

# **KILLER SHRIMP™**

## **RESTAURANT AND BAR**

### **Happy Hour**

**7 Days a Week**

**3pm-6pm & 10pm-Midnight**

|                                   |           |
|-----------------------------------|-----------|
| <b>Clam Chowder</b>               | <b>5</b>  |
| <b>Fried Calamari</b>             | <b>6</b>  |
| <b>Popcorn Shrimp</b>             | <b>7</b>  |
| <b>*Angus Sliders</b>             | <b>7</b>  |
| <b>Shrimp Tacos</b>               | <b>7</b>  |
| <b>Baja Fish Tacos</b>            | <b>7</b>  |
| <b>Carne Asada Tacos</b>          | <b>7</b>  |
| <b>Grilled Chicken Tacos</b>      | <b>7</b>  |
| <b>*Oysters (ea)</b>              | <b>2</b>  |
| <b>Steamed Mussels Full Order</b> | <b>11</b> |
| <b>Steamed Clams Full Order</b>   | <b>11</b> |
| <br>                              |           |
| <b>Well Drinks</b>                | <b>5</b>  |
| <b>Domestic Beer of the Day</b>   | <b>3</b>  |
| <b>Imported Beer of the Day</b>   | <b>4</b>  |
| <b>Specialty Drink of the Day</b> | <b>5</b>  |
| <b>Happy Hour White Wine</b>      | <b>4</b>  |
| <b>Happy Hour Red Wine</b>        | <b>4</b>  |

\* Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# KILLER SHRIMP™

RESTAURANT AND BAR

## LUNCH MENU

11:30-3pm Daily

Slightly lighter portions of our favorite dishes

|                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------|----|
| <b>*Chopped Caesar Salad-</b> Romaine hearts, garlic croutons, parmesan cheese ( <i>add chicken or shrimp 2</i> )          | 8  |
| <b>Seafood Salad-</b> Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand      | 11 |
| <b>Herbed Chicken Salad-</b> Roasted apples, butter lettuce, radicchio, candied pecans, bleu cheese, champagne vinaigrette | 9  |
| <b>Warm Spinach Salad-</b> Sliced raw mushrooms, hard boiled eggs, feta cheese, bacon, warm balsamic                       | 9  |
| <b>Cup of Clam Chowder-</b> Served New England Style                                                                       | 5  |
| <b>Killer Shrimp Roll-</b> Peppers, onions, aioli, French bread, choice of fries, shrimp au jus                            | 12 |
| <b>*BBQ Mahi Mahi Sandwich-</b> Blue crab slaw, avocado, tomato, brioche bun, choice of fries                              | 12 |
| <b>Pork Belly Sloppy Jo Sliders-</b> House BBQ sauce, fried onion rings, bread and butter pickles, choice of fries         | 10 |
| <b>Portobello Burger-</b> Oven dried tomatoes, fresh mozzarella, spinach, fried onion rings, pesto aioli                   | 11 |
| <b>*Angus Burger-</b> Served with lettuce, tomato, cheese and garlic aioli, choice of fries ( <i>add bacon 1</i> )         | 9  |
| <b>*Blackend Salmon Filet-</b> Maple scented brown butter sweet potatoes and wilted spinach                                | 15 |

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Killer Shrimp is prepared using all natural ingredients that are simmered for 10 hours to create our luxurious spicy sauce. When your order is placed the shrimp are added to the sauce and cooked quickly.

Your order is then rushed to your table piping hot and served with French bread for dunking.

