COCKTAILS

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 Vanilla, fresh muddled blueberries, shaken over ice, sugared rim 13
Kiss My Bubbles, Boardroom Vodka, St Germain, fresh muddled strawberries, lime juice, La Marca Prosecco 14
The "Honey Hot Dawg!", Bulleit 95 Rye Whiskey, our signature Honey Hot Sauce, fresh lemon juice, toasted orange peel, and club soda 12
Mango Mojito, Havana Club Rum, fresh mango purée, lime, mint, club soda and La Marca Prosecco 11
Coconut Mojito, Rumhaven Coconut rum, muddled lime, fresh mint, coconut cream, topped with club soda & 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

RAW BAR

Classic Jumbo Shrimp Cocktail, five chilled jumbo shrimp with spicy cocktail sauce 17
Maine Lobster Cocktail, 1 ¾ lb Maine Lobster cooked, chilled and shelled, presented without the shell for your convenience 21
Fresh Jumbo Blue Crab Cocktail, cocktail and cognac mustard sauces 18
Russian Ossetra Caviar, one ounce of Russian Ossetra caviar, brioche toast, chopped egg, capers, brunoise onion, chives, & sour cream 12
Half-a-pound of Alaskan King Crab Legs, served chilled, steamed, or broiled with our signature seafood garlic butter 35
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

DAILY OYSTER SELECTIONS

| Variety 1 | Item description for oyster variety 3 each |
| Variety 2 | Item description for oyster variety 3 each |
| Variety 3 | Item description for oyster variety 3 each |

CHOOSE PREPARATION

On the half shell.
Dirty +$1 (sour cream, chive and American Sturgeon caviar).
Oyster Shooter +$2 Tito’s Bloody Mary or Casamigos Blanco Margarita

BAR BITES AND APPETIZERS

Fresh Homemade Guacamole and Cantina Salsa, Ancho spiced fresh tortilla chips 8
Buffalo Cauliflower, Garlic-Buffalo-Parmesan encrusted half cauliflower head, with blue cheese dressing and celery sticks 11
Hot Crab Dip, corn, red pepper, seasoned cheeses, smoked bacon, tortilla chips 14
Tropical BBQ Chicken Bites, breaded boneless wings, tossed in sweet-chili pineapple BBQ sauce, jalapeno ranch and pickled onions 13

*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 Maine Lobster Bisque, 10
- Classic French Onion Soup, Mozzarella and Swiss 8
- Romaine and Baby Kale Caesar, chopped romaine and baby kale, Caesar dressing, roasted tomato tapenade, garlic-parmesan crouton 10
- Sliced Heirloom Tomato & Burrata, baby kale, cold pressed extra virgin olive oil, 12 year aged balsamic, fresh basil, sea salt 14
- Iceberg Wedge, baby iceberg lettuce, cherry tomatoes, shaved red onion, warm bacon lardons, buttermilk blue cheese, and cold pressed extra virgin olive oil, and aged balsamic 9
- Field Green Salad, cucumber, tomato, radish, croutons, carrots, champagne vinaigrette 8
- Kale Salad, shaved brussels sprouts, tri colored quinoa, baby heirloom tomatoes, spiced cashews, feta cheese, dried cranberries, carrots, broccoli slaw, blood orange vinaigrette 14
- Seared Scottish Salmon With Avocado & Mango, spring mix, cucumber, fresh avocado and mango 18
- Thai Noodle Salad With Grilled Tenderloin, asian kale slaw, avocado, heirloom tomatoes, mango, cucumber, scallion, Thai peanut vinaigrette 18

SANDWICHES (Served with choice of Fries, Coleslaw, House or Caesar Salad)

- Chopped Steak Burger, signature burger blend of short rib, chuck and brisket, Truffle Mayo, lettuce, tomato, onion, pickles & Havarti Cheese on toasted Brioche bun 16
- Fish Taco, blackened white fish, cabbage cilantro slaw, mango salsa and cumin crema 14
- Herb Grilled Chicken Sandwich, avocado crema, lettuce, tomato, onion, chipotle mayo, Havarti cheese, toasted Brioche bun 14
- Grilled Mahi Mahi Sandwich, Lettuce, Tomato, Tartar sauce, toasted Brioche bun 16
- Open Face Steak Sandwich, blackened sliced beef tenderloin, caramelized onions, sautéed spinach, melted blue cheese, truffle mayo, toasted baguette 24

ENTRÉES

- Steak Frites, eight ounces of sliced prime sirloin, parmesan truffle fries, marinated tomatoes, chimichurri sauce 28
- Herb Grilled & Sliced Free Range Chicken Breast, housemade gnocchi pomodoro, Grana Padana cheese and fresh basil 19
- Grilled Shrimp and Sweet Pea Agnolotti, housemade agnolotti, sweet peas, bacon 23
- Fresh Catch of the Day, steamed asparagus and lemon MP
- Lobster Mac and Cheese Carbonara, wild mushrooms, peas, bacon, topped with garlic parmesan breadcrumbs 35
- 7 oz Broiled Cold Water Lobster Tail, steamed asparagus, lemon and drawn butter 22

DESSERT DRINKS

- Chocolate Old Fashioned, James E Pepper 1776 Bourbon, maraschino Liquor, crème de cacao, chocolate bitters, side of Chocolate Gelato and Biscotti. Recipe by Adrienne Matteiolo 21
- Biscotti Martini, Faretti Biscotti Liqueur, Disaronno, White Sambuca, Anise Spiced Biscotti on the side Recipe by Kristen Acosta 12
- Salted Caramel Martini, Caramel Liqueur, Stoli Vanilla, Frangelico, Sailor Jerry with a half salted rim 14

DESSERTS

- Chocolate Lovers Chocolate Mousse Cake, our signature chocolate cake, just as its name suggests, this is the ultimate chocolate cake. Filled with two layers of chocolate mousse 13
- Pineapple Upside Down Foster’s Cake, upside down pineapple cake, pineapple-foster’s sauce, coconut ice cream, flambéed with Cruzan 11
- Sweet Summer Strawberry Shortcake, fresh baked shortcake biscuit, ripe strawberries, vanilla bean sauce, whipped cream 13
- Lemon Ricotta Cheesecake, ricotta, mascarpone, cream cheese batter, lemon zest, triple berry compote 12
- Classic Tahitian Vanilla Bean Crème Brulee, vanilla bean custard, Turbinado sugar, fresh berries and whipped cream 10
- Off The Coast Of Veneto Tiramisu, Kyle G’s signature recipe, Myer’s Dark Rum, Kahlua and espresso soaked lady fingers, whipped mascarpone, dark chocolate shavings 11
- Flourless Dark Chocolate Cake, Grand Mariner macerated black berries 11
- Sunshine Key Lime Pie, classic Florida Key Lime Pie, graham cracker crust, whipped cream, 10

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