

LUNCH

Appetizers

Chipotle Chicken Wings

Glazed in Chipotle Sauce, Celery, Carrot Sticks, Choice of Dressing \$ 9

Roasted Poblano Chicken Quesadilla

Marinated Grilled Chicken, Cheddar and Pepper Jack Cheese, Mango Pico de Gallo Salsa Drizzle, Cilantro Crème Fraiche \$ 9

Kingfish Calamari

Crispy fried calamari, roasted pepper aioli, and banana peppers \$ 8

Chilled Shrimp Cocktail

Six chilled shrimp served with cocktail sauce, lemon [low fat & carb-conscious] \$ 12

Crispy Shrimp

Spring roll wrapped shrimp, sweet chile dipping sauce, Thai Napa slaw \$ 10

Salads

Fandango Mango

Spring greens, hearts of palm, avocado, tomato, mango, and an orange-basil vinaigrette. \$ 9

Caesar Salad

Hearts of Romaine, Caesar Dressing, Oven Dried Tomato, Parmesan Cheese, Garlic Croutons \$ 8

Kingfish Seasonal Fruit Plate

Sliced Fresh Fruit and Berries Served with Zucchini Bread and Strawberry Yogurt [low cholesterol] \$ 12

Kingfish Cobb Salad

Grilled Chicken, Smoked Apple-Wood Bacon, , Boiled eggs, Avocado, English Cucumber, green onion, Tomato and Gorgonzola Cheese. Choice of Dressing \$ 11

Shrimp Spinach Salad

Baby Spinach, Gulf Shrimp, Saga Blue Cheese, Spicy Candied Pecans, Red Flame Grapes, Fuji Apples, Tossed With Raspberry Vinaigrette \$ 12

Add to any salad

Shrimp \$6, Chicken \$5, Calamari \$4

Soup du Jour

cup - \$3 bowl - \$5

Sandwiches

Blackened Grouper Sandwich

Blackened Grouper Served With Avocado, Lettuce, Tomato, Jalapeño Aioli, and Mango Salsa on Ciabatta Bread. \$ 13

Grilled Chicken Portabella Wrap

Herb Marinated Chicken, Portabella Mushroom, Roasted Poblano, Provolone Cheese, Cilantro Cream, Roasted Tomatillo Salsa \$ 10

Kingfish Club

Smoked Turkey, Ham, Apple-Wood Bacon, Avocado Slices, Gruyere Cheese. Served on Multi Grain Bread \$ 10

Kingfish Burger

Sautéed Mushrooms, Caramelized Onions, Apple-Wood Smoked Bacon, Gorgonzola Cheese. Served on Ciabatta Bread. \$ 10

Spicy Shrimp Fajita Wrap

Sautéed Shrimp, Bell Peppers, Red Onions, Baby Mixed Greens, Pepper Jack Cheese, Jalapeño Avocado Cream. Served with Grilled Pineapple Salsa \$ 13

Beer Battered Fish Tacos

Beer Battered Mahi-Mahi, Corn Tortillas. Served with Corn Cilantro Coleslaw and Pico De Gallo Salsa \$ 10

Jamaican Jerk Chicken Wrap

Jerk chicken, cilantro mayo, queso blanco, lettuce, tomato, mango salsa, spinach tortilla. Sub grouper \$ 13 \$ 10

Philly Cheese Steak

Grilled black Angus Sirloin, Sautéed Peppers, onions, Wild Mushrooms, Horseradish Havarti Cheese & Pico De Gallo, Served on Cibatta Bread. \$ 10

Pizza & Pasta

Garlic Shrimp

Sautéed Shrimp, Onions, Roasted Garlic, Mozzarella Cheese, Italian Herbs, Lobster Cream Sauce. \$ 13

Pepperoni Pomodoro

Pepperoni, Pomodoro sauce, Mozzarella, Parmesan Cheese, Fresh Herbs \$ 10

Tomato, Basil, Garlic

Goat Cheese, Roma Tomato, Roasted Garlic, Fresh Basil, Oregano, Parmesan Cheese [Low Cholesterol] \$ 10

Lemon Shrimp Linguini

Oven Dried Tomato, Shrimp, Julienne Shallots, Cilantro Leaves, Shaved Garlic, Fresh Lemon Juice. \$ 14

Signature Items




These items have been selected to meet the diverse dietary needs of your guest. Your server will be happy to answer any questions you may have.

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An automatic 20% gratuity will be charged to parties 6 or more.

DINNER

Appetizers

- Blue Crab Anaheim Relleno**
Fried Steak Tomato, Avocado Salsa, Roasted Corn Polenta and Tomatillo Broth
\$ 10
- Pave of Fresh Mozzarella**
Fresh Mozzarella Cheese, Pesto, Fried Tomatoes, Tempura Balsamic Aioli
\$ 8
- Honey Chili Glazed Shrimp**
Corn and Tomatillo Salsa and Roasted Poblano Cream
\$ 12
- Kingfish Calamari** 
Crispy fried calamari, roasted pepper aioli, and banana peppers
\$ 8
- Crispy Shrimp**
Spring roll wrapped shrimp, sweet chile dipping sauce, Thai Napa slaw
\$ 10
- Roasted Poblano Chicken Quesadilla**
Marinated Grilled Chicken, Cheddar and Pepper Jack Cheese, Mango Pico de Gallo Salsa Drizzle, Cilantro Crème Fraiche
\$ 9
- Chipotle Chicken Wings**
Glazed in Chipotle Sauce, Celery, Carrot Sticks, Choice of Dressing
\$ 9

Salads

- Baby Spinach Salad**
Orange Segment, English Cucumber, Red Flame Grape
Oven Dried Tomatoes, Crispy Prosciutto Spicy Citrus Vinaigrette
\$ 8
- Caesar Salad**
Hearts of Romaine, Caesar Dressing, Oven Dried Tomato, Parmesan Cheese, Garlic Croutons
\$ 8
- House Salad**
Fresh Baby Greens, Tomato, English Cucumber, Spiced Candied Pecans, Choice of Dressing [low Fat]
\$ 6

Fandango Mango
Spring greens, hearts of palm, avocado, tomato, mango, and an orange-basil vinaigrette.


\$ 9

Add to any salad
Shrimp \$6, Chicken \$5, Calamari \$4

Soup

- She-Crab Soup**
Lump crab meat in a creamy broth
cup - \$5 bowl - \$7
- Miso Soup**
Tofu, seaweed
\$ 4
- Soup du Jour**
cup - \$3 bowl - \$5

Sandwiches

- Kingfish Burger**
Sautéed Mushrooms, Caramelized Onions, Apple-Wood Smoked Bacon, Gorgonzola Cheese. Served on Ciabatta Bread.
\$ 10
Substitute your choice of cheese at no additional charge
- Blackened Grouper Sandwich** 
Blackened Grouper Served With Avocado, Lettuce, Tomato, Jalapeño Aioli, and Mango Salsa on Ciabatta Bread.
\$ 13
- Grilled Chicken Portabella Wrap**
Herb Marinated Chicken, Portabella Mushroom, Roasted Poblano, Provolone Cheese, Cilantro Cream, Roasted Tomatillo Salsa
\$ 10

Pizza

- Pepperoni Pomodoro**
Pepperoni, Pomodoro sauce, Mozzarella, Parmesan Cheese, Fresh Herbs
\$ 10
- Garlic Shrimp**
Sautéed Shrimp, Onions, Roasted Garlic, Mozzarella Cheese, Italian Herbs, Lobster Cream Sauce.
\$ 13
- Tomato, Basil, Garlic**
Goat Cheese, Roma Tomato, Roasted Garlic, Fresh Basil, Oregano, Parmesan Cheese [Low Cholesterol]
\$ 10




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Signature Entrées

DINNER

Entrées


Herb Crusted Filet of Beef 
Angus Beef Filet, Yukon Gold
Mashed Potatoes, Grilled
Asparagus with a Truffle
Mushroom Vinaigrette
\$29

*Maple Glazed Prime
Rib-eye*
Mashed Potatoes, Asparagus,
Oven-Roasted Tomatoes, Served
with a BBQ Compound Butter
\$ 27


*Stuffed Airline Breast of
Chicken* 
Goat Cheese, Fennel, Sun-dried
Tomatoes Sautéed Asparagus,
Mushroom Mascarpone Risotto,
Roasted Garlic Broth
\$ 18

Seared Pork Tenderloin
Orange Chipotle Pork
Tenderloin, Roasted Fingerling
Potatoes, Charred Vegetable
Ragout, Served with a Tomato
Vinaigrette
\$ 18

Shrimp and Scallop Kabobs
Cilantro Sweet Chili Glazed
Shrimp, Sea Scallop, Oven
Dried Tomatoes, Lemon
Coconut Rice, Served with a
Pineapple Saffron Butter Sauce
\$ 27

Blackened Shrimp
Sautéed Gulf Risotto, Grilled
Asparagus, Served With a Fra
Diavolo Cantaloupe Sauce 
\$ 24

Crispy Seared Salmon
Lavender Honey Glaze,
Linguini, Baby Bok Choy
Served With a Garlic Ginger
Sauce
\$ 21

