# KILLER CAFE

# **Specialty Plates**

Served with your choice of Hash Browns, Home Fries or Fresh Fruit

Killer Shrimp Benedict- Poached Eggs, Killer Shrimp and Hollandaise served over English Muffins	12
Killer Shrimp Omelet- Our Killer Shrimp infused Omelet with Red Bell Pepper & Caramelized Onion	
covered with Jack & Cheddar Cheese	12
Killer Shrimp & Grits- Our Killer Shimp served over Grits	12
NY Steak & Eggs- Prime NY Steak served with 2 Eggs any style	13
Chicken Fried Steak & Eggs- Chicken Fried Steak topped with Sausage Gravy & 2 Eggs any style	12

# Scrambles & Omelets

Free-Range Eggs served with your choice of Hash Browns, Home Fries or Fresh Fruit

## Choose any 3 items...additional items \$1 each

Ham, Chorizo, Applewood Smoked Bacon, Sausage Links, Chicken Apple Sausage, Shrimp (add \$2) Chicken Breast (add \$2), Smoked Salmon (add \$2), Crab (add \$3), Avocado, Spinach, Tomato, Caramelized Onions, Mushroom, Cheese (Cheddar, Jack, Bleu, Parmesan, Feta, Cream Cheese), Roasted Red Bell Pepper, Egg Whites (add \$2)

# Favorites

<b>2 Eggs any style-</b> 2 Eggs any style served with your choice of Hash Browns or Home Fries & Toast
2 Eggs any style with choice of Bacon, Sausage or Ham- 2 Eggs any style served with your
choice of Bacon, Sausage or Ham and Hash Browns or Home Fries & Toast
Traditional Eggs Benedict- Poached Eggs, Shaved Ham and Hollandaise Sauce served over
English Muffins, Hash Browns or Home Fries
Smoked Salmon Benedict- Poached Eggs, Smoked Salmon and Hollandaise Sauce served over
English Muffins, Hash Browns or Home Fries
Crab Cake Benedict- Poached eggs, Crab Cakes and Hollandaise Sauce served over
English Muffins, Hash Browns or Home Fries
Spinach Benedict- Poached Eggs, Creamed Spinach and Hollandaise Sauce served over
English Muffins, Hash Browns or Home Fries
Breakfast Burrito- Large Flour Tortilla filled with Scrambled Eggs, Bacon, Cheddar Cheese
served with Pico de Gallo & Avocado
Huevos Rancheros- Crispy Corn Tortillas layered with Fried Eggs, Cheddar & Jack Cheese,
Black Beans, Pico de Gallo, Guacomole & Sour Cream
Chorizo & Eggs- Chorizo and Scrambled Eggs topped with homemade Salsa served with
your choice of Flour or Corn Tortillas & Hash Browns or Home Fries
Corned Beef Hash & Eggs- 2 Eggs any style and homemade Corned Beef Hash served with
your choice of Toast
Surfer Breakfast- 2 Eggs any style served with an Angus Beef Patty, Hash Browns
or Home Fries & Toast
Breakfast Sandwich- Egg over easy, Bacon, Melted Cheddar Cheese & Avocado served on
an English Muffin
BTLA- Bacon, Tomato, Lettuce & Avocado Sandwich served on your choice of Bread
Bagel & Lox- Smoked Salmon & Cream Cheese, served with Red Onion, Sliced Tomatos & Capers
on your choice of Bagel
Oatmeal- Freshly made Oatmeal served with Brown Sugar & Raisins on the side
add Fresh Fruit \$3
Granola- Our Granola served with Milk (add Greek Yogurt \$2   add Fresh Fruit \$3)
Continental Breakfast- Greek Yogurt & Fresh Fruit served with your choice of
Croissant or Muffin

# From the Griddle

**Brioche French Toast** Banana, Blueberry or Strawberry add \$3

8

**Buttermilk Pancakes** Banana, Blueberry or Strawberry add \$3

# Sides

12

14

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11

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8 9

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Applewood Smoked Bacon	4
Corned Beef Hash	6
Sausage Links	3
Chicken Apple Sausage	5
Smoked Salmon	6
Free-Range Egg   Egg Whites	2/3
Toast- Wheat, Rye, Sourdough, English Muffin	2
Bagel & Cream Cheese	3
Bagels- Plain, Onion, Poppy Seed or Egg	2
Biscuits & Sausage Gravy	4
Muffins- Blueberry, Banana Pecan, Bran	4
Pastry- Cinnamon Roll, Bear Claw, Croissant	4
Hash Browns or Home Fries	3
Cheese- Cheddar, Jack, Bleu, Parmesan, Feta,	
Cream Cheese, Cottage Cheese	3
Greek Yogurt	3
Tomato	2
Avocado	3
Fresh Fruit and Berries	6
Half Melon- Honeydew or Cantaloupe	5
Beverages	
Fresh Juice- Orange, Tangerine, Grapefruit	4
Juice- Cranberry, Apple, Pineapple	3
Iced Tea or Lemonade	3
Smoothie- Banana- Blueberry- Strawberry	6
Mexican Coke or Red Bull	4
<b>Soda</b> - Coke, Diet Coke, Sprite,	3
Evian or Badoit	6
<b>Hot Tea</b> - Chamomile, Earl Grey, Mint,	0
Green Tea, Tropical Passion	3
Milk	2
Coffee	3
Cappuccino	4
Espresso   Double Espresso	3/5
Latte	5
Mimosa	9
Bellini- Peach or Strawberry	9
Bloody Mary	8
<b>Beer</b> - Corona, Corona Light, Pacifico, Bud	5
Stella, Heineken	6
otona, Piemeken	

