



5721 N. Clark Street
Andersonville | Chicago

Brunch

Whole Grain Oats – pressure cooked served with brown sugar and milk \$5.00 add fresh fruit \$2.50

Yogurt and Fresh Fruit Parfait – plain yogurt with fresh seasonal fruit salad and sprinkled with Kashi \$6.25

Polenta Cakes – house made polenta cakes with Parmesan cheese, sautéed and topped with Provencal sauce \$6.25

add veggie sausage \$3.00 | house sausage or bacon \$2.75 | shrimp \$4.50

Eggs Any Style – choice of 2 extra large eggs served any style with American fried potatoes and toast \$5.25

Smoked Salmon Omelette – peppered smoked salmon and fresh dill in a three egg omelette, American fried potatoes and toast \$6.25

Build Your Own Omelette – your choice of any three stuffings, American fried potatoes and toast \$8.50

Fillings - onion, bell pepper, tomato, spinach, mushrooms, asparagus, ham, American cheese, cheddar cheese, swiss cheese

All Egg White – your choice of any three stuffings, American fried potatoes and toast \$8.50

Each stuffing after your 3 choices \$1.00

Farmers Eggs – two eggs scrambled with Yukon gold potatoes, onions and fresh herbs choice of toast \$6.50

Eggs Ranchero – two eggs any style on warm tortillas and topped with house salsa \$6.50



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Butter Milk Pancakes – three fluffy pancakes with syrup and butter \$6.25
add fresh fruit and whipped cream \$2.00

Multi-Grain Pancakes – stack of three cakes with syrup and butter \$6.50

Yukon Gold Salmon Cakes – two cakes topped with poached egg, béarnaise and toast \$9.50

Eggs Chesapeake – two poached eggs on top of our house made crab cakes, old bay béarnaise
American fried potatoes and toast \$12.50

Top Butt Steak & Eggs – 6oz Stockyards top butt with two eggs any style, American fried potatoes
and toast \$14.00

Citrus French Toast – griddled with fresh citrus and served with syrup and butter \$6.25
add fresh fruit and whipped cream \$2.00

Sides

Thick Sliced Bacon \$2.50

House Sausage \$2.50

Veggie Sausage \$3.00

Turkey Sausage \$3.00

American Fries \$2.25

Toast – your choice of white, wheat, 7 grain, english muffin \$1.25

Bagel and Cream Cheese \$2.50

Beverages

Fresh Orange Juice \$2.00

Tomato Juice \$1.75

Cranberry Juice \$1.75

Metropolis Coffee \$2.25

Iced Tea \$2.25

Hot Tea \$2.50



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Lunch

Appetizers

Shrimp Cocktail – four jumbos with house cocktail sauce, fresh lemon \$10.50

Pastrami Salmon – salmon cured in pepper \$9.95

Oysters – on the half shell, mignonette or cocktail sauce \$12.00 per ½ dozen

Fried Oysters - lightly breaded served with house tartar or cocktail sauce \$13.50 per ½ dozen

Oysters Rockefeller – broiled with spinach, breadcrumbs and pernot cream \$13.50 per ½ dozen

Grilled Calamari \$11.50

Fried Calamari – lightly breaded served with house tartar or cocktail sauce \$8.95



KINGFISHER
SEAFOOD RESTAURANT & BAR

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Salads

Warm Scallop Salad – Pan seared scallops on bibb lettuce with hot bacon vinaigrette \$15.00

Chicken Salad – breast meat poached, tossed with celery, grapes. apple cider mayo on field greens \$9.95

Tuna Salad – white albacore tuna, celery and apples in a lemon pepper mayo on a bed of field greens \$9.95

Caesar Salad – Romaine hearts tossed lightly in our Caesar dressing topped with shaved parmesan and a warm crouton \$5.50 add salmon \$12.50 | add shrimp \$12.50 | add chicken \$10.50

Crab Salad – blue crab meat, bell peppers and celery tossed with sour cream and mayo with fresh avocado, citrus on a bibb lettuce bed, citrus vinaigrette \$14.50

Field Green Salad – fresh greens with tomato cucumber and mushrooms side \$3.00 | entrée \$5.50

