PRIVATE DINING

STARTERS
CHOICE OF:

FIELD GREEN SALAD
Cucumber, tomato, radish, croutons, carrots, champagne vinaigrette

CLASSIC CAESAR SALAD
Chopped romaine, classic caesar dressing, Grana Padana croutons, shaved Grana Padana, fresh anchovies upon request

ENTRÉES
CHOICE OF:

SIMPLY BROILED COD FISH
Roasted asparagus, extra virgin olive oil, fresh lemon

SEALED SCOTTISH SALMON
Roasted Fingerling potatoes, baby Heirloom tomatoes, wilted greens, lemon-caper-dill sauce

8OZ TOP SIRLOIN
Boursin mashed potato, Heirloom tomatoes, house made Worcestershire sauce

ALL-NATURAL PARMESAN-CRUSTED CHICKEN BREAST
Lemon garlic butter, Heirloom tomato, arugula, shaved Grana Padana Cheese

SIDES FOR THE TABLE

CREAMED LOCAL CORN & SMOKED BACON
GARLIC SAUTÉED SPINACH
BOURSIN MASHED POTATO

DESSERT PLATTER

2 PIECES OF OUR SIGNATURE DESSERTS TO SHARE

All Private Dining Menus Include Soda, Tea & Coffee

$38 PER PERSON  DINNER MENU
ADMIN FEE (4%) GRATUITY (18%)

ADDRESS
10900 S Ocean Dr. Hutchinson Island, FL 34957
PHONE
772-237-5461
EMAIL
info@kylegseafood.com
APPETIZERS FOR THE TABLE

"EL TORO" CALAMARI
Arrabbiata Sauce, roasted garlic aioli, Padana Cheese, sweet pepper salad

TROPICAL BBQ CHICKEN BITES
Boneless, breaded, sweet chilli BBQ sauce, jalapeno ranch

STARTERS
CHOICE OF:

KG’S SIGNATURE LOBSTER BISQUE

CLASSIC NEW ENGLAND CLAM CHOWDER

CLASSIC WEDGE
Heirloom tomato, shaved red onion, chopped bacon, blue-cheese dressing

CLASSIC CAESAR SALAD
Chopped romaine, classic caesar dressing, Grana Padana croutons, shaved Grana Padana, fresh anchovies upon request

ENTRÉES
CHOICE OF:

BROILED BLOCK ISLAND SWORDFISH
Fresh jumbo lump crab meat, roasted corn pico, fresh avocado, cilantro

SEARED SCOTTISH SALMON
Roasted Fingerling potatoes, baby Heirloom tomatoes, wilted green, lemon- caper-dill sauce

FRESH BLUE CRAB TOPPED SHRIMP
Parmesan bread crumbs, horseradish chive beurre blanc

CENTER CUT 6OZ FILET
Boursin mashed potato, Heirloom tomatoes, house made Worcestershire sauce

ALL-NATURAL PARMESAN-CRUSTED CHICKEN BREAST
Lemon garlic butter, Heirloom tomato, arugula, shaved Grana Padana Cheese

SIDES FOR THE TABLE

CREAMED LOCAL CORN & SMOKED BACON

GARLIC SAUTÉED SPINACH

BOURSIN MASHED POTATO

DESSERT PLATTER

3 PIECES OF CAKE PER PLATTER

All Private Dining Menus Include Soda, Tea & Coffee

$ 48 PER PERSON  DINNER MENU

ADMIN FEE (4%)  GRATUITY (18%)

ADDRESS
10900 S Ocean Dr.  Hutchinson Island, FL 34957

PHONE
772-237-5461

EMAIL
info@kylegseafood.com
APPETIZERS FOR THE TABLE
FRESH JONAH CRAB CAKE
Remoulade Sauce

"EL TORO" CALAMARI
Arrabbiata Sauce, roasted garlic aioli, Padana Cheese, sweet pepper salad

TROPICAL BBQ CHICKEN BITES
Boneless, breaded, sweet chili BBQ sauce, jalapeno ranch

STARTERS
CHOICE OF:

KG’S SIGNATURE LOBSTER BISQUE
CLASSIC NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD
Chopped romaine, classic caesar dressing, Grana Padana croutons, shaved Grana Padana, fresh anchovies upon request

KALE SALAD
Shaved brussels sprouts, tri colored quinoa, baby Heirloom tomatoes, roasted butternut squash, spiced cashews, feta cheese, blood orange vinaigrette, pomegranate seeds

ENTRÉES
CHOICE OF:

