Lobster tails, boursin mashed potato, horseradish-tarragon butter sauce 52

**Filet Medallions and Fried Oysters**, corn-chili bearnaise sauce, bacon, roasted pepper and green olive relish 39

**Petite Filets and Crab Topped Shrimp**, two petite filet medallions, with two crab topped shrimp, wild mushroom arugula, heirloom tomatoes, drizzled roasted garlic beurre blanc 42

**Boneless NY Strip, 14 Ounces**, asparagus, roasted shallots, wild mushrooms, black truffle bearnaise 39

**Bone-In Rib Eye, 20 Ounces**, simply seasoned and broiled or Hawaiian BBQ, gingered pineapple soy glaze 46

**Bone In Tomahawk Ribeye, 48 Ounces**, simply seasoned and broiled, sliced off the bone 100

**Porterhouse Steak, 48 Ounces**, simply seasoned and broiled, sliced off the bone 100

**Double-Bone Rack of Lamb Chops**, seasoned with porcini rub and broiled, boursin mashed potatoes, heirloom tomatoes, finished with 12 year old balsamic and basil oil 42

**All-Natural Parmesan-Crusted Chicken Breast**, lemon garlic butter, heirloom tomato, arugula, shaved grana padano cheese 21

**Bone-In Duroc Pork Chop, 14 Ounces**, coffee rubbed, boursin mashed potato, roasted shallots, topped with herb chipotle butter and mango-peach chutney 35

**Luma Roasted Chicken**, marinated in pineapple soy ginger glaze, coconut jasmine rice, mango pineapple salsa 28

**Steak Additions**: Toppings and Sauces: Oscar* 5 • Au Poivre* 2 • Blue Cheese* 2 • Chimichurri* 2

Sautéed mushrooms, onions and garlic butter* 2 • Horseradish Crust 2

**Add-On Seafood Items**: Twin Main Lobster Tails* 18 • Jumbo Crab Topped 5 • Seared U-10 Sea Scallop* 7 • ¼ lb Alaskan King Crab Legs* 18

**Add-On Rubs**: Signature Coffee Rub Seasoning • Dried Porcini Rub • Ancho Chili Rub

**Potato Selections**

**Lobster Mashed Potato**, spinach, roasted red pepper, caramelized havarti cheese, corn, paprika oil 14

**Jumbo Lump Crab Stuffed Potato**, horseradish grani stuffing, jumbo lump crab meat 12

**One Pound Baked Potato**, loaded accompaniments on the side 8

**Boursin Mashed Potato**, 7

**Creamy Potatoes Au Gratin**, 11

**Market Sides**

**Maine Lobster Mac and Cheese**, 15

**Creamed Local Corn and Smoked Bacon**, 9

**Creamed Spinach**, 8

**Garlic Sauteed Spinach**, 7

**Lobster Fried Rice**, 9

**Califlour Au Gratin**, 7

**Parmesan Truffle Fries**, 8

**Steamed Asparagus**, bearnaise sauce 11

**Green Beans & Sauteed Carrots**, lemon garlic butter 9

**Sautéed Power Greens**, kale, carrots, broccoli slaw, spinach, shaved brussel sprouts 10

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