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 puree, lime, mint, 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

Cherry Manhattan, Traverse City Cherry Bourbon, sweet vermouth, bourbon soaked cherry. Recipe by Hilary Perez 14

Purple Houdini Margarita, Butterfly Pea Flower infused Casamigos Blanco, fresh lime and triple sec, salted rim. Recipe by Adrienne Matiello 15

That one time...in Cali, Muddled fresh kiwi and jalapeño, Volcan Blanco Tequila, Magdala Triple Sec, fresh lemon and lime juice, poured over large ice rock. Recipe by Tiffani Pare'. 14

Russian Collusion, Beluga Gold Siberian vodka, Lillet Blanc, lemon twist 35

XO Angel, Hennessy XO, Angel’s Envy Bourbon, Penfolds Club 47 Port, chocolate bitters 28

D’usse Side Car, D’usse Cognac, fresh lemon juice, Magdala Triple Sec, sugared rim 19

Debonair Dragon, Hennessy XO, Grand Mariner Centenaire, bourbon soaked cherry juice, orange zest. Recipe by “Bearded Dragon” David Tufts 65

RAW BAR

Classic Jumbo Shrimp Cocktail, five chilled jumbo shrimp with spicy cocktail sauce 17

Maine Lobster Cocktail, 1 ¼ lb Maine Lobster cooked, chilled and shocked, 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 120

Half-a-pound of Atlantic 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

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 (Serves seven or more) 129

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

APPETIZERS

"El Toro" Calamari, arribiata sauce, roasted garlic aioli, grana padano cheese, sweet pepper salad 14

Fresh Jonah and Blue Crab Cakes, remoulade sauce 18

PEI Sautéed Mussels, roasted tomatoes, shallots, fresh basil, garlic-lemon butter sauce, grilled sourdough baguettes 15

Ahi Tuna Tartare, crushed avocado, chopped mango, spicy citrus, crispy wontons 16

Lollipop Lamb Chops, seasoned with porcini rub, arugula, heirloom tomatoes, finished with 12-year old balsamic and basil oil 19

Tropical BBQ Chicken Bites, breaded boneless chicken tossed in sweet-chili pineapple BBQ sauce, jalapeno ranch, pickled onions 12

SOUPS AND SALADS

KG’s Signature Maine Lobster Bisque, 10

Classic French Onion Soup, Mozarella 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

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

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

*Gluten Free. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

10900 S Ocean Drive, Hutchinson Island, FL 34957 | www.kylegseafood.com

PRIME MENU

Subject To Change

05/01/20
**SEAFOOD**

- **Broiled Block Island Swordfish**, fresh jumbo lump crab meat, roasted corn pico, fresh avocado, cilantro, chimichurri 27
- **Day Boat Sea Scallops**, cauliflower, sweet green peas, curry infused brown butter, fresh citrus and spiced cashews 37
- **Roasted Black Grouper Oscar**, Yukon Gold mashed potatoes, steam asparagus spears, Bearnaise sauce, jumbo lump blue crab meat 46
- **Chilean Sea Bass “Coronado”**, avocado-cilantro crema, mango salsa, heirloom tomato, cilantro 44
- **Venetian Lane Snapper**, roasted garlic & Cannellini bean ragout, fresh lemon, Pomodoro Sauce and fresh basil 32
- **North Atlantic Salmon**, sautéed baby kale, roasted garlic, tri colored quinoa, lemon-caper-dill sauce 28
- **Citrus Blackened Tuna**, baby kale, red & yellow bell peppers, roasted wild mushrooms, warm lo-mein noodles, sweet miso-sake sauce, & pickled ginger relish 40
- **Sandbar Shrimp and Crab**, U-12 shrimp, blue crab-herb stuffing, Yukon Gold mashed potato, tarragon-horseradish-lemon-butter sauce, herb bread crumbs 32

