

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 Italy 13	

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand..... 24	
ROMBAUER Sauvignon Blanc California..... 21	
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 Italy..... 18	
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	
PRUNOTTO OCCHETTI LANGHE NEBBIOLO, Italy..... 19	
NUMANTHIA 'TERMES' Toro, Spain..... 18	

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI18 Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI18 Ketel One Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED20 Michter's Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
JALISCO OLD FASHIONED19 Don Fulano Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
MIJENTA PALOMA17 Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
BOULEVARDIER18 Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
BLACK CHERRY LEMON-DROP18 Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	
PEACH PLEASE18 Yellow Rose Whiskey, Lemon Juice, Peach Puree, Sweet Tea	

SEASONAL COCKTAILS

SPICY PINEAPPLE MARGARITA18 Jalapeño Infused Flecha Blanco Tequila, Pineapple Juice, Fresh Lime Juice, Grand Marnier, Jalapeño Salt Rim – <i>a libation by Griff</i>	
TEQUILA SMASH18 Casa Noble Blanco, Fresh Lemons & Limes, Honey Water, Mint, Sugar Salt Rim – <i>a libation by Ben</i>	
GIN APPLE PIE18 Roku Gin, Apple Cider, Monin Cinnamon Syrup – <i>a libation by Chris</i>	
BLACK MANHATTAN20 High West Double Rye, Amaro Montenegro, Ancho Reyes, Dolin Sweet Vermouth, Angostura Bitters – <i>a libation by Justin</i>	
ASPEN LYCHEE MARTINI18 Aspen Vodka, St. George Spiced Pear, Soho Lychee, Lychee Syrup, Fresh Lime Juice, Edible Orchid Flower Garnish- <i>a libation by Danae</i>	
THE CAMPFIRE MULE18 TX Whiskey, Fresh Lemon Juice, Maple Syrup, Ladybird Ginger Beer – <i>a libation by Jim</i>	
ZACAPA MARTINEZ18 Zacapa No. 23 Rum, Amontillado Sherry, Heering Sherry, Dolin Sweet Vermouth, Orange Bitters – <i>a libation by Danny</i>	
F&T HOT TODDY18 Fraser & Thompson Whiskey, Amaro Montenegro, Local Honey, Hot Water, Lemon – <i>a libation by Justice</i>	

MOCKTAILS

WATERMELON LEMON MOCKTINI12 Watermelon Syrup, Lemonade, Topo Chico	
RASPBERRY MANGO MARGARITA12 Fresh Raspberry, Mango Puree, Lime Juice, Agave	

BEER

DEEP ELLUM DALLAS BLONDE 7	
DEEP ELLUM IPA 7	
SHINER BOCK 6	
MILLER LITE 6	
COORS LIGHT 6	
MICHELOB ULTRA 6	
MODELO ESPECIAL 7	
EIGHT 7	
STELLA ARTOIS 7	
KINGSVILLE LIGHT EH! LAGER 9	
KINGSVILLE CZECH STYLE LAGER 9	
KINGSVILLE HEFEWEIZEN 9	

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 BASS50	Lobster Risotto, Citrus & Basil
ATLANTIC SALMON44	Israeli Couscous, Organic Tomato Ragu, Herb-Yogurt Dressed Arugula
PARMESAN PANKO CRUSTED RED SNAPPER55	Smoked Mozzarella Ravioli, Tomatoes, Roasted Red Pepper Sauce
ROASTED HALIBUT45	"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
JAPANESE HORSERADISH CRUSTED HALIBUT 55	Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish
SESAME CRUSTED TUNA49	Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice
GRILLED SEA SCALLOPS44	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
"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, & SEA65	Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi
NORTH DAKOTA BUFFALO FILET65	Grilled Vegetables, Red Potatoes, Habanero BBQ Sauce
CHICKEN PARMESAN29	Pan Fried, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce
CHICKEN PICCATA29	Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans
VEAL OSSO BUCCO 55	Mushroom Risotto, Demi-Glace
CALVES LIVER29	Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

VEGAN

GRILLED PORTABELLA ENCHILADAS28	Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce
THAI STIR FRY26	Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots
AL'S BOWL26	Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion, Spicy Garlic Ginger Thai Sauce

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
KONA CRUSTED FILET MIGNON & LOBSTER THERMIDOR173	Chix Lobster, Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese 8oz. Kona-Crusted Filet Mignon, Blueberry Chipotle Sauce

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 NY STRIP 16 oz..... 93	
COWBOY RIBEYE 22 oz..... 85	
TOMAHAWK RIBEYE 28 oz.....145	
PORTERHOUSE 30 oz.....145	
JAPANESE A5 WAGYU Four Ounce Minimum35/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
KONA CRUSTED 12	Blueberry Chipotle Sauce
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 POTATO11	
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