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| Killer Shrimp "Original" served with French Bread                                                            | 17 |
| Killer Shrimp "Shelled" served with French Bread                                                             | 19 |
| Killer Shrimp "Rice" served with French Bread                                                                | 19 |
| Killer Shrimp "Pasta" served with French Bread                                                               | 19 |
| Killer Shrimp & Lobster Shrimp, Lobster Tail and Sweet Corn in our famous Spicy Broth                        | 29 |
| Killer Shrimp, Crab & Lobster Shrimp, Lobster Tail, Snow Crab Claws and Sweet Corn in our famous Spicy Broth | 34 |

### APPETIZERS

#### SEAFOOD

|                              |         |
|------------------------------|---------|
| Killer Mac n' Cheese         | 13      |
| Lobster Mac n' Cheese        | 14      |
| "Peel and Eat" Shrimp        | 14      |
| Shrimp Cocktail              | 11      |
| *Ahi Tuna Poke               | 10      |
| *Oysters                     | 11   19 |
| Snow Crab Claws              | 18   32 |
| *Shellfish Platter           | 22   35 |
| Steamed Mussels              | 14      |
| Pork Belly and Clams         | 14      |
| Popcorn Shrimp               | 10      |
| Fried Calamari               | 9       |
| *Mini Crab Cakes             | 14      |
| *Aguachile                   | 14      |
| Spinach, Crab, Artichoke Dip | 14      |

#### FRIES

|              |    |
|--------------|----|
| House Cut    | 6  |
| Sweet Potato | 7  |
| Killer Spice | 7  |
| Crab         | 16 |

#### TACOS

|                 |    |
|-----------------|----|
| Baja Fish       | 10 |
| Baja Shrimp     | 10 |
| Carne Asada     | 10 |
| Grilled Chicken | 10 |

#### WINGS

|                        |    |
|------------------------|----|
| Asian Pork Drum Sticks | 12 |
| Killer Chicken Tenders | 12 |
| Veggie Hot Wings       | 10 |

### SIDES

|                                                                           |   |
|---------------------------------------------------------------------------|---|
| Killer Corn                                                               | 5 |
| Garlic Mashed Potatoes                                                    | 5 |
| Blue Cheese Mashed Potatoes                                               | 6 |
| Roasted Asparagus                                                         | 6 |
| Steamed Broccoli                                                          | 6 |
| Roasted Vegetables                                                        | 6 |
| Homemade Coleslaw                                                         | 4 |
| Angel Hair Pasta                                                          | 3 |
| Steamed Rice                                                              | 3 |
| "Loaded" Baked Potato                                                     | 6 |
| <i>Served with butter, sour cream, cheddar cheese, bacon &amp; Chives</i> |   |

### SOUPS, SALADS & SANDWICHES

|                                                                                                                     |    |
|---------------------------------------------------------------------------------------------------------------------|----|
| Clam Chowder- Served New England Style                                                                              | 7  |
| Beach House Salad- Chopped iceberg lettuce, tomato, cucumber, croutons                                              | 8  |
| *Grilled Caesar Salad- Romaine hearts, garlic croutons, parmesan cheese                                             | 10 |
| Wedge- Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese                      | 10 |
| Seafood Salad- Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand      | 16 |
| Herbed Chicken Salad- Roasted apples, butter lettuce, radicchio, candied pecans, bleu cheese, champagne vinaigrette | 13 |
| Warm Spinach Salad- Sliced raw mushrooms, hard boiled eggs, feta cheese, bacon, warm balsamic                       | 12 |
| Killer Shrimp Roll- Peppers, onions, aioli, French bread, choice of fries, shrimp au jus                            | 15 |
| *BBQ Mahi Mahi Sandwich- Blue crab slaw, avocado, tomato, brioche bun, choice of fries                              | 14 |
| Pork Belly Sloppy Jo- House BBQ sauce, fried onion rings, bread and butter pickles, choice of fries                 | 15 |
| Portobello Burger- Oven dried tomatoes, fresh mozzarella, spinach, fried onion rings, pesto aioli                   | 13 |
| *Angus Sliders- Served a la carte with lettuce, tomato, cheese and garlic aioli                                     | 9  |

### ENTRÉES

#### MEAT

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| *Grilled Filet Mignon- House cut garlic fries, red wine sauce                                                    | 25 |
| Slow Braised Beef Short Rib- Garlic mashed potatoes, wilted spinach, baby carrots, crispy onions, red wine sauce | 21 |
| *Corn Meal Crusted Pork Chop- Apple braised romaine, ham shank, fingerling potato, creamy peppercorn sauce       | 22 |
| *Grilled Hanger Steak- Bone marrow griddle cake, wilted spinach, roasted shallots, smoked bacon bordelaise       | 22 |
| Pan Roasted Chicken Breast- Garlic mashed potatoes, grilled asparagus, whole grain mustard sauce                 | 19 |

