



## Chef's Features

### Appetizers

**Kirby's Seafood Towers 45.00**

Ice cold seafood tower with 6 Ounce North Atlantic Lobster Tail, 4 Ounces Alaskan King Crab Legs, 2 Jumbo Shrimp, 2 Blue Point Oysters, 1 Snow Crab Claw per person. Served with three sauces: Red Wine Mignonette, and Absolut Peppar Cocktail Sauce ( no oysters - sub 1 shrimp per oysters )

**Blue Point Oysters 21.00**

Production: Wild/Farmed Availability: Year-round Size: 3.5+ inches Appearance: Large white to brown shells Flavor: Medium salinity, springy meat, light mineral finish. The Westport/Norwalk island chain feature cold, nutrient rich shallow waters with swift currents and sandy bottoms.

**Oysters Rockefeller 22.00**

6 Blue Point Oysters, Creamed Spinach, Bacon, Parmesan cheese.

**Chef's Seafood Assortment for 4 40.00**

Calamari, 4 Tequila Shrimp, 4 Scampi Crab Claws

**Maryland Style Crab Cake 29.00**

Sauce Beurre Blanc

**Lobster Cargot 29.00**

Basil Cream Sauce

**Jumbo Shrimp Cocktail 20.00**

Absolut Peppar Cocktail Sauce

**Grilled Tequila Shrimp 20.00**

Tequila Lime Sauce

**Opelio Crab Claws 25.00**

Served Scampi or Cocktail Style

**Potato Crusted Calamari 19.00**

Spicy Marinara

**Fried Asparagus & Crab 22.00**

Jumbo Lump Crab, Bearnaise

**Grilled Lamb Chops** 22.00

Button Mushroom Cream Sauce

**Beef Carpaccio** 18.00

Capers, Aioli, Truffle Oil, Crostinis

**Fried Pickle Chips** 10.00

Creamy Garlic Dressing

## Salads

**Blue Cheese Wedge** 12.00

Blue Cheese Crumbles, Applewood Bacon

**Kirby's Chopped Salad** 12.00

House Made Blue Cheese Dressing, Applewood Bacon, Granny Smith Apples, Red Onion, Grape Tomatoes, Candied Walnuts

**Caprese Salad** 12.00

Aged Balsamic, Basil Oil

**Blue Cheese and Beefsteak Tomato Salad** 12.00

Red Wine Vinaigrette

**Kirby's Caesar** 11.00

Shaved Parmesan, House Made Croutons

**Kirby's Seafood Salad** 15.00

Shrimp, Crab, Artichoke Hearts, Hearts of Palm, Onions, Tomatoes, House Made Garlic Dressing

**House Salad** 8.00

Choice of Dressing

## Chef's Cuts

**Japanese A-5 Wagyu Filet Mignon By The Ounce** 0.00

Wagyu (à'Œç%» WagyuÂ«, literally "Japanese Cow") refers to several breed of cattle, the most desirable is genetically predisposed to intense marbling and produces a high percentage of oleaginous unsaturated fat. This Beef from Miyazaki, Japan is known for its flavor and tenderness throughout the world. These Cuts are the best in House.

**12 Ounce Bone In Filet** 65.00

Boursin Mashed Potatoes	
<b>16 Ounce Bone-In Filet</b>	<b>75.00</b>
Boursin Mashed Potatoes	
<b>Dry Aged 12 Ounce Bone In Filet</b>	<b>80.00</b>
Boursin Mashed Potatoes	
<b>Dry Aged 14 Ounce Bone In Filet</b>	<b>85.00</b>
Boursin Mashed Potatoes	
<b>Dry Aged 24 Ounce Cowboy Ribeye</b>	<b>90.00</b>
Boursin Mashed Potatoes	
<b>24 Ounce Prime Cowboy Ribeye</b>	<b>65.00</b>
Grilled to Your Temperature	
<b>18 Ounce Angus Ribeye</b>	<b>52.00</b>
Grilled to Your Temperature	
<b>16 Ounce Prime NY Strip</b>	<b>55.00</b>
Grilled to Your Temperature	
<b>7 Ounce Filet Mignon</b>	<b>42.00</b>
Grilled to Your Temperature	
<b>10 Ounce Filet Mignon</b>	<b>48.00</b>
Grilled to Your Temperature	