Soup

Chowder – cup \$4.50 | bowl \$5.50

Bisque – cup \$4.50 | bowl \$5.50

Soup of the Day – cup \$3.50 | bowl \$4.50



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Sandwiches, et all

Crab Cake Sandwich – all blue crabmeat pan seared on a Kaiser roll with rémoulade sauce 12.50

KINGFISHER Sea Burger – fresh Atlantic cod lightly floured and fried on a Kaiser roll with home-made tartar sauce \$10.50

Shrimp Tacos – sautéed shrimp in a mild red sauce topped with jalapeno cole slaw \$10.50

½ Lb. Angus Burger – fresh Angus broiled to your taste on a sesame seed bun \$9.50
add cheese \$.75 | add bacon \$.95 | add avocado \$1.25

½ Lb. Turkey Burger – house-made fresh ground turkey burger served on a sesame seed bun \$9.50
add cheese \$.75 | add bacon \$.95 | add avocado \$1.25

Fish & Chips – fresh Atlantic cod in our own Smithwick's Ale batter with fresh chips and malt vinegar \$9.95

Meat Loaf – fresh ground Angus, onions and celery, baked daily with mashed potatoes and veggies and gravy \$9.50

Top Butt Steak Sandwich – 6oz Stockyards top butt, broiled to your taste on garlic bread \$13.50

Fresh Seafood Selections of the day

All sandwiches come with your choice of Fresh cut French Fries, Fresh Seasonal Fruit or Veggie Sticks



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Dinner

Appetizers

Warm Scallop Salad – served on bibb lettuce with hot bacon vinaigrette \$12.50

Lobster Medallions – sautéed with white wine, fresh herbs \$17.50

Crab Salad – served on bibb lettuce with avocado and citrus vinaigrette \$12.50

Shrimp Cocktail – four jumbos with house cocktail sauce, fresh lemon \$10.50

Pastrami Salmon – salmon cured in pepper \$9.95

Crab Cake – blue crab cake pan-fried and topped with Cajun rémoulade \$9.95

Oysters – on the half shell, mignonette or cocktail sauce \$12.00 per ½ dozen

Fried Oysters - lightly breaded served with house tartar or cocktail sauce \$13.50 per ½ dozen

Oysters Rockefeller – broiled with spinach, breadcrumbs and pernot cream \$13.50 per ½ dozen

Grilled Calamari \$11.50

Fried Calamari – lightly breaded served with house tartar or cocktail sauce \$8.95

Lake Perch – fresh Canadian, lightly floured and sautéed, house tartar sauce \$8.95

Yukon Gold Salmon Cakes – hand made, pan-fried \$9.00

Steamed Clams – farmed east coast manilas in white wine and fresh herb butter \$12.00

PEI Mussels – fresh mussels steamed with onion, garlic, white wine and fresh lemon \$9.95



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Soup

Chowder – cup \$4.50 | bowl \$5.50

Bisque – cup \$4.50 | bowl \$5.50

Soup of the Day – cup \$3.50 | bowl \$4.50

Fresh Fish

Grilled Marlin – fresh marlin grilled and topped with tomato and fresh herbs. \$19.75

Salmon – fresh, farmed Atlantic salmon, lemon pepper grilled, barbecued, or poached. \$21.50

Lake Perch – fresh, Canadian lake perch, lightly floured and sautéed, house-made tartar sauce \$19.75

Catfish – fresh, farm-raised southern catfish - lemon-peppered, pan-fried or blackened \$14.50

Sea Scallops – fresh, dry-packed - pan-seared, topped with a chipotle glaze \$22.00

Crab Cakes – blue crab meat, pan-fried, and served with Cajun rémoulade \$19.75

Fish and Chips – house made Smithwick's ale batter and fresh chips, with malt vinegar \$13.50

Seafood Linguini – linguini, shrimp, scallops, and today's fresh fish with Sauce Américaine \$16.00



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Shellfish

Tequila Lime Shrimp – jumbo shrimp marinated and grilled. \$21.50

Lemon Pepper Shrimp – **jumbo** shrimp seasoned with lemon pepper and grilled. \$19.95

Sautéed Shrimp Scampi – with fresh tomato, garlic, white wine, and lemon. \$20.50

Coconut Shrimp – jumbo shrimp, dipped in house-made coconut batter and deep fried, with orange marmalade cocktail sauce. \$20.50