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# KILLER SHRIMP<sup>™</sup> RESTAURANT AND BAR

# **Specialty Drinks**

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# **Killer Mojito**

Served with Flor de Canã 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."

Harvey Wallbanger Served with Absolut Vanilla accented with Tangerine Juice & Galliano "This legendary tale of a So Cal surfer named 'Harvey' who's known best for banging his board against walls after winning surf competitions, is re-imagined in this modern incarnation."

**Rum Runner** 

**Black Tea Collins** 

Served with Ketel One Vodka

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."

**Pieces of Eight** 

Served with Flor de Caña 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."

Blue Hawaii

Flor de Caña White Rum shaken into

a frenzy with Housemade Blue Curacao,

Lime & Pineapple Juices

"Created at Henry Kaiser's Hawaiian Village Hotel

in Waikiki and named after the hit song from the 1937

Bing Crosby film 'Waikiki Wedding'."

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."

Draft

Flor de Caña 5 Year Rum integrated with Blackberry & Banana Liqueurs "John Ebert created the Rum Runner at the Holiday Isle Resort in the Florida Keys, back when customers mixed their own drinks, from bottles left out on the Holiday Isle bar."

### Surfer on Acid

Flor de Caña Rum infused with Coconut, Housemade Amaro, & Pineapple Juice "A revamp of the 90's LA Classic created by Eric Tecosky of Jones."

## Wine

Mumm, Brut NV, Napa Valley, California	7	37
Chardonnay, Ravens Wood "Vintners Blend" 2009, California	6	20
Chardonnay, Francis Coppola "Diamond Collection" 2010, Monterey County, California	8	28
Chardonnay, Summerland 2008, Santa Barbara County, California	10	38
Chardonnay Jordan 2010, Russian River Valley, California		55
White Blend, Toasted Head "Untamed White" 2010, Mendocino County, California	8	30
Sauvignon Blanc, Brancott 2009, Marlborough New Zealand	8	30
Pinot Grigio, Santa Margherita 2010, Alto Adige, Italy	12	44
Moscato d'Asti, Cupcake 2010, Asti D.O.C.G., Italy	8	29
Rose, Listel 2010, Languedoc, France	7	27
Pinot Noir, Votre Sante 2009 , California	7	26
Merlot, Red Diamond 2008, Washington State	6	24
Merlot, Summerland 2009, Santa Barbara County, California	10	40
Cabernet Sauvignon, Hayman & Hill 2007, Napa Valley, California	8	30
Cabernet Sauvignon, Simi 2007, Alexander Valley, California	13	50
Red Blend, Clos Du Bois "Rouge" 2009, California	8	30
Red Blend, Ferrari-Carano "Siena" 2009, Sonoma County	12	44
Malbec, Graffigna 2008, San Juan Argentina	8	30
Cabernet, Silver Oak 2007, Alexander Valley, California		85

### Bottled

Blue Moon	6	Negra Modelo	6	"Mexican" Coke
Coors Light	5	Pacifico	5	Coke
Modelo Especial	6	Corona	5	Diet Coke
Pyramid Hefeweizen	6	Corona Light	5	Sprite
Sam Adams	6	Heineken	6	Juices
Sierra Nevada Pale Ale	6	Pabst Blue Ribbon	4	Red Bull
Guinness Stout	6	Primo	5	Evian
Fat Tire Ale	6	Amstel Light	6	Badoit
Newcastle	6	Tecate	5	Coffee   Iced Tea
Arrogant Bastard Ale	6	Dos Equis XX Lager	5	
Kona Long Board	6	Budweiser	5	
Stone IPA	6	Bud Light	5	

Stella Artois

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### Shrimp Killa

Featuring Flor de Caña 7 Year old 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."

### Tequila Sunrise

Espolon Tequila served properly with Crème de Cassis, Grenadine, & Soda Water "The original recipe as served during prohibition at the Agua Caliente Racetrack in Tijuana, MX."

**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."

### **Killer Margarita**

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

glass | bottle

### Beverages

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