**HOLIDAY MENU**

## 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 Vanille, fresh mulled blueberries, shaken over ice, sugared rim 13
- **THE "HONEY HOT DAWG!"**, Bullet 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 mulled 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, mulled 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
- **GUIYABITA**, 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
- **PURPLE HOUINDI MARGARITA**, Butterfly Pea Flower infused Casamigos Blanco, fresh lime and triple sec, salted rim. *Recipe by Adrienne Mattiello* 15
- **LADY LAVENDER**, Absolut, lavender infused simple syrup, fresh lemon, coconut milk. *Recipe by Adrienne Mattiello* 12
- **THAT ONE TIME...IN CALI**, Muddled fresh kiwi and jalapeno, Volcano Blanco Tequila, Magdala 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 "Mega" Megan Acosta* 14
- **THE PROCRASINATOR 101 MARTINI**, Absolut Grapefruit, Creme de Peach, fresh made lemonade, brown sugar rim. *Recipe by Tiffany Pare* 10

## RAW BAR

**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 OSETRA 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 of 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, jalapeno, avocado, cilantro, tossed in a lime-cilantro 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 20
- **"EL TORO" CALAMARI**, arrabbiata sauce, roasted garlic aioli, grana padano cheese, sweet pepper salad 16
- **PEI SAUTÉED MUSSELS**, roasted tomatoes, shallots, fresh basil, garlic-lemon butter sauce, grilled sourdough baguettes 16
- **SHRIMP AGLIO E OLIO BRUSCHETTA**, four ounces of sauteed baby shrimp, roasted garlic, lemon butter, fresh tomato bruschetta 15
- **HOT CRAB DIP**, corn, red pepper, blended cheeses, smoked bacon and toasted sourdough baguettes 16
- **AHĪ TUNA TARTARÉ**, crushed avocado, chopped mango, sesame lavash and spicy citrus 18
- **COLD SMOKED LOCAL FISH DIP**, local wahoo, pickled cucumber red onion cilantro slaw, celery sticks, sliced jalapeno, sweety drop peppers, sesame lavash crackers 14
- **TROPICAL BBQ CHICKEN BITES**, breaded boneless chicken tossed in sweet-chili pineapple BBQ sauce, jalapeno ranch, pickled onions 14

*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 12
CLASSIC FRENCH ONION, Mozzarella and Swiss 9
CLASSIC NEW ENGLAND CLAM CHOWDER 9
CLASSIC CAESAR SALAD, chopped romaine, classic caesar dressing, grana padano croutons, shaved grana padano; fresh anchovies upon request 10
HEIRLOOM TOMATO AND BURRATA SALAD, shaved red onion, EVOO, 12-year aged balsamic, fresh basil, over mixed greens 14
FIELD GREEN SALAD, cucumber, tomato, radish, croutons, carrots, champagne vinaigrette 10
CLASSIC WEDGE, heirloom tomato, shaved red onion, chopped bacon, blue-cheese dressing 10
ROASTED PEAR AND BLUE CHEESE SALAD, baby spinach, amarena cherries, spiced cashews, chopped pepper bacon, blood orange champagne vinaigrette 16
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 16

SEAFOOD

BROILED BLOCK ISLAND SWORDFISH, fresh jumbo Lump Crab meat, roasted corn pico, fresh avocado, cilantro, chimichurri 37
DAY BOAT SEA SCALLOPS, corn, bacon, edamame, wild mushrooms, red peppers, white truffle, lemon butter 40
SEALED SCOTTISH SALMON, roasted potatoes, baby heirloom tomatoes, wilted greens, lemon-caper-dill sauce 31
FLORIDA GROUPER, Oscar-style, fresh jumbo blue crab, asparagus, braised shallot, béarnaise sauce 48
MISO GLAZED SEA BASS, watercress, wild-mushroom, sweet pepper slaw, sherry soy broth, topped with pickle ginger relish 46
SIMPLY BROILED COD FISH, fresh asparagus, extra virgin olive oil, fresh lemon 27
SNAPPER PROVENÇAL, roasted roma tomatoes, grilled artichoke hearts, caper berries, kalamaata olives, lobster tomato sauce, roasted garlic, fresh basil, roasted potatoes 36
FRESH BLUE CRAB TOPPED SHRIMP, parmesan bread crumbs, horseradish-tarragon buerre blanc 33
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 64 (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 spread 36
BROILED COLD WATER LOBSTER TAIL, SIXTEEN OUNCES, fresh lemon and drawn butter 79
MAHI-Mahi, coconut jasmine rice, pineapple-mango salsa, coconut rum cilantro sauce 38
CITRUS BLACKENED TUNA, watercress-peppers and wild mushrooms tossed in warm lo-mein noodles, sweet miso-sake sauce, topped with pickle ginger relish 44
LOBSTER MAC AND CHEESE CARBONARA, wild mushrooms, peas, bacon, topped with garlic parmesan bread crumbs 39

ADDITIONS: 3 grilled shrimp* 10 | seared U-10 scallop* 7 | sliced sirloin steak* 11

STEAK, CHOP AND POULTRY

STEAK FRITES, eight ounces of sliced sirloin, parmesan truffle fries, heirloom tomatoes, chimichurri sauce 31
CENTER CUT FILET MIGNON, 6 OR 9 OUNCES, boursin mashed potato, heirloom tomato, house made worcestershire sauce 35/44
FILET AND LOBSTER, six ounce filet, twin roasted Maine Lobster Tails, boursin mashed potato, horseradish-tarragon butter sauce 56
FILET MEDALLIONS AND FRIED OYSTERS, corn-chili-bearnaise sauce, bacon, roasted pepper and green olive relish 43
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 46
BONELESS NY STRIP, 14 OUNCES, asparagus, roasted shallots, wild mushrooms, black truffle bearnaise 43
BONE-IN RIB EYE, 20 OUNCES, simply seasoned and broiled or Hawaiian BBQ, gingered pineapple soy glaze 50
BONE IN TOMAHAWK RIBEYE, 48 OUNCES, simply seasoned and broiled, sliced off the bone 104
PORTERHOUSE STEAK, 48 OUNCES, simply seasoned and broiled, sliced off the bone 104
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 46
ALL-NATURAL PARMESAN CRUSTED CHICKEN BREAST, lemon garlic butter, heirloom tomato, arugula, shaved grana padano cheese 25
BONE-IN DUROC PORK CHOP, 14 OUNCES, coffee rubbed, boursin mashed potato, roasted shallots, topped with herb chipotle butter and mango-peach chutney 39
LUAU ROASTED CHICKEN, marinated in pineapple soy ginger glaze, coconut jasmine rice, mango pineapple salsa 32

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 16
JUMBO LUMP CRAB STUFFED POTATO, horseradish gratin stuffing, jumbo lump crab meat 14
ONE POUND BAKED POTATO, loaded accompaniments on the side 10
BOURSIN MASHED POTATO, 9
CREAMY POTATOES AU GRATIN, 13

MARKET SIDES

MAINE LOBSTER MAC AND CHEESE, 17
CREAMED LOCAL CORN AND SMOKED BACON, 11
CREAMED SPINACH, 10
GARLIC SAUTEED SPINACH*, 9
LOBSTER FRIED RICE*, 11
CAULIFLOWER AU GRATIN, 9
POTATOES AU GRATIN*, 10
STEAMED ASPARAGUS, bearnaise sauce 13
GREEN BEANS & SAUTEED CARROTS, lemon garlic butter 11
SAUTEED POWER GREENS, kale, carrots, broccoli slaw, spinach, shaved brussels sprouts 12

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