BROILED BLOCK ISLAND SWORDFISH
Fresh jumbo lump crab meat, roasted corn pico, fresh avocado, cilantro

FLORIDA GROUPER
Oscar-style, fresh jumbo blue crab, asparagus, braised shallot, Bernaise sauce

SEARED SCOTTISH SALMON
Roasted Fingerling potatoes, baby Heirloom tomatoes, wilted green, lemon- caper-dill sauce

SNAPPER PROVENCAL
Roasted Roma tomatoes, grilled artichoke hearts, caper berries, kalamata olives, roasted garlic, fresh basil, roasted fingerling potatoes

STUFFED SHRIMP FRESH BLUE CRAB TOPPED SHRIMP
Parmesan bread crumbs, horseradish chive beurre blanc

CENTER CUT 9OZ FILET
Boursin mashed potato, Heirloom tomatoes, house made Worcestershire sauce

ALL-NATURAL PARMESAN-CRUSTED CHICKEN BREAST
Lemon garlic butter, Heirloom tomato, arugula, shaved Grana Padana Cheese

SIDES FOR THE TABLE
CREAMED LOCAL CORN & SMOKED BACON
BOURSIN MASHED POTATO
GREENS BEANS & SAUTEED CARROTS
GARLIC SAUTÉED SPINACH

DESSERT PLATTER
3 PIECES OF CAKE PER PLATTER

All Private Dining Menus Include Soda, Tea & Coffee

$60 PER PERSON DINNER MENU
ADMIN FEE (4%) GRATUITY (18%)

ADDRESS
10900 S Ocean Dr. Hutchinson Island, FL 34957
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APPETIZERS FOR THE TABLE

GRAND SHELLFISH TOWER
Oyster, Maine Lobster cocktail, fresh Blue Crab cocktail, Shrimp Cocktail

"EL TORO" CALAMARI
Arrabbiata Sauce, roasted garlic aioli, Padana Cheese, sweet pepper salad

TROPICAL BBQ CHICKEN BITES
Boneless, breaded, sweet chili BBQ sauce, jalapeno ranch

STARTERS
CHOICE OF:

KG’S SIGNATURE LOBSTER BISQUE

CLASSIC NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD
Chopped romaine, classic caesar dressing, Grana Padana croutons, shaved Grana Padana, fresh anchovies upon request

ROASTED PEAR AND BLUE CHEESE SALAD
Baby spinach, amarena cherries, spiced cashews, chopped pepper bacon

ENTRÉES
CHOICE OF:

BROILED BLOCK ISLAND SWORDFISH
Fresh jumbo lump crab meat, roasted corn pico, fresh avocado, cilantro

FLORIDA GROUPER
Oscar-style, fresh jumbo blue crab, asparagus, braised shallot, Bernaise sauce

MISO GLAZED SEA BASS
Asian slaw, Thai peanut dressing, sherry-miso broth

BONE-IN RIB EYE
Twenty ounces, simply broiled

FILET & LOBSTER
One 6 oz Filet, twin roasted Maine Lobster tails, Boursin Mashed Potatoes, Tarragon butter sauce

PETITE FILET AND CRAB TOPPED SHRIMP
Roasted Fingerling potatoes, baby Heirloom tomatoes, wilted greens, house made Worcestershire sauce & horseradish chive beurre blanc

ALL-NATURAL PARMESAN-CRUSTED CHICKEN BREAST
Lemon garlic butter, Heirloom tomato, arugula, shaved Grana Padana Cheese

SIDES FOR THE TABLE

CREAMED LOCAL CORN & SMOKED BACON
MAINE LOBSTER MAC & CHEESE

GARLIC SAUTÉED SPINACH
LOBSTER FRIED RICE

DESSERT PLATTER

3 PIECES OF CAKE PER PLATTER

All Private Dining Menus Include Soda, Tea & Coffee

$85 PER PERSON DINNERT MENU

ADMIN FEE (4%) GRATUITY (18%)

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APPETIZERS FOR THE TABLE
FRESH JONAH CRAB CAKE
Remoulade Sauce

“EL TORO” CALAMARI
Arrabbiata Sauce, roasted garlic aioli, Padana Cheese, sweet pepper salad

CLASSIC JUMBO SHRIMP COCKTAIL
Chilled jumbo shrimp with spicy cocktail sauce

STARTERS
CHOICE OF:
KG’S SIGNATURE LOBSTER BISQUE
CLASSIC NEW ENGLAND CLAM CHOWDER
CLASSIC CAESAR SALAD
Chopped romaine, classic caesar dressing, Grana Padana croutons, shaved Grana Padana, fresh anchovies upon request
KALE SALAD
Shaved brussels sprouts, tri colored quinoa, baby Heirloom tomatoes, roasted butternut squash, spiced cashews, feta cheese, blood orange vinaigrette, pomegranate seeds

