

DINNER

APPETIZERS

CHILLED SEAFOOD TOWERHalf 120 / Full 225 For the Table – <i>Full Order is Two Tier Tower</i>	
AL'S CLASSIC SEAFOOD PLATTER28 per guest Tempura Prawn, Calamari, Crab Cake Each Guest	
PREMIUM OSETRA CAVIAR 200 Traditional Service	
EAST COAST OYSTERS BY THE DOZEN:	
Raw Half Shell - Traditional Set Up.....42	
Rockefeller Style.....50	
Fried.....42	
MUSSELS & CLAMS24 P.E.I. Mussels, Littleneck Clams, White Wine	
TEMPURA BATTERED PRAWNS23 Mixed Greens, Honey Mustard Vinaigrette	
CLASSIC SHRIMP COCKTAIL23 Chilled Jumbo Prawns, Lemon, Remoulade, Cocktail Sauce	
BLACKENED PRAWNS23 Provençal Lettuce, Dressing "Louis"	
ESCARGOTS & TORTELLINI23 Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES25 Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
CALAMARI22 Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried	
SMOKED SALMON22 Sesame Lavosh, Traditional Service	
TUNA "POKE"24 Toasted Sesame, Pine Nuts, Cilantro, Red Onion, Jalapeño Peppers, Sesame Lavosh	
TERIYAKI MARINATED QUAIL24 Roasted Mushrooms, Pickled Ginger	
STEAK TARTARE29 Quail Egg, House Made Potato Chips	
WAGYU CARPACCIO29 Pine Nuts, Parmesan, Olive Oil	

WINE BY THE GLASS – 7OZ. POUR

SPARKLING

DOM PERIGNON BRUT Champagne..... 95	
VEUVE CLICQUOT YELLOW LABEL BRUT Champagne..... 40	
MOET & CHANDON BRUT Champagne.....31	
ROEDERER ESTATE BRUT SPARKLING California..... 19	
NICOLAS FEUILLATTE SPARKLING ROSE France.....22	
ZERBINA PROSECCO Italy13	

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....24	
ROMBAUER Sauvignon Blanc California21	
JORDAN Chardonnay Russian River.....24	
MER SOLIEL Chardonnay Santa Lucia Highlands.....16	
DOMAINE LAROCHE Chablis, France.....24	
DR. LOOSEN BROS. Riesling Germany.....14	
SANTA MARGHERITA Pinot Grigio Italy18	
ROSE GOLD Rose Provence.....16	

RED

FLOWERS Pinot Noir Sonoma Coast.....28	
NATIVE FLORA Pinot Noir Willamette Oregon.....19	
STAGS' LEAP WINERY Merlot Napa Valley.....22	
FRANK FAMILY Cabernet Sauvignon Napa Valley.....29	
ROTH Cabernet Sauvignon Alexander Valley.....18	
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....15	
ALTOCEDRO Malbec Uco Valley, Argentina.....15	
LEVIATHAN Red Blend California.....21	
PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....25	
LES CADRANS DE LASSEGUE St. Emilion, France.....21	
LUCENTE TOSCANA, Italy.....18	
NUMANTHIA 'TERMES' Toro, Spain18	

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI18 Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
BARREL AGED OLD FASHION20 Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
JESSE'S MARGARITA 5.020 Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY18 Maker's Mark, Bauchant, Martini Rossi Sweet Vermouth, Lemon	
THE GRAND MANHATTAN21 Hennessy VS, Cointreau, Martini Rossi Sweet Vermouth, Angostura Bitters	
AGED CUBAN18 Diplomatico Reserva, Lime, Mint, Angostura Bitters, Fee Foam	
WATERMELON BASIL MARTINI16 Western Son Watermelon, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI17 Ketel One Grapefruit Rose, St-Germain, Grapefruit Juice	

