

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, 360 Vodka**, St Germain, fresh muddled 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, 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 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
- 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

THANKSGIVING SELECTIONS

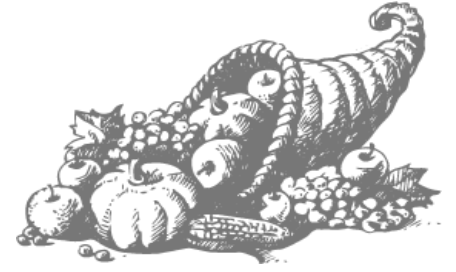
Herb Roasted Turkey, plate served with creamy mashed potato, andouille mushroom cornbread stuffing, corn and lima bean succotash, topped with cider chardonnay brown gravy, and orange-fiji apple cranberry sauce 44

SEASONAL SIDES

Vanilla Bourbon Sweet Potato Casserole with brown butter pecan topping and marshmallow 10
Steamed Haricot Verts with herb butter and crispy shallots 8

SEASONAL DESSERTS

Apple-butter Pumpkin Pie with pecan streusel topped with whipped cream and mint 10
Triple Berry Rhubarb Crumble Pie topped with whipped cream and mint 10



SEAFOOD

Day Boat Sea Scallops, cauliflower, sweet green peas, curry infused brown butter, fresh citrus and spiced cashews 40
Roasted Black Grouper Oscar, Yukon Gold mashed potato, steamed asparagus spears, Bearnaise sauce, jumbo lump blue crab meat 49
Chilean Sea Bass "Coronado", avocado-cilantro crema, mango salsa, heirloom tomato, cilantro 47
North Atlantic Salmon, sautéed baby kale, roasted garlic, tri colored quinoa, roasted pepper, lemon-caper-dill sauce 31
Citrus Blackened Tuna, baby kale, red & yellow bell peppers, roasted wild mushrooms, warm lo-mein noodles, sweet miso-sake sauce, & pickled ginger relish 43
Sandbar Shrimp and Crab, U-12 shrimp, blue crab-herb stuffing, Yukon Gold mashed potato, tarragon-horseradish-lemon-butter sauce, herb bread crumbs 35

LOBSTER SELECTIONS

One Pound Broiled Cold-Water Lobster Tail, fresh lemon and drawn butter 78
Two Pound Maine Lobster, choice of: simply cracked, removed from shell... 68
 Stuffed with blue crab stuffing in the shell or completely removed from the shell and stuffed (add 15 for crab stuffing)
Lobster Carbonara, wild mushrooms, peas, bacon, parmesan-herb bread crumbs 38

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, 88
30+ Day Dry Aged Steak Selection* Please ask your server... MP
48oz Steak Selection* Please ask your server... MP

SEAFOOD / STEAK ENHANCEMENTS

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

REFINED RUBS AND SAUCES

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

CHOPS AND POULTRY

Bone in Duroc Pork Chop*, signature coffee rub, Yukon Gold mashed potato, roasted shallots, herb-chipotle butter, mango-peach chutney 38
Roasted Free Range Chicken Breast, sweet corn and green pea stuffing, sherry-chicken au jus, bacon, fresh herbs 31

SIDES

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