



## Starters

### **King Bar Bread Service 6**

sourdough loaf | za'atar lavosh  
artisanal cheesestick | herbed butter | olive tapenade

### **Ocean Plate 66\***

1/2 maine lobster | 2 skull island shrimp  
jumbo lump crab | tuna tartare | 4 oysters

### **Kong Skull Island Cocktail 22\***

wild caught skull island jumbo shrimp

### **Naked Oysters 24\***

east & west coast selections  
blood orange mignonette

### **Dressed Oysters 28\***

east & west coast selections  
mojo shrimp | pickled stone fruit

### **Crab In A Shell 29**

jumbo lump crabmeat | tomato fennel gazpacho  
yukon potato | semolina puffs

### **Clams Casino 22**

cherrystone clams | herbed panko  
bacon | parmesan | lemon

### **Cheese & Charcuterie 26**

chef's artisanal selections

### **Burke's Candied Clothesline Bacon 24\***

maple black pepper glaze | pickle

### **Tuna Tartare 26\***

yuzu vinaigrette | avocado | root vegetable crisps

### **Onion Me 19**

onion soup | crispy onion rings | brandy  
chihuahua cheese

### **Baby Romaine Caesar Salad 18**

cured egg yolk | parmesan | chive oil  
add chicken 6  
add shrimp 9

### **Chicken Cobb Salad 26\***

chopped greens | cucumber | heirloom tomato  
bacon | grilled corn | fontina | buttermilk ranch

#### **\* Gluten Free Item**

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Please tell your server about any food allergies.

18% gratuity will be added to parties of six or more guests



## Mains

### **Lobster Roll 32**

maine lobster | brioche roll | truffle fries

### **Wagyu Burger 28**

bacon | vermont cheddar | fries

### **Burke Dogg 26**

portuguese sausage | mirasol aioli | brioche roll  
crushed burke chips | fries

### **Drunk Lamb Tortolloni 48**

red wine braised lamb belly | english peas | grana padano

### **Faroe Island Salmon 46**

andy boy florentino | white miso glaze  
champagne butter sauce

### **Lobsta Chic 42**

lobster tail | chicken lollipops | angry oil | tarragon aioli

## **USDA Prime Salt Brick Beef\***

All of our steaks are aged using Chef David  
Burke's patented dry aging process using  
Himalayan pink salt

<u>Cut</u>	<u>Weight</u>	<u>Price</u>
<b>Bone-In Ribeye</b>	<b>24 OZ</b>	<b>76</b>
<b>Filet Mignon</b>	<b>12 OZ</b>	<b>68</b>
<b>Bone-In Strip</b>	<b>20 OZ</b>	<b>72</b>

served with cognac-peppercorn sauce |  
B1 sauce | béarnaise

## Sides

### **Hipster Fries 14\***

### **Creamed Spinach 14\***

### **Grilled Asparagus 14\***

### **Mashed Potatoes 14\***

### **Mac & Cheese 14**

### **Lobster Mac & Cheese 25**

## Desserts

### **Key Lime Meringue Tart 14**

fresh blueberries | blueberry sauce

### **Flourless Chocolate Cake 16**

cotton candy | chocolate flakes | salted caramel gelato

### **Seasonal Mixed Berries 14**

Sorbet of the day