**RAW BAR**
1/2 DOZEN OYSTERS... 10

**HOT OFF THE GRILL**
KEY LIME OYSTERS... 15
Garlic, parmesan, key lime butter.

CLAMS CASINO... 10
Bacon, peppers, onions, garlic butter.

**APPETIZERS**
GROUPER CHOWDER... 7
LOBSTER BISQUE... 8
SHRIMP COCKTAIL... 9
BAY SHRIMP COCKTAIL... 9

KINGSTON TRIO... 10
Marinated skewers of filet mignon, chicken and pork tenderloin. Grilled and served with peanut sauce and cucumber ribbon.

CRAB PORTOBELLO... 15
Topped with Alaskan King Crab meat, brie, smoked gouda and Manchego cheeses, then broiled.

MUSSLES PROVENÇALE... 10
In a white wine, garlic, basil, saffron broth with plum tomato, basil and lemon zest.

STEAK TARTARE... 14
COCONUT CRUSTED SHRIMP BITES... 12
Rolled in coconut, orange-ginger sauce.

ESCARGOT... 10
In mushroom caps with fresh herbs and garlic butter.

CALAMARI... 14
Lightly fried kung pao style with roasted cashews and crisp noodles.

TUNA SASHIMI... 16
(Served rare) Seared belly tuna with wasabi, Japanese sesame seaweed salad, pickled ginger, and sake-soy dipping sauce.

GREENS
HOUSE OR CAESAR SALAD... 4 with entrée 3
WEDGE OF ICEBERG... 7
Red onions, bacon, grape tomatoes, blue cheese dressing.

CAPRESE... 7
Beefsteak tomatoes, mozzarella, basil, house vinaigrette, and balsamic drizzle.

KALE CAESAR... 8
Bacon and eggs.

ROASTED BEET & ARUGULA... 8
Goat cheese croutons and strawberry balsamic.

SHRIMP LOUIE... 10
Iceberg wedge, shrimp, thousand island dressing, red onion.

HANDHELD $15
JUST CAUGHT GROUPER SANDWICH...
Grilled, blackened, or fried, L.T.O, toasted bun, French fries.

ARTISAN BUTCHER BURGER...
Beef brisket, short rib, 100% USDA Prime, white cheddar, bacon jam, arugula, toasted brioche bun, French fries.

SIDES $15
ROASTED JALAPENO & THREE CHEESE A’GRATIN POTATOES...
Fire Roasted Vegetable Stack... Twice Rocked Potatoes...
Truffled Mac & Cheese... Grilled Asparagus...
Cauliflower & Vermont Cheddar Gratin...
Brussel Sprouts...
We serve the freshest fish caught directly from our own fleet of day boats. Served with garlic mashed potatoes.

**BLACK GROUPER...** 29  •  **AMERICAN RED SNAPPER...** 29

Select from one of our unique and flavorful presentations:

**INDIAN SHORES**
*Our Signature Preparation:*
tomatoes, onion, lemon, capers, garlic, fresh basil - add 3

**WOOD FIRE-GRILLED**
or **BLACKENED**
mango-papaya salsa

**PICCATA**
sautéed with capers, lemon butter - add 3

- with Shrimp, Scallops and Crab Stuffing...  add 5
- with King Crab Meat/Asparagus Oscar...  add 10

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**1200° F**

Served with your choice of garlic mashed potatoes or baked potato.

**PRIME RIBEYE, bone-in...** 1 to 2 Lbs... Mkt
Ribeye steaks sold by the ounce. Ask your server for details.

**FILET MIGNON...** 1/3 LB... 25 - or- 1/2 LB... 32
For your steak, please choose one if you would like an accompanying sauce.
- Béarnaise, Chimichurri, or A-1 “Our Way”

**TWIN BACON-WRAPPED**
**FILET MIGNON...** 32
A pair of center cut petite filets wrapped with apple wood smoked bacon.

**FILET MIGNON OSCAR...** 35
Crowned with King Crab meat, grilled asparagus and finished with Béarnaise sauce.

**SURF & TURF...** 42
Filet Mignon and Lobster Tail

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**SEAFOOD SPECIALTIES**

**ALASKAN KING CRAB LEGS...** 1 1/4 POUNDS... 55
Wood grilling makes these crab legs a serious culinary experience. Served split with drawn butter, and your choice of garlic mashed potatoes or baked potato.

**SOUTH AFRICAN LOBSTER TAILS**
- Single Tail... 19  
- Twin Tails... 36  
- Triple Tails... 54
Served with your choice of garlic mashed potatoes or baked potato.

**JUMBO LUMP CRAB CAKES...** 19
Aztec corn with sautéed bacon. Cajun remoulade.

**SCALLOP CRUSTED SEA BASS...** 32
With pan sauce, and your choice of garlic mashed potatoes or baked potato.

**LOBSTER AND SHRIMP SAUTE...** 29
Lobster, shrimp, broccoli, red peppers, mushrooms, with quill pasta in a light sherry cream sauce. - with shrimp only... 19

**SEARED BACON WRAPPED SCALLOP PASTA...** 21
Sea scallops with a citrus butter cream sauce over linguine with toasted almonds.

**COCONUT CRUSTED SHRIMP BITES...** 18
Rolled in coconut. Served with an orange-ginger sauce, and your choice of garlic mashed potatoes or baked potato.

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**OTHER SPECIALTIES**

**MILE-HIGH MEATLOAF...** 15
Roasted red pepper and mushroom laced loaf. Topped with garlic mashed potatoes, a rich demi glace, and crispy onion straws. Served with garlic mashed potatoes.

**CHICKEN ROCK’N BLEU...** 15
Ham, mozzarella and fresh spinach. Champagne mushroom sauce. Served with garlic mashed potatoes.

**SEARED TERIYAKI TUNA MEDALLIONS...** 16
served over steamed jasmine rice, with baby bok choy.

**ISLAND STYLE CURRY...** 15
Mild red curry spices cooked in coconut milk with carrots, zucchini, bell pepper and basil. Served with jasmine rice.

- Chicken
- Seasonal Vegetables
- Salmon
- Shrimp

**AZTEC CHICKEN PASTA...** 15
Grilled chicken, asparagus, sun-dried tomatoes, adobo broth, cilantro coulis & Manchego garni.