

APPETIZERS

JUMBO SHRIMP COCKTAIL 20
Absolut Peppar Cocktail Sauce

GRILLED TEQUILA SHRIMP 20
Lime Cilantro Sauce

MARYLAND STYLE CRAB CAKE 24
Oven Baked Jumbo Lump Crab Cake,
Sauce Beurre Blanc

POTATO CRUSTED CALAMARI 18

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

BAKED HERB BOURSIN CHEESE 14
Oven Roasted Garlic, Sourdough Crostini

FRIED PICKLE CHIPS 10

BEEF CARPACCIO 16
Capers, Shallots, White Truffle Oil,
Dijon Cream Sauce

SNOW CRAB CLAWS 25
Served Cold with Absolut Peppar
Cocktail Sauce or Hot Scampi Style

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

**GRILLED AUSTRALIAN
LAMB CHOPS 24**
Peppered with a Button Mushroom Sauce

FRIED MUSHROOMS 10
Ranch Dressing

CHEF'S SEAFOOD ASSORTMENT
Small 18 | Large 32

A' LA CARTE

Au Gratin Potatoes 12

Baked Potato 10

Susie's Famous Mashed Potatoes 9
Fried Okra 8

Onion Rings 9

House Cut French Fries 8

Lobster Risotto 16

Mushroom Risotto 10

Creamed Corn 8

Sautéed Mushrooms 10

Asparagus 10

Sautéed Spinach 8

Broccoli 8

Grilled Rosemary Zucchini 10

Blistered Brussels 10
Bacon & Onion

Creamed Spinach 11
Bacon & Parmesan

SOUP+SALAD

SOUP OF THE DAY 5

LOBSTER BISQUE 11

CAESAR SALAD 11
Grilled Chicken 13
Shrimp 19

BLEU CHEESE WEDGE 12

KIRBY'S CHOPPED SALAD 12
Iceberg Lettuce, Granny Smith Apples,
Tomatoes, Candied Walnuts, Applewood Smoked
Bacon, Red Onions, Tossed with
our Signature Bleu Cheese Dressing

**BEEFSTEAK TOMATO SALAD
(SEASONAL) 12**

Red Onions, Bleu Cheese
Crumbles, Vinaigrette

INSALATA CAPRESE (SEASONAL) 12

Fresh Mozzarella, Heirloom Tomatoes,
Basil, Olive Oil, Aged Balsamic Vinegar

KIRBY'S SEAFOOD SALAD 15

Lump Crab, Shrimp, Hearts of Palm,
Artichoke Hearts, Tomatoes, Onion,
Kirby's Garlic Dressing

MAC N' CHEESE

Traditional 11

Jalapeño Bacon 12

Lobster 22

STEAKS+CHOPS

All Entrées Served with Kirby's House Salad or Soup of the Day

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

PRIME "COWBOY CUT" RIBEYE (24 oz) 60

PRIME ANGUS RIBEYE (18 oz) 53

PRIME NEW YORK STRIP (16 oz) 54

FILET MIGNON Center Cut of the Tenderloin (7 oz) 41 | (10 oz) 48

PEPPER STEAK Blue Ribbon Filet Mignon Pressed in Cracked Peppercorns,
Cognac Pepper Sauce (7 oz) 43 | (10 oz) 50

ROQUEFORT FILET Blue Ribbon Filet Mignon, Roquefort Sauce (7 oz) 43 | (10 oz) 50

TOURNEDOS BÉARNAISE Tenderloin Medallions, Béarnaise Sauce 41

GRILLED TENDERLOIN TIPS TRIO Three Signature Sauces 37

DOUBLE CUT LAMB CHOPS Tzatziki, Mint Chimichurri (14 oz) 51

DRY-AGED PORK CHOP

Blistered Brussels, Creole Mustard Mashed Potatoes, Togarshi Aioli (16 oz) 42

>> ADD TO ANY STEAK <<

Blackened/Grilled Shrimp 9 | Jumbo Lump Crab 10 | Lobster Oscar 13

CHEESE TORTELLINI Boursin Cream, Capers, Tomatoes, Artichoke, Red Onions
With Grilled Chicken 24 Shrimp 27 Tenderloin 30 Lobster 32

CAPRESE CHICKEN 24 Zoodles, Basil, Mozzarella, Marinara

SEAFOOD

OVEN-BAKED REDFISH 40

Hazelnut, White Cheddar & Parmesan
Encrusted, Beurre Blanc, Haricots Verts

PAN ROASTED SEABASS 42

Lobster Risotto

PAN SEARED AHI TUNA 39

Black Sesame Crusted Sashimi Grade Tuna,
Ponzu Sautéed Vegetable Stir Fry

CEDAR PLANK SALMON 40

Sauce Beurre Blanc

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

ALASKAN KING CRAB LEGS (MARKET)

SURF AND TURF (MARKET)

Lobster Tail & Steak of Choice

KING AND TURF (MARKET)

Alaskan King Crab Legs & Steak of Choice