SEASONAL COCKTAILS

TEQUIL-A-MOCKINGBIRD20 Casa Noble Reposado, Licor 43, Watermelon, Lime, Mint	
BLUEBONNET19 Hendricks Grand Cabaret, Tito's, Blueberry	
CRISTAL COSMO21 Casamigo Cristalino, White Peach-Cranberry, Cointreau, Clarified Lime	
PEACH TEA18 Woodford Reserve, Peach, Lemon, Basil	
MANGOTINI19 Codigo Blanco, Malibu, Mango, Lime, Tajin	
LYCHEE MARTINI19 Haku Vodka, Soho Lychee, St. George Spiced Pear, Lime, Popping Bubbles	
DESERT FLOWER20 Teremana Reposado, Illegal Joven, Cointreau, Aloe/Pineapple, Cucumber	
SUMMER SIPPER19 Fraser & Thompson Whiskey, Pama Liqueur, Cranberry Juice, Strawberry, Lemon	

MOCKTAILS

RITUAL MARGARITA12 Ritual Non-Alcoholic Tequila, Lime, Orange, Sugar	
SEEDLIP SOUTHSIDE12 Seedlip Grove 42, Lime, Mint, Sugar	

BEER

KINGSVILLE LIGHT EH! LAGER9	
KINGSVILLE CZECH STYLE LAGER9	
KINGSVILLE HEFEWEIZEN9	
DEEP ELLUM IPA7	
SHINER BOCK6	
MODELO ESPECIAL7	
NEGRA MODELO7	
MILLER LITE6	
BUDWEISER6	
COORS LIGHT6	
MICHELOB ULTRA6	
EIGHT7	
STELLA ARTOIS7	
DOS EQUIS LAGER7	
GUINNESS DRAUGHT9	

SOUP & SALADS

CRAB AND CORN CHOWDER Small 12 / Large 24	
SOUP OF THE DAY Small.....9 / Large 12	
HOUSE SALAD 10	Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
CLASSIC CAESAR 13	Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA 16	Avocado, Basil, Balsamic Demi
THE WEDGE 14	Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
WARM GOAT CHEESE 16	Mixed Greens, Almond Slivers, Green Apple, Sun-dried Tomato Vinaigrette
AL'S SALAD29	Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing
THE CHOPPED SALAD 16	Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese, Avocado
BRAD'S GRILLED PEAR 16	Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

MAIN COURSES

SEAFOOD

CHILEAN SEA BASS 50	Lobster Risotto, Citrus & Basil
ATLANTIC SALMON 44	Israeli Couscous, Organic Tomato Ragu, Herb-Yogurt Dressed Arugula
PARMESAN PANKO CRUSTED RED SNAPPER 55	Spinach-Artichoke Ravioli, Diced Tomatoes, Capers & Roasted Garlic Butter Sauce
ROASTED HALIBUT 45	"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
JAPANESE HORSERADISH CRUSTED HALIBUT 55	Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish
SESAME CRUSTED TUNA 49	Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice
GRILLED SEA SCALLOPS 44	Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins, Cilantro & Lime Vinaigrette

LAND FARE

FILET MIGNON 8 oz..... 59	Red Potatoes, Green Beans, Port Wine Foie Gras Sauce
SPINALIS STEAK FRITES 99	Truffle Shoestring Fries, Green Peppercorn Sauce
"STEAK MIGUEL" 80	Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño
PRIME RIB 20oz. (Limited Availability) 77	Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream
AIR, LAND, & SEA 65	Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi
TEXAS WAGYU LONG BONE SHORT RIB 59	Parsnip Puree, Sautéed Kale, Foie Gras Demi
NORTH DAKOTA BUFFALO FILET 65	Grilled Vegetables, Red Potatoes, Habanero BBQ Sauce
CHICKEN PARMESAN 29	Pan Fried, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce
CHICKEN PICCATA 29	Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans
VEAL OSSO BUCCO 55	Mushroom Risotto, Demi-Glace
CALVES LIVER 29	Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

