

COCKTAILS

- Pineapple Crush**, fresh cut pineapple, marinated in 360 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**, 360 Vodka, St Germain, fresh muddled strawberries, lime juice, La Marca Prosecco 14
- Mango Mojito**, Don Q 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 & rimmed with coconut shavings 11
- Sandbar Splash** Deep Eddies, our signature Pineapple Crush, St. Germain, fresh lime juice 13
- Guayabita**, Don Q Rum, guava juice, fresh lime juice 11
- Cherry Manhattan**, Bird Dog Black Cherry Bourbon & Bulleit Rye, sweet vermouth, bourbon soaked cherry. Recipe by Hillary 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 Tiffany 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
- Fresh Jumbo Blue Crab Cocktail***, served with cocktail and cognac mustard sauces 18
- Maine Lobster Cocktail***, 1 ¼ lb Maine Lobster cooked, chilled and shelled for your convenience 21
- Russian Ossetra Caviar***, one ounce of Russian Ossetra caviar, brioche toast, chopped egg, capers, brunoise onion, chives, & sour cream 120
- Individual Shellfish Platter***, three oysters, three shrimp cocktail, two ounces fresh Jumbo Lump Crab meat, two ounces Maine Lobster Cocktail (Serves up to two) 33

DAILY OYSTER SELECTIONS

Selections change daily. Please ask your server for today's Oyster selection

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, blended 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
- Ahi Tuna Nachos**, marinated raw Ahi, crispy wonton chips, wakame salad, avocado, scallions, jalapenos, sweet soy, pickled ginger aioli, white truffle sauce, sesame seeds, cilantro leaves 17
- "El Toro Calamari"**, Pomodoro sauce, roasted garlic aioli, Grana Padano cheese, sweet drop peppers 14
- Fresh Jonah and Blue Crab Cake**, remoulade sauce 18
- PEI Sautéed Mussels***, roasted tomatoes, shallots, fresh basil, garlic-lemon butter sauce, grilled sourdough baguettes 15
- Margherita Flatbread**, roasted tomatoes, roasted garlic, mozzarella, fresh basil 8
- Pepperoni and Mushroom Flatbread**, Pomodoro sauce, mozzarella 8
- Pear and Blue Cheese Flatbread**, shaved pear, arugula, parsley, caramelized red onions, balsamic glaze 8
- Italian Chicken Flatbread**, roasted tomatoes, garlic and artichoke hearts, grilled chicken, fresh basil, extra virgin olive oil, Grana Padano cheese 9
- Lollipop Lamb Chops***, seasoned with porcini rub, baby kale, heirloom tomatoes, finished with 12-year old balsamic and basil oil 19

Executive Chef : Percy Tercero

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 10
Field Green Salad, cucumber, tomato, radish, croutons, carrots, champagne vinaigrette 8
Kale Salad, shaved brussel sprouts, tri colored quinoa, baby heirloom tomatoes, spiced cashews, feta cheese, dried cranberries, carrots, broccoli slaw, blood orange vinaigrette 14
Seared North Atlantic Salmon With Avocado & Mango*, spring mix, cucumber, fresh avocado and mango 20
Thai Noodle Salad With Grilled Tenderloin, asian kale slaw, avocado, heirloom tomatoes, mango, cucumber, scallion, Thai peanut vinaigrette 19

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

- Chopped Steak Burger**, signature burger blend of short rib, chuck and sirloin, Truffle Mayo, lettuce, tomato, onion, pickles & Havarti Cheese on toasted Brioche bun 18
Fish Taco, blackened white fish, cabbage cilantro slaw, mango salsa and cumin crema 15
Barbacoa Beef Tacos, braised tenderloin, semi crispy flour tortilla melted cheddar, chipotle coleslaw, avocado cream 17
Herb Grilled Chicken Sandwich, avocado crema, lettuce, tomato, onion, chipotle mayo, Havarti cheese, toasted Brioche bun 14
Filet Sliders, seared tenderloin, topped with havarti, caramelized onions, horseradish garlic aioli, spring mix 20
Grilled Mahi Mahi Sandwich, lettuce, tomato, Tartar sauce, toasted Brioche bun 18
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 Padano cheese and fresh basil 19
Grilled Shrimp and Sweet Pea Agnolotti, housemade agnolotti, sweet peas, bacon 23
Fresh Catch of the Day*, 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 34

DESSERT DRINKS

- Chocolate Old Fashioned**, Elijah Craig Bourbon, maraschino Liqueur, crème de cacao, chocolate bitters, side of Chocolate Gelato and Biscotti. Recipe by Adrienne Mattiello 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, 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 Creme Brulee*, vanilla bean custard, fresh berries, 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