## Entrées

<b>Steak &amp; Cake</b>	<b>49.00</b>
Sauce Beurre Blanc	
<b>Hazelnut Crusted Redfish</b>	<b>37.00</b>
Sauteed Haricot Verts, Beurre Blanc	
<b>Oven Roasted Seabass</b>	<b>42.00</b>
Lobster Risotto, Basil Oil, Harissa	
<b>Cedar Plank Salmon</b>	<b>38.00</b>

Sauce Beurre Blanc

**Redfish Pontchartrain 43.00**

Blackened Redfish, Creole Cream Sauce, Jumbo Shrimp, Jumbo Lump Crab, Sautéed Baby Spinach

**Pan Seared Ahi Tuna 45.00**

Sesame Seed Encrusted, Ponzu Stir Fry Vegetables

**Australian Rack Of Lamb 50.00**

Mint Chimichurri, Tzatziki Sauce

**Dry Aged Tomahawk Pork Chop 55.00**

Kirby's Spice Rubbed with Togarashi Truffle Aioli, Creole Mustard Mashed Potatoes

**Caprese Chicken 25.00**

Fresh Basil, Mozzarella Cheese, Sauce Marinara, Squash and Zucchini Spirals

## A la Carte

**Chicken Fried Brussels Sprouts 12.00**

Black Pepper Duck Fat Gravy, Applewood Smoked Bacon

**Jalapeno Lobster & Scallop Risotto 28.00**

Jalapeno Sauce, Nova Scotia Lobster Claw Meat, Diver Scallops, Creamy Risotto

**Au Gratin Potatoes 12.00**

Scalloped, Oven Baked

**Baked Potato 10.00**

Your Choice of Toppings

**Susie's Mashed Potatoes 10.00**

Partial Skin On, Same Famous Recipe

**House Cut Fries 10.00**

Cut Daily In House

**Sauteed Mushrooms 12.00**

Button Mushrooms with Red Wine and Butter

**Sauteed Asparagus 12.00**

Bacon Brussels Sprouts 12.00

Oven Roasted, Flash Sauteed

Kirby's Mac & Cheese 12.00

5 Cheese Blend, Tobacco Onions

Jalapeno Mac & Cheese 12.00

Applewood Bacon

Loaded Steak Fries 10.00

Served with Ranch

Creamed Spinach 12.00

Applewood Smoked Bacon

Mushroom Risotto 10.00

Lobster Risotto 20.00

Broccoli 12.00

Saut ed

## Chefs Additions

Jumbo Lump Crab Oscar 18.00

Sauteed Jumbo Lump Crab and Asparagus, Sauce Bearnaise

Beamaise, Cognac Pepper, or  
Roquefort Sauce 3.00

Add To Any Steak

Compound Butter

Truffle Butter- \$11

## Desserts

Kirby's Chocolate Cake 10.00

Creme Brulee 12.00

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Skillet Bourbon Pecan Pie 12.00

Iron Skillet Bourbon Pecan Pie, Vanilla Ice Cream , Caramel Sauce

Blueberry Crumble Cheesecake 15.00

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Cherries Jubilee Cheesecake 15.00

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Turtle Cheesecake 15.00

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Half-Baked Skillet Cookie 12.00

Chocolate Chip, cinnamon skillet soft cookie, marshmallows, graham crackers, a la mode

Glazed Donut Pear Bread Pudding 10.00

Kirby's Chocolate Martini 12.00

Godiva dark & white chocolate, vanilla vodka, dark creme de cocoa

Espresso Martini 14.00

Vanilla vodka, espresso, Irish cream

Kirby's Coffee 9.00

Creme de cocoa, amaretto, & Irish cream with a cinnamon sugar rim, whipped cream, & a cherry

Irish Coffee 9.00

Bushmills Irish whiskey, simple syrup, fresh coffee, & whipped cream

B52 Coffee 10.00

Grand Marnier, Bailey's Irish cream, & Patron XO Cafe with whipped cream