

# KINCAID'S

## FISH, CHOP & STEAK HOUSE

ARTFULLY SERVING QUALITY MEATS AND  
SUSTAINABLE SEAFOOD SINCE 1986.

### FROM THE MIXOLOGIST

#### Cucumber-Elderflower Smash

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 13

### SHAREABLES

#### Oven Roasted Crab and Artichoke Dip

Sweet onion, Parmesan, warm house bread 18

#### Oysters on the Half Shell\* gf

Bloody Mary cocktail sauce, mignonette, lemon 21

#### Crispy Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 17

#### Warm Brie With Macadamia Nut Crust veg

Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 16

#### Seared Teriyaki Beef Tidbits\*

Sushi rice, daikon spouts, pickled ginger sesame seeds 17

#### Shrimp and Grits

New Orleans BBQ sauce, white Cheddar grits, bacon, green onion 15

#### Tasting Sampler\*

Oven Roasted Crab & Artichoke Dip,  
Seared Teriyaki Tenderloins, Shrimp & Grits 39

#### Buffalo Chicken Wings

House-made signature Louisiana-style hot sauce, blue cheese dressing 14

### HOMEMADE SOUPS

#### New England Clam Chowder

House-made bacon bread crumbs, Italian parsley 11

#### Lobster Bisque

Butter-poached lobster, crème fraîche, fresh herbs 13

### MIXED GREENS

#### Point Reyes Farmstead Blue Cheese gf

Romaine, slivered almonds, chopped egg, blue cheese crumbles 11

#### Classic Caesar Salad

Crisp romaine, house-made olive oil croutons, Asiago cheese 10

#### Maple Pear and Blue Cheese

Seasonal greens, romaine, radicchio, pears, blue cheese crumbles, candied pecans, maple vinaigrette 11

#### Caprese

Heirloom tomatoes, fresh mozzarella, fresh basil, black pepper, kosher salt, balsamic glaze 11

### ACCOMPANIMENTS

Dungeness Crab &  
Béarnaise gf 16

New Orleans BBQ Prawns 9

North Atlantic Lobster &  
Beurre Blanc 12

Pan Seared Sea Scallops 14

### SIDES

Roasted Garlic  
Mushrooms gf/veg 8

White Cheddar Mac & Cheese  
veg 10

1/2 lb. Chargrilled Asparagus  
& Béarnaise gf/veg 12

Lobster Mac & Cheese 18

### FRESH FISH

Served with seasonal market vegetables and  
Yukon Gold mashed potatoes  
Grilled | Baked | Pan Seared | Blackened

Coho Salmon\* 24

Steelhead\* 22

Halibut\* 34

Sole 20

### SEAFOOD SPECIALTIES

#### Fish & Chips

Beer batter, French fries, house-made tartar, lemon 20

#### Prawn and Scallop Fettucine

Pan seared scallops, prawns, white wine, clam broth, garlic cream,  
Parmesan 27

#### Seafood Louie Salad\* gf

Grilled salmon, Dungeness crab, poached prawns, asparagus,  
cucumber, hard-cooked egg, housemade 1000 Island dressing 28

#### Pan Seared Halibut with Pea Puree

Risotto cakes, shaved asparagus, beurre blanc 37

#### Grilled Salmon with Fennel Relish

Roasted Fingerling potatoes, cardamom beurre blanc, spinach, bacon 26

#### Pan Seared Scallops with Mushroom Jus

English peas, snap peas, kale, pasta fregola, lemon 38

#### Roasted Northern Atlantic Lobster Tails

Fingerling potatoes, market fresh vegetables, garlic butter, beurre  
blanc 60

### SIGNATURE LAND

#### Rock Salt Roasted Prime Rib\*

Mashed Yukon potatoes, au jus, spicy horseradish,  
chef's seasonal vegetables 12 oz. 44 | 16 oz. 50.5

#### Char-Grilled Steaks

Steak-house butter, Yukon gold mashed potatoes,  
market fresh vegetables

Filet Mignon 7 oz.\* 43 | 10 oz.\* 52

American Wagyu Sirloin 8 oz.\* 39

New York Steak 12 oz.\* 48

Ribeye 16 oz.\* 56

#### Char-Grilled Chophouse Burger\*

All-natural hormone free hand-formed patty, smoked truffle mushrooms,  
aged Cheddar, thick bacon, grilled onion, house sauce, brioche bun 18  
- Gluten-free bun available for an additional \$2 -

#### Smoked Pork Chop with Strawberry Chutney

Grilled, Juniper Berry Brine, market fresh vegetables,  
oven roasted fingerling potatoes 27

#### Oven-Roasted Chicken Dijon

Asiago and panko crust, Yukon Gold mashed potatoes, wilted spinach,  
bacon bread crumbs 27

Managing Director: Alex Santos | Executive Chef: Raul Hernandez

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.  
veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary. \*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. We include a living wage charge in your bill to offset the local minimum wage. This is not a charge for services provided.

RKBU\_MM 6/1/2021