

# 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 16

#### Warm Brie With Macadamia Nut Crust veg

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

#### Seared Teriyaki Beef Tidbits\*

Sushi rice, daikon sprouts, 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

### HOMEMADE SOUPS

#### New England Clam Chowder

House-made bacon bread crumbs, Italian parsley 11

#### French Onion Soup

House-made bone broth, caramelized onions, toasted baguette, Swiss and Parmesan cheese 11

### BOWLS & GREENS

#### Maytag Blue Cheese gf

Romaine, slivered almonds, chopped egg, blue cheese crumbles 10

#### Classic Caesar Salad

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

#### Broadway Pea Salad gf

Water chestnuts, bacon, creamy white pepper dressing 9

#### Iceberg Lettuce Wedge

Blue cheese crumbles, tomatoes, bacon, blue cheese dressing 10

### ACCOMPANIMENTS

Dungeness Crab & Béarnaise  
gf 14

New Orleans BBQ Prawns 9

Lobster Tail & Beurre Blanc 26

Pan Seared Sea Scallops 14

### SIDES

Roasted Garlic Mushrooms  
gf/veg 8

White Cheddar Mac & Cheese  
veg 10

Grilled Asparagus & Bearnaise  
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

Walleye 23

Swordfish 30

Alaskan Halibut 32

Wild Sockeye Salmon 32

### SEAFOOD SPECIALTIES

#### Seared Halibut with Charred Corn and Crab Ceviche

Achiote rubbed fingerling yams, sweet corn succotash,  
roasted tomatillo salsa, red pepper coulis 35

#### 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 32

#### Pan Seared Scallops with Mushroom Jus

English peas, snap peas, kale, pasta fregola, lemon 34

#### Roasted Northern Atlantic Lobster Tails

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

#### Grilled BBQ Spiced Salmon

Summer vegetables, charred corn, avocado mousse, lemon, basil 35

#### Fish & Chips

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

### 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 Chophouse Burger\*

All-natural hormone free hand-formed patty, smoked truffle mushrooms,  
aged Cheddar, thick bacon, grilled onion, house sauce, brioche bun 20  
- Gluten-free bun available for an additional \$1 -

#### Oven-Roasted Chicken Dijon

Asiago and panko crust, Yukon Gold mashed potatoes, wilted spinach,  
bacon bread crumbs 26

#### Pork Chop with Grilled Peaches

Lemon thyme rub, Bourbon peach salsa, roasted fingerling potatoes,  
kale, bacon jam 27

#### Char-Grilled Steaks

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

Filet Mignon 7 oz.\* 43 | 10 oz.\* 49

New York Steak 12 oz.\* 50

Ribeye 16 oz.\* 56

#### BBQ Baby Back Ribs

House-made sauce, French fries, coleslaw  
half rack 21 | full rack 29

Managing Director: Sheryl Vatne | Executive Chef: Trevor Bercier

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.

RKSP\_MM 9/20/2021