

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 Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
PRIVATE BARREL OLD FASHION20 Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
JESSE'S MARGARITA 5.020 Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
SPICED LYCHEE MARTINI19 Haku, Soho Lychee Liqueur, St. George Spiced Pear, Lime, Popping Bubbles	
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

GOLDEN HOUR19 Basil Hayden, Dolin Blanc, Campari, Giffard Piment D'Espelette, Grapefruit Bitters	
CHERRY TEQUILA SOUR20 Casa Noble Reposado, Cherry Syrup, Lemon Juice, Fee Foam	
MR. GREY18 Aviation, Earl Grey Tea, Honey Syrup, Domaine de Canton, Lemon Juice	
FROSTED POINSETTIA17 Tito's, Cranberry Syrup, Lemon Juice, Zerbina Prosecco	
AFTER DARK22 Casa Del Sol Reposado, Illegal Joven, Cardamom & Orange Bitters	
BLOODY SIDECAR25 The Macallan 12yr, Fruitful Blood Orange, Cointreau, Lemon Juice	
ULTIMA PALABRA18 Flecha Azul Blanco, Green Chartreuse, Luxardo Liqueur, Lime Juice	
MAPLE MANHATTAN20 Woodford Reserve, Maple Syrup, Sweet Vermouth, Bitters	

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 SALAD	29
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 Sizes	Mkt
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."