#### SEAFOOD

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| Fisherman's Stew- Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clam, mussel, with grilled bread | 23 |
| *Blackened Salmon Filet- Maple scented brown butter sweet potatoes and wilted spinach                                        | 20 |
| *Jumbo Crab Cakes- Garlic mashed potatoes and a caper beurre blanc sauce                                                     | 21 |
| *Filet Wrapped Sautéed Scallops- served with Dijon Mustard Sauce and Garlic Mashed Potatoes                                  | 22 |
| Jumbo Fried Shrimp- Served with cole slaw and hand cut French fries                                                          | 17 |
| Beer Battered Fish and Chips- Fried Atlantic cod served with cole slaw and hand cut French fries                             | 15 |
| Coconut Crusted Jumbo Shrimp- Served with cole slaw, hand cut French fries, mango chutney                                    | 17 |
| Killer Paella- Saffron rice, Andouille sausage, chicken, clams, mussels, calamari, shrimp                                    | 19 |

#### PASTA

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Lobster Ravioli- Apple wood smoked bacon, spinach, garlic, white wine cream sauce         | 21 |
| Garlic Shrimp Pasta- Black and white linguine, white wine, butter, basil, tomato, saffron | 19 |

|                                  |    |
|----------------------------------|----|
| Add a Lobster Tail to any entrée | 10 |
|----------------------------------|----|

### DESSERT

|                                                                                          |   |
|------------------------------------------------------------------------------------------|---|
| Sweet Potato Pecan Pie with whipped cream                                                | 7 |
| Warm Apple Cobbler with vanilla bean ice cream                                           | 7 |
| New York Cheesecake with praline caramel                                                 | 7 |
| Guinness Chocolate Bread Pudding with vanilla bean ice cream and bulleit bourbon caramel | 7 |
| S'mores layer of chocolate pudding, graham cracker and marshmallow                       | 7 |
| Old School Hot Fudge Sundae with peanuts, whipped cream and cherries                     | 7 |
| Triple Layer Chocolate Cake with whipped cream (add ice cream \$2)                       | 7 |
| Fresh Baked Giant Chocolate Chip Cookie with vanilla bean ice cream and hot fudge        | 7 |

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### Specialty Drinks

10

#### Pieces of Eight

Served with Cruzan Aged Rum, Housemade Passion Fruit Syrup, Fresh Pineapple & Fresh Lime  
*"A revamp of a classic Tiki Drink from the 1960's that originated in Marina Del Rey"*

#### KS Mojito

Served with Atlantico Platino Rum, 2 types of bitters, Mint, Sugar & Fresh Lime  
*"Tri-color mojito based on a recipe from the Queen's Park Hotel in the 1920's"*

#### Shrimp Killa

Featuring Atlantico Reserve Rum combined with Coconut Cream, Pineapple Juice & Freshly Grated Nutmeg  
*"Inspired by a cocktail of a similar name invented at the Soggy Dollar Bar on the Island of Jost Van Dyke."*

#### Black Tea Collins

BelugaVodka infused with Black Tea, Lemon, Sugar & Soda Water  
*"A perfect pairing with our signature Killer Shrimp dish as our Killer Shrimp and iced tea go hand in hand"*

#### Dark 'n Stormy

Gosling's Black Seal Rum charged with Ginger Beer & Fresh Lime  
*"Referred to as Bermuda's national drink and supposedly originated at the Royal Officer's Club."*

#### The Westside

Served with Plymouth Gin Cucumber, Mint, Sugar & Fresh Lime  
*"A new classic that is refreshing and makes a gin lover out of anyone who drinks it."*

#### Killer Margarita

Served with Espolon Tequila, Housemade Curacao & Fresh Lime  
*"Our signature Margarita, based on our recipe for Housemade Orange Liqueur."*