**LOBSTER SELECTIONS**

- **One Pound Broiled Cold-Water Lobster Tail**, fresh lemon and drawn butter 75
- **Two Pound Maine Lobster**, choice of: simply cracked, removed from shell, stuffed with blue crab stuffing, completely removed from shell and stuffed with blue crab stuffing 65 (add 15 for additional crab stuffing)
- **Lobster Carbonara**, wild mushrooms, peas, bacon, parmesan-herb bread crumbs 35

**STEAK**

- **Center Cut Filet Mignon 6 oz**; 10 oz 33/45
- **Boneless 14 ounce NY Strip** 39
- **Bone in 22 oz Ribeye** 52
- **Filet and Lobster**, six ounce filet, seven ounce broiled cold water lobster tail, fresh lemon and drawn butter 53; Upgrade to 10 oz Filet, 65
- **KG’s Tomahawk**, 48 ounce, bone in ribeye, simply seasoned served sliced off the bone 115
- **30+ Day Dry Aged Cut of the Day** MP
- **American Wagyu Cut of the Day** MP

**SEAFOOD / STEAK ENHANCEMENTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 oz Broiled Cold Water Tail</td>
<td>20</td>
</tr>
<tr>
<td>Sea Scallop</td>
<td>7</td>
</tr>
<tr>
<td>Shrimp with Crab Stuffing</td>
<td>6 ea</td>
</tr>
<tr>
<td>½ lb Alaskan King Crab</td>
<td>18</td>
</tr>
<tr>
<td>3 Grilled Shrimp</td>
<td>9</td>
</tr>
<tr>
<td>Oscar, asparagus spears, jumbo lump blue crab, Bearnaise Sauce</td>
<td>12</td>
</tr>
</tbody>
</table>

**REFINED RUBS AND SAUCES**

<table>
<thead>
<tr>
<th>Rub/ Sauce</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dried Porcini Rub</td>
<td></td>
</tr>
<tr>
<td>Ancho Chili Rub</td>
<td></td>
</tr>
<tr>
<td>Coffee Rub</td>
<td></td>
</tr>
<tr>
<td>Au Poivre</td>
<td>2</td>
</tr>
<tr>
<td>Blue Cheese</td>
<td>2</td>
</tr>
<tr>
<td>Chimichurri</td>
<td>2</td>
</tr>
<tr>
<td>Truffle-Herb Butter</td>
<td>5</td>
</tr>
</tbody>
</table>

**CHOPS AND POULTRY**

- **Half Rack of Australian Lamb**, signature porcini rub sliced off the bone, Yukon Gold mashed potato, roasted garlic-tomato confit, 12 year aged balsamic and cold pressed extra virgin olive oil 44
- **Bone in Durock Pork Chops**, signature coffee rub, Yukon Gold mashed potato, roasted shallots, herb-chipotle butter, mango-peach chutney 35
- **Roasted Free Range Chicken Breast**, sweet corn and green pea stuffing, sherry-chicken au jus, bacon, fresh herbs 28

**SIDES**

- **Housemade Gnocci Pomodoro**, shaved garlic, San Marzano tomatoes, crushed red pepper, fresh basil, grated Grana Padana cheese 14
- **Housemade Sweet Pea Agnolotti**, mascarpone-sweet pea filing, bacon 15
- **Yukon Gold Mashed Potato**, butter, lots of butter 10
- **Maine Lobster Mac and Cheese**, 15
- **Lobster Mashed Potato*, spinach, roasted red pepper, corn, caramelized havarti cheese, paprika oil 14
- **Jumbo Lump Crab Stuffed Potato**, horseradish gratin stuffing, jumbo lump crab meat 12
- **One Pound Baked Potato**, loaded accompaniments on the side 6
- **Creamy Potatoes Au Gratin**, 11
- **Creamed Local Corn and Smoked Bacon**, 9
- **Creamed Spinach**, 8
- **Lobster Fried Rice**, 9
- **Parmesan Truffle Fries**, 8

*Gluten Free. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

10900 S Ocean Drive, Hutchinson Island, FL 34957 | www.kylegseafood.com