

## Aqua

### **Pan-Roasted Salmon** 35

Honey pepper glaze, coconut-pineapple risotto, and cucumber vegetable slaw

### **Sesame Crusted Ahi Tuna** 35

With vegetable risotto on a bed of seaweed salad, with cucumber vegetable slaw

### **Chilean Sea Bass** 45

Miso glazed with curried tomatoes, sautéed spinach, and Yukon gold puree

### **Almond Crusted Snapper** 42

Coconut-pineapple risotto, micro herb salad, and red wine pear sauce

### **Whole Fried Local Snapper** 42

Served with chow slaw drizzled with our famous Thai chili salsa and vegetable risotto

### **Pan Braised Grouper** 39

White wine Shiitake truffle cream, Yukon gold puree, and broccolini

### **Twin Lobster Tails** 58

Served with grilled asparagus, vegetable risotto, and drawn butter

### **One Pound Alaskan King Crab Legs** 95

Steamed and seasoned, served with Yukon gold mashed potatoes, asparagus and drawn butter sauce

### **Fresh-caught Whole Fish Market Price**

Served with grilled asparagus, vegetable risotto, and lemon caper butter sauce.

Deboned tableside.

(caution may contain fish bones)

**\*Whole fish are limited availability\***

## Steaks & Chops

Natural grass and corn-fed beef

All steaks served with roasted garlic bulb, Yukon gold puree, and broccolini

### **10oz Filet Mignon** 52

### **5oz Filet Mignon** 40

### **14oz N.Y. Strip** 45

### **20oz Bone-in Rib Eye** 50

### **Bone-in All-Natural Organic**

### **Berkshire Pork Chop** 40

Served with apricot curried demi-glaze, broccolini, fried onion wisps, and Yukon gold puree

**Add a lobster tail to any entree for \$30**

**Add a pound of Alaskan king crab legs for \$85**

## Entree

### **Ossobuco** 39

Slow-braised pork shank with forest mushroom and truffle risotto

### **Free Range Half Roasted Chicken** 31

Rosemary herb butter, Yukon gold puree, and broccolini

### **Lasagnette with Crustaceans** 40

Ribbons of fresh pasta tossed with crab, lobster, shrimp, grape tomatoes, light tomato, and sherry broth

### **Garden Fettuccine** 27

Tossed with garlic and extra virgin olive oil, and fresh garden vegetables

### **Shrimp over Linguini** 32

With white wine, garlic butter, and lemon zest

### **Mussels over Linguini** 32

Tossed in brandy Fra Diavolo with capers and fresh torn basil

### **Cavatelli with Bay Scallops** 32

Cavatelli tossed with shallots, roasted tomato, shiitake mushroom, scallops, and truffle butter

## Raw Bar

### **Oysters on the Half Shell** 18

Daily selection, 6 shucked fresh to order

### **Oysters Rockefeller** 18

4 baked with creamy spinach and tasty bits

### **Clams on the Half Shell** 15

shucked fresh to order

### **Clams Casino** 18

8 baked with breading and bacon

### **Large Stone Claw (Seasonal) MP**

### **King's Seafood Platter** 120

8 oysters, 8 clams, 8 shrimp, 1/2lb King Crab, 1 1/4lb Maine Lobster

*Consuming raw or undercooked seafood, meats, or eggs may increase your risk of food-borne illness.*

**\$6.99 Split Charge | Parties of 6 or larger, may be subject to a 20% Gratuity Charge**