ENTRÉES
CHOICE OF:
BROILED BLOCK ISLAND SWORDFISH
Fresh jumbo lump crab meat, roasted corn pico, fresh avocado, cilantro

FLORIDA GROPER
Oscar-style, fresh jumbo blue crab, asparagus, braised shallot, Bernaise sauce

SEARED SCOTTISH SALMON
Roasted Fingerling potatoes, baby Heirloom tomatoes, wilted green, lemon- caper-dill sauce

SNAPPER PROVENÇAL
Roasted Roma tomatoes, grilled artichoke hearts, caper berries, kalamata olives, roasted garlic, fresh basil, roasted fingerling potatoes

STUFFED SHRIMP FRESH BLUE CRAB TOPPED SHRIMP
Parmesan bread crumbs, horseradish chive beurre blanc

CENTER CUT 9OZ FILET
Boursin mashed potato, Heirloom tomatoes, house made Worcestershire sauce

ALL-NATURAL PARMESAN-CRUSTED CHICKEN BREAST
Lemon garlic butter, Heirloom tomato, arugula, shaved Grana Padana Cheese

FILET & LOBSTER
Six ounce filet, twin roasted Maine Lobster tails, boursin mashed potato, horseradish-tarragon butter sauce

SIDES FOR THE TABLE
CREAMED LOCAL CORN & SMOKED BACON
LOBSTER FRIED RICE
BOURSIN MASHED POTATO
GREEN BEANS & SAUTEED CARROTS

DESSERT PLATTER
3 PIECES OF CAKE PER PLATTER

All Private Dining Menus Include Soda, Tea & Coffee
ALL-INCLUSIVE COMES WITH 2 GLASSES OF HOUSE WINE OR BEER

$100 PER PERSON
DINNER MENU
TAX & GRATUITY INCLUDED

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PRIVATE DINING
ALL INCLUSIVE (PHARMACEUTICAL PARTIES ONLY)

APPETIZERS FOR THE TABLE

GRAND SHELLFISH TOWER
Oyster, Maine Lobster cocktail, fresh Blue Crab cocktail, Shrimp Cocktail

"EL TORO" CALAMARI
Arrabbiata Sauce, roasted garlic aioli, Padana Cheese, sweet pepper salad

TROPICAL BBQ CHICKEN BITES
Boneless, breaded, sweet chili BBQ sauce, jalapeno ranch

STARTERS

CHOICE OF:

KG’S SIGNATURE LOBSTER BISQUE

CLASSIC NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD
Chopped romaine, classic caesar dressing, Grana Padana croutons, shaved Grana Padana, fresh anchovies upon request

ROASTED PEAR AND BLUE CHEESE SALAD
Baby spinach, amarena cherries, spiced cashews, chopped pepper bacon

ENTRÉES

CHOICE OF:

BROILED BLOCK ISLAND SWORDFISH
Fresh jumbo lump crab meat, roasted corn pico, fresh avocado, cilantro

FLORIDA GROPER
Oscar-style, fresh jumbo blue crab, asparagus, braised shallot, Bernaise sauce

MISO GLAZED SEA BASS
Asian slaw, Thai peanut dressing, sherry-miso broth

BONE-IN RIB EYE
Twenty ounces, simply broiled

FILET & LOBSTER
Six oz filet, twin roasted Maine Lobster Tails, boursin mashed potato, horseradish-tarragon sauce

BROILED COLD WATER LOBSTER TAIL, SIXTEEN OUNCES
Fresh lemon and drawn butter

PETITE FILET AND CRAB TOPPED SHRIMP
Roasted Fingerling potatoes, baby Heirloom tomatoes, wilted greens, house made Worcestershire sauce & horseradish chive beurre blanc

ALL-NATURAL PARMESAN-CRUSTED CHICKEN BREAST
Lemon garlic butter, Heirloom tomato, arugula, shaved Grana Padana Cheese

SIDES FOR THE TABLE

CREAMED LOCAL CORN & SMOKED BACON
MAINE LOBSTER MAC & CHEESE

DESSERT PLATTER

3 PIECES OF CAKE PER PLATTER

All Private Dining Menus Include Soda, Tea & Coffee
ALL-INCLUSIVE COMES WITH 2 GLASSES OF HOUSE WINE OR BEER

$125 PER PERSON DINNER MENU

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TAX & GRATUITY INCLUDED