VEGAN

GRILLED PORTABELLA ENCHILADAS 28	Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce
THAI STIR FRY 26	Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots
AL'S BOWL 26	Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

LOBSTER

EAST COAST LIVE LOBSTER <i>Limited Qty.</i> Various SizesMkt	
LOBSTER TAIL 6oz. 59 / 12oz. 105	
"THERMIDOR STYLE" WHOLE LOBSTER ...MKT PRICE + 30	Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese
SURF & TURF – THE GOLD STANDARD 110	8oz. Peppercorn-Crusted Sliced Filet Mignon & 6oz. Lobster Tail Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace
"SURF & TURF RAMEN" 79	Chix Lobster, Wagyu-Angus Tenderloin, Ramen, Green Onions, Shiitake Mushrooms, Red Bell Pepper, Spicy Ginger-Soy Broth

GRILLED SPECIALTIES

FILET MIGNON 10 oz..... 62	
BONE-IN FILET MIGNON 16 oz..... 120	
WAGYU ANGUS FILET MIGNON 8 oz..... 87	
NEW YORK STRIP 16 oz..... 77	
WAGYU-ANGUS NEW YORK STRIP 16 oz..... 93	
COWBOY RIBEYE 22 oz..... 85	
TOMAHAWK RIBEYE 28 oz..... 145	
PORTERHOUSE 30 oz..... 145	
JAPANESE A5 WAGYU Four Ounce Minimum 35/oz.	
VEAL CHOP 16 oz..... 69	
COLORADO LAMB CHOPS	Two Double Bone Chops, Mint Jelly 99
BERKSHIRE PORK CHOPS 2-10 oz..... 43	
ATLANTIC SALMON FILLET 12 oz..... 40	
TRIO OF HOUSEMADE SAUCES 7	1. Port Wine Foie Gras 2. Green Peppercorn 3. Cognac Peppercorn

GRILL PREPARATIONS & TOPPING

LOBSTER THERMIDOR STYLE 40	
SCAMPI SAUCE & JUMBO PRAWNS 29	Butter, Garlic, White Wine, Tomatoes, Basil
GRAPE PORT WINE DEMI-GLACE 29	Foie Gras, Crispy Caramelized Onions
JUMBO LUMP CRAB & ANGEL HAIR 39	Butter, Garlic, White Wine, Sun-dried Tomatoes, Basil
DIANE SAUCE & BLACK TRUFFLE 39	Butter, Shallots, Garlic, Brandy, Cream, Mushrooms
ROASTED GARLIC 5	
BLACK PEPPERCORN CRUSTED 5	
HORSERADISH CRUSTED 5	
BLEU CHEESE TOPPING 5	
BLACK TRUFFLE BUTTER 10	
OSCAR STYLE Bearnaise, Jumbo Lump Crab, Asparagus 40	

SIDES

ROASTED BRUSSELS SPROUTS with Bacon..... 12	
SAUTÉED SPINACH Garlic & Olive Oil..... 10	
CREAMED SPINACH 10	
BROCCOLI Harissa Aioli, Crispy Onions..... 12	
ASPARAGUS Red Wine Vinaigrette, Cumin Crumble 14	
GREEN BEANS Sautéed Garlic, Lemon 14	
ROASTED MUSHROOMS Balsamic, Shallots, Garlic 14	
CREAMED CORN 10	
GLAZED CARROTS 12	
LOBSTER RISOTTO 19	
MUSHROOM RISOTTO 15	
SHOESTRING ONIONS 12	
SIGNATURE POTATOES Gruyere, Cheddar & Bacon..... 14	
WHIPPED SWEET POTATOES 10	
FRENCH FRIES 10	
BAKED POTATO 11	
SKILLET POTATOES Sautéed Onions, Herb Dressing..... 12	
GARLIC MASHED RED POTATOES 10	
BEEF & WILD BOAR BOLOGNESE 16	
MACARONI & CHEESE 12	Béchamel, Gruyere, Cheddar, Crumble Topping add Lobster 23

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."