

WINE BY THE GLASS

7 oz. pour

SPARKLING

- DOM PÉRIGNON** Brut, Champagne, France 95
- VEUVE CLIQUOT YELLOW LABEL** Brut, Champagne, France 40
- MOËT & CHANDON** Brut, Champagne, France 31
- ROEDERER ESTATE** Brut, Sparkling, California 20
- NICOLAS FEUILLATTE** Brut Rosé, Champagne, France 28
- JEIO** Brut, Valdobbiadene Prosecco Superiore, Italy 15
- BUDHAGIRL** Demi-Sec, Sparkling, California 16

WHITE & ROSÉ

- CLOUDY BAY** Sauvignon Blanc, New Zealand 24
- FAR NIENTE** Chardonnay, Napa Valley 30
- MER SOLEIL** Chardonnay, Santa Lucia Highlands 16
- DOMAINE LAROCHE** Chablis, France 25
- ROMBAUER** Sauvignon Blanc, California 21
- DR. LOOSEN BROS.** Riesling, Germany 14
- SANTA MARGHERITA** Pinot Grigio, Italy 18
- ROSE GOLD** Rosé, Provence 16

RED

- FLOWERS** Pinot Noir, Sonoma Coast 29
- NATIVE FLORA** Pinot Noir, Willamette Oregon 19
- STAGS' LEAP WINERY** Merlot, Napa Valley 23
- FRANK FAMILY** Cabernet Sauvignon, Napa Valley 29
- DETAILS BY SINEGAL** Cabernet Sauvignon, Sonoma county 18
- J. LOHR SEVEN OAKS** Cabernet Sauvignon, Paso Robles 15
- ALTOCEDRO** Malbec, Uco Valley, Argentina 15
- LEVIATHAN** Red Blend, California 22
- PENFOLD'S BIN 389** Cabernet-Shiraz, Barrosa Valley, Australia 29
- LES CADRANS DE LASSÈGUE SAINT-ÉMILION** Merlot, France 22
- PRUNOTTO OCCHETTI LANGHE** Nebbiolo, Italy 21
- NUMANTHIA "TERMES" TORO** Tempranillo, Spain 23

COCKTAILS

SEASONAL

- TEQUILA MOCKINGBIRD** 20
Casa Noble Reposado, Licor 43,
Fresh Watermelon Juice,
Fresh Lime Juice, Mint
- BREAKFAST MARTINI** 18
Hendricks, Cointreau, Fresh Lemon Juice,
Orange Marmalade
- GOLDEN HOUR** 19
Makers Mark, St. Germain,
Fresh Lemon Juice, Ginger Ale
- LUNA AZUL MARGARITA** 19
Lalo Blanco, Rosaluna Mezcal, Fresh Lime Juice
Pineapple Juice, Blueberry Puree, Tajin Rim
- WHITE VESPER** 17
Aspen Vodka, Monkey 47, Cointreau,
Hendricks Strawberry Juice, Fresh Lime Juice
- JALISCO OLD FASHIONED** 20
Flecha Azul Reposado, Amber Agave,
Angostura & Orange Bitters
- WESTERN FLIGHT** 19
High West Bourbon, Nonino Amaro,
Aperol, Fresh Lemon Juice
- CURIOUS GEORGE** 18
Monkey Shoulder Scotch,
Giffard Banane du Bresil, Cointreau,
Walnut & Angostura Bitters

ZERO PROOF

- COCONUT PINEAPPLE COLLINS** 12
Fresh Pineapple Juice,
Coconut Nune, Soda Water
- ESPRESSO-MARTINI** 12
Seedlip Grove 42, Espresso, Vanilla Syrup

SIGNATURE

- AL'S BLUE-CHIP MARTINI** 18
Grey Goose, Blue Cheese Salt, Blue Cheese Olives
- CLASSIC OLD FASHIONED** 20
Buffalo Trace Bourbon, Sugar, Aged Whiskey Bitters,
Orange Zest, Luxardo Cherry
- UPTOWN MANHATTAN** 21
Elijah Craig "Private Barrel", Cointreau,
Sweet Vermouth, Orange Bitters
- PEACH PLEASER** 18
Yellow Rose Bourbon, Peach Schnapps,
Fresh Lemon Juice, Peach Puree
- JESSE'S MARGARITA** 20
Patron Reposado, Jalisco Orange Liqueur,
Fresh Lime Juice, Amber Agave, Tajin Rim
- SPICED LYCHEE** 19
Haku Vodka, Soho Lