

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, 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
- Maine Lobster Cocktail***, 1 ¼ lb Maine Lobster cooked, chilled and shelled for your convenience 21
- Fresh Jumbo Blue Crab Cocktail***, served with 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
- 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
- Shellfish Platter***, five oysters, five shrimp cocktail, four ounces fresh Jumbo Lump crab meat, six ounces Maine Lobster Cocktail, (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, ¼ lb king crab legs (Serves seven or more) 129

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, shallot and American Sturgeon caviar).
Oyster Shooter +\$2 Tito's Bloody Mary or Casamigos Blanco Margarita

APPETIZERS

- "El Toro" Calamari**, Pomodoro sauce, roasted garlic aioli, grana padano cheese, sweet pepper salad 14
- Fresh Jonah and Blue Crab Cake**, served with 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 17
- Lollipop Lamb Chops***, seasoned with porcini rub, baby kale, 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***, 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
- 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

Executive Chef - Percy Tercero

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 potato, steamed 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, roasted pepper, 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.. 65
Stuffed with blue crab stuffing in the shell or completely removed from shell and stuffed. (add 15 for crab stuffing)
- Lobster Carbonara**, wild mushrooms, peas, bacon, parmesan-herb bread crumbs 35

STEAK

- Center Cut Filet Mignon 6 oz; 10 oz*** 47/62
- Boneless 14 ounce NY Strip*** 55
- Bone in 22 oz Ribeye*** 75
- Filet and Lobster***, six ounce filet, seven ounce broiled cold water lobster tail, fresh lemon and drawn butter 75;
Upgrade to 10 oz Filet, 85
- 30+ Day Dry Aged Steak Selection*** Please ask your server MP
- 48oz Steak Selection*** Please ask your server MP

SEAFOOD / STEAK ENHANCEMENTS

- 7 oz Broiled Cold Water Tail*** 28
- Alaskan King Crab Legs ¼ Lb.*** 18
- Sea Scallop*** 7
- Shrimp with Crab Stuffing** 6 ea
- 3 Grilled Shrimp*** 9
- Oscar***, asparagus spears, jumbo lump blue crab, Bearnaise Sauce 12

REFINED RUBS AND SAUCES

- Dried Porcini Rub***
- Ancho Chili Rub***
- Coffee Rub***
- Au Poivre*** 2
- Blue Cheese*** 2
- Chimichurri*** 2
- Truffle-Herb Butter*** 5

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 Duroc Pork Chop***, 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 Gnocchi Pomodoro**, shaved garlic, San Marzano tomatoes, crushed red pepper, fresh basil, grated Grana Padano cheese 14
- Housemade Sweet Pea Agnolotti**, mascarpone-sweet pea filling, 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
- Vegetable Du Jour** 8
- Jumbo Lump Crab Stuffed Potato**, horseradish gratin stuffing, jumbo lump crab meat 12
- One Pound Baked Potato*** loaded accompaniments on the side 8
- Creamy Potatoes Au Gratin** 11
- Creamed Local Corn and Smoked Bacon** 9
- Creamed Spinach** 8
- Lobster Fried Rice*** 9
- Parmesan Truffle Fries*** 8
- Steamed Asparagus**, Bearnaise sauce 11