BBQ Shrimp – grilled shrimp basted with Kingfisher BBQ sauce. \$19.95

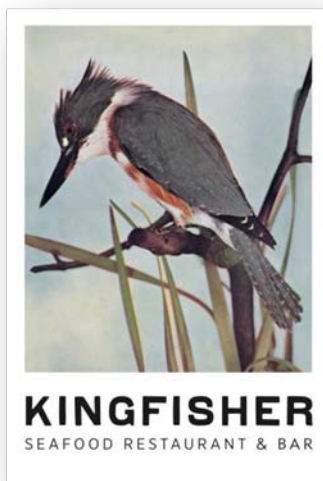
Fried Shrimp – jumbo shrimp, house-breaded and deep fried. \$19.95

Alaskan King Crab Legs – one pound, steamed, with clarified butter. \$32.00

Lobster Tails – two, six ounce Canadian Maine tails, baked with fresh lemon. \$38.00

Lobster Medallions – sliced Maine tails sautéed with white wine, finished with heavy cream. \$39.00

PEI Mussels – fresh Prince Edward Island mussels, steamed with onion, garlic, white wine, and fresh lemon. \$14.00



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MEATS

Our meats are all choice cuts, from Stockyards Packing, Chicago, Illinois

Top Butt Beef Steak – eight ounces, broiled, with peppercorn sauce. \$25.00

Filet Mignon – eight ounces, broiled, with portabella mushroom sauce. \$30.00

New York Strip – fourteen ounces, broiled, served with pommes frites, Dijon sauce. \$27.75

Pork Porterhouse – sixteen ounces, broiled, served on truffled mashed potatoes. \$23.50

Pork Tenderloin – pan-seared with caramelized onions, sweet potato, and spinach. \$19.50

Barbecued Ribs – char grilled and baked, with Kingfisher barbecue sauce.
\$19.75 full slab | \$15.75 half slab

Chicken Breast Vesuvio – with garlic, white wine, and Vesuvio potatoes. \$17.50

Chicken Breast Linguini – boneless breast with linguini, seasonal vegetables and herbs. \$16.50



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Chefs Duets

Crab cake and lake perch. \$19.75

Crab cake and any style shrimp. \$20.50

Barbecue ribs and lake perch. \$19.75

Barbecue ribs and any style shrimp. \$20.50

Barbecue ribs and crab cake. \$20.50

Add a six ounce Canadian Maine lobster tail. \$17.50

KIDS MENU

Chicken fingers – breast cut, lightly floured and fried. \$7.95

Grilled chicken sandwich – marinated breast, served on a hamburger bun. \$7.95

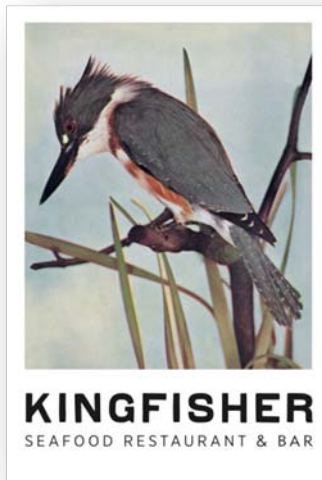
Kids burger – one-quarter pound Angus, hamburger bun. \$7.95

House fish sticks – house-made fish sticks, pan-fried with tartar sauce. \$7.95

Linguini – served with butter or marinara sauce, garlic bread. \$7.95

Grilled cheese – American cheese on white or wheat bread. \$7.95

Kid's meals come with fresh vegetables, fresh fruit, or fresh-cut fries



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DESSERTS

Papaya Mousse Burrito – our fresh papaya mousse wrapped in a chocolate crepe, topped with fresh fruit salsa. \$6.50

KINGFISHER Ice Cream Sandwich – toasted banana nut bread with butter pecan ice cream, caramel and chocolate sauce. \$7.50

Coffee Crumb Chocolate Mousse Roll – our chocolate mousse wrapped in chocolate cake with a coffee crumb crust. \$7.50

Petey's Fresh fruit Cocktail – fresh fruit in a martini glass, topped with Meyer's rum. \$6.50

Ice Cream Sundae – vanilla ice cream with chocolate sauce, whipped cream and peanut brittle. \$6.50

Lemon Pound Cake – served with fresh seasonal fruit and citrus whipped cream. \$6.50