#### Saladito

Served with El Silencio Mezcal, Honey Syrup, Fresh Lime & Chile Salt  
*"Sweet, spicy, & smokey."*

#### Passion Killer

Served with Olmeca Altos Tequila, Passion Fruit, Housemade Curacao, Fresh Lime Juice & Jalapeno.  
*"A delicious passion fruit margarita with a spicy kick."*

#### Sugar Plum

Served with Beluga Vodka, Grenadine & Fresh Grapefruit Juice  
*"A lovely little combination of pomegranate & grapefruit."*

### Wine

|                                                                               | glass | bottle |
|-------------------------------------------------------------------------------|-------|--------|
| Mumm, Brut NV, Napa Valley, California                                        | 8     | 39     |
| Chardonnay, Ravens Wood "Vintners Blend", California                          | 8     | 32     |
| Chardonnay, Francis Coppola "Diamond Collection", Monterey County, California | 9     | 34     |
| Chardonnay, Summerland, Santa Barbara County, California                      | 10    | 42     |
| Chardonnay, Jordan, Russian River Valley, California                          |       | 58     |
| White Blend, The White Doe, Clarksburg, California                            | 9     | 34     |
| Sauvignon Blanc, Brancott, Marlborough New Zealand                            | 9     | 34     |
| Pinot Grigio, Santa Margherita, Alto Adige, Italy                             | 12    | 46     |
| Moscato d'Asti, Cupcake, Asti D.O.C.G., Italy                                 | 8     | 32     |
| Rose, Listel, Languedoc, France                                               | 9     | 34     |
| Pinot Noir, Votre Sante, California                                           | 9     | 34     |
| Merlot, Red Diamond, Washington State                                         | 8     | 32     |
| Merlot, Franciscan Estates, Napa Valley, California                           | 10    | 42     |
| Cabernet Sauvignon, Hidden Crush, Central Coast, California                   | 9     | 34     |
| Cabernet Sauvignon, Simi, Alexander Valley, California                        | 13    | 50     |
| Red Blend, Clos Du Bois "Rouge", California                                   | 9     | 34     |
| Red Blend, Ferrari-Carano "Siena", Sonoma County                              |       | 45     |
| Malbec, Graffigna, San Juan Argentina                                         | 9     | 34     |
| Cabernet, Silver Oak, Alexander Valley, California                            |       | 85     |

#### Draft

|                                    |   |
|------------------------------------|---|
| Blue Moon                          | 6 |
| Fat Tire Ale                       | 6 |
| Goose Island IPA                   | 6 |
| Shock Top Belgian White            | 6 |
| Stella Artois                      | 6 |
| Budweiser                          | 5 |
| Kona Long Board                    | 6 |
| Firestone Walker Double Barrel Ale | 6 |
| Green Flash Imperial IPA           | 6 |
| Goose Island 312 Urban Pale Ale    | 6 |

#### Bottled

|                    |   |
|--------------------|---|
| Negra Modelo       | 6 |
| Pacifico           | 5 |
| Corona             | 5 |
| Corona Light       | 5 |
| Heineken           | 6 |
| Pabst Blue Ribbon  | 4 |
| Pyramid Hefeweizen | 6 |
| Amstel Light       | 6 |
| Tecate             | 5 |

|                          |   |
|--------------------------|---|
| Dos Equis XX Lager       | 5 |
| Budweiser                | 5 |
| Bud Light                | 5 |
| Stella Cidre             | 6 |
| Sierra Nevada Pale Ale   | 6 |
| Estrella Damm Lager      | 6 |
| Guinness Stout           | 6 |
| Kona Big Wave Golden Ale | 6 |

#### Beverages

|                   |     |
|-------------------|-----|
| "Mexican" Coke    | 4.5 |
| Coke              | 3.5 |
| Diet Coke         | 3.5 |
| Sprite            | 3.5 |
| Juices            | 4   |
| Red Bull          | 5   |
| Evian             | 6   |
| Badoit            | 6   |
| Coffee   Iced Tea | 3.5 |