Potato Crusted Grouper
Pan Seared Grouper, Mushroom
Risotto Sautéed Spinach, Lump
Crab Meat Served With a
Roasted Fennel sauce 
\$26

Pasta Margherita 
Penne Pasta, Oven Dried
Tomatoes, Fresh Basil
Kalamata Olives, Baby
Artichokes, Roasted Garlic
Olive Oil
\$13

Seafood Pasta
Linguini Pasta, Sautéed Shrimp,
Sea Scallop, Lump Crab Meat,
Tomatoes, Served with a
Tarragon Cognac Lobster Sauce
\$28

Desserts

Key Lime Pie
Graham cracker crust, Key lime
custard and fresh seasonal berries

\$6

New York Cheesecake
Topped with fresh strawberry
glaze and homemade whip
topping.
\$8

The Sky Scraper
Towering 5 inch cheesecake
layered with chocolate cake then
topped with Chambord
raspberry sauce.
\$10

Neapolitan Banana Split
Bananas with chocolate, vanilla
and strawberry ice creams topped
with chocolate, caramel, whipped
cream and nuts
\$6

Root Beer Float
IBC Root Beer, vanilla ice cream
and fresh baked cookies
\$5

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increase your risk of food borne illness, especially if you have certain medical conditions.

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SUSHI APPETIZERS & SALADS

Edamame - Chilled soy beans		\$4.95	
Ika Sansai - Marinated squid salad		\$6.95	
House Salad with ginger dressing		\$3.95	
Wakame Salad - Seaweed salad		\$5.95	
Miso Soup		\$3.95	
Tako Carpaccio		\$6.95	
Tuna Poke		\$4.95	

NIGIRI SASHIMI

Yellowfin (Tuna)	\$4.50	\$4.50	
Salmon (Sake)	\$4.50	\$4.50	
Eel (Unagi)	\$4.50	\$4.50	
Cooked Shrimp (Ebi)	\$3.50	\$3.50	
King Crab (Kani)	\$5.50	\$5.50	
Yellowtail (Hamachi)	\$4.50	\$4.50	
Squid (Ika)	\$3.50	\$3.50	
Lobster (Ise Ebi)	\$6.50	\$6.50	
Octopus (Tako)	\$5.50	\$5.50	
Salmon Roe (Ikura)	\$5.50	\$5.50	
Sea Scallops (Hotate gai)	\$5.50	\$5.50	

REGULAR ROLLS HAND ROLL

Eel	\$5.50	\$5.50	
Tuna	\$5.50	\$5.50	
Salmon	\$5.50	\$5.50	
Yellowtail	\$6.50	\$6.50	
Scallops	\$7.50	\$7.50	
Squid	\$6.50	\$6.50	
Lobster	\$8.50	\$8.50	
Cucumber	\$4.50	\$4.50	

FULL ROLLS

California Roll - Crabmeat, cucumber and avocado topped with masago	\$6.50	
Hott Tuna Roll - Tuna, spicy mayo, scallions, sesame oil, avocado topped with tempura crunchies	\$6.50	
Philly Roll - Salmon cream cheese and scallions	\$5.50	
Eel Roll - Eel, scallions, avocado topped with tempura crunchies	\$6.50	
Spicy Scallop Roll - Scallops, scallions and special hot sauce	\$8.50	
Texas Roll - Hoisin Beef, cream cheese and scallions topped with tempura crunchies	\$8.50	
Yellowtail - with scallions and sesame oil	\$5.50	

SPECIALTY ROLLS

Rainbow Roll - California roll topped with assorted sashimi	\$9.50	
Spicy Lobster Roll - Lobster, mayo, shiso, mango, tobiko and scallions	\$10.50	
BPC Roll - Shrimp, asparagus, carrots, scallions, avocado, basil and sweet chile	\$8.00	
Island Roll - Crabmeat, sweet peppers, avocado, basil and mango topped with shredded coconut	\$10.00	
Marley Roll - Unagi, crabmeat, cream cheese, masago, and avocado topped with tempura crunchies	\$8.50	
King Roll - Lobster, shrimp, tuna, red snapper topped with chopped salmon and 3 different caviars	\$13.50	
Calamari Tempura Roll - Fried calamari, green beans and avocado topped with tempura crunchies	\$7.50	

COMBINATION BOATS

Sushi Mori A - California roll and 8 pieces of sushi	\$24.00	
Sushi Mori B - Tuna roll, Negihama roll and 8 pieces of sushi	\$26.00	

Sushi Mori K - California roll, spicy tuna roll and 8 pieces of sushi		\$28.00
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