

APPETIZERS

JUMBO SHRIMP COCKTAIL 17
Absolut Peppar Cocktail Sauce

LOBSTER CARGOT 25
Oven Baked with Butter, Garlic,
Lobster Cream Sauce

OYSTERS LADYBIRD 13
Pan Fried on Saffron Braised Leeks,
Béarnaise Sauce

MARYLAND STYLE CRAB CAKE 22
Oven-baked Jumbo Lump Crab Cake,
Sauce Beurre Blanc

BAKED HERB BOURSIN CHEESE 14
Oven Roasted Garlic, Sourdough Crostini

KIRBY'S FRIED ASPARAGUS 18
Topped with Jumbo Lump Crab,
Béarnaise Sauce

**GRILLED AUSTRALIAN
LAMB CHOPS 22**
Peppered with a Button Mushroom Sauce

GRILLED TEQUILA SHRIMP 18
Lime Cilantro Sauce

BEEF CARPACCIO 15
Capers, Shallots, White Truffle Oil,
Dijon Cream Sauce

SNOW CRAB CLAWS 15
Served *Cold* with Absolut Peppar
Cocktail Sauce or *Hot* Scampi Style

TRADITIONAL FRENCH ESCARGOT 12

POTATO CRUSTED CALAMARI 14

FRIED PICKLE CHIPS 7

**CHEF'S SEAFOOD
APPETIZER ASSORTMENT**
For 2 **15** | For 4 **28**

MAC N CHEESE

Traditional Mac n Cheese **10**
Jalapeno Bacon Mac n Cheese **11**
Lobster Mac n Cheese **19**

SOUP+SALAD

SOUP OF THE DAY 5

LOBSTER BISQUE 11

BLEU CHEESE WEDGE 10

**BEEFSTEAK TOMATO SALAD
(SEASONAL) 10**
Red Onions, Bleu Cheese Crumbles, Vinaigrette

HEIRLOOM CAPRESE (SEASONAL) 11
Fresh Mozzarella, Heirloom Tomatoes,
Olive Oil, Aged Balsamic Vinegar

CAESAR SALAD 10
Grilled Chicken **13**
Shrimp **17**

KIRBY'S SEAFOOD SALAD 15
Lump Crab, Shrimp, Hearts of Palm,
Artichoke Hearts, Tomato, Onion,
Kirby's Garlic Dressing

KIRBY'S CHOPPED SALAD 10
Iceberg Lettuce, Granny Smith Apples,
Walnuts, Applewood Smoked Bacon,
Red Onions, Signature Bleu Cheese Dressing

À LA CARTE

Sautéed Mushrooms **10**

Sautéed Vegetables **7**

Broccoli **8**

Asparagus **10**

Creamed Spinach **9**

Grilled Rosemary Zucchini **8**

Onion Rings **9**

Au Gratin Potatoes **11**

Susie's Famous Mashed Potatoes **9**

Baked Potato **7**

House Cut French Fries **7**

Sautéed Spinach **8**

Creamed Corn **8**

Mushroom Risotto **10**

Lobster Risotto **16**

Children's, Gluten Free & Vegetarian entrees upon request.

STEAKS+CHOPS

Entrées are Served with Your Choice of Homemade Soup of the Day or a Crisp Green
Dinner Salad Topped with One of Our Homemade Salad Dressings.

Black & Blue: Cold red center, charred on the outside

Pittsburgh: Warm red center, charred on the outside | **Rare:** Cold red center | **Medium Rare:** Warm, red center
Medium: Warm, pink center | **Medium Well:** Traces of pink | **Well:** No pink

BLUE RIBBON FILET MIGNON Center Cut of the Tenderloin, (7 oz) **38** | (10 oz) **44**

PRIME "COWBOY CUT" RIBEYE (24 oz) 58

ANGUS RIBEYE (18 oz) 47

PRIME NEW YORK STRIP (16 oz) 52

ROQUEFORT FILET Blue Ribbon Filet Mignon, Roquefort Sauce, (7 oz) **40** | (10 oz) **46**

PEPPER STEAK Blue Ribbon Filet Mignon Pressed in Cracked Peppercorns,
Cognac Pepper Sauce, (7 oz) **40** | (10 oz) **46**

TOURNEDOS BÉARNAISE Tenderloin Medallions, Béarnaise Sauce **38**

GRILLED TENDERLOIN TIPS TRIO Served with Our Three Signature Sauces **34**

AUSTRALIAN RACK OF LAMB Pan Seared, Shiitaki Mushroom Veal Demi Glace, (14 oz) **45**

APPLEWOOD SMOKED BACON DUROC PORK CHOP Brown Maple Butter, (12 oz) **40**

>> **ADD TO ANY STEAK** <<

Chicken Fried Oysters Bearnaise **6** | Shrimp, Blackened or Grilled **7**
Jumbo Lump Crab Oscar **10** | Lobster Scampi **18**

FETTUCINI ALFREDO OR MARINARA With Grilled Chicken **18** With Shrimp **22**

CHICKEN FLORENTINE 24 Oven-baked Chicken Breast Stuffed with Sautéed
Spinach, Mushrooms, Button Mushroom Cream Sauce

SEAFOOD

**GRILLED REDFISH WITH JUMBO
LUMP CRAB 35** Beurre Blanc, Haricot Verts

PAN ROASTED SEA BASS 34
Lobster Risotto

PAN SEARED AHI TUNA 33
Black Sesame Crusted Sashimi Grade Tuna,
Ponzu Sautéed Vegetable Stir Fry

CEDAR PLANK SALMON 31
Sauce Beurre Blanc

**AUSTRALIAN COLD WATER
LOBSTER TAIL (MARKET)**

ALASKAN KING CRAB LEGS (MARKET)

SURF AND TURF (MARKET)
Blue Ribbon Filet Mignon, Australian
Lobster Tail

KING AND TURF (MARKET)
Blue Ribbon Filet Mignon, Alaskan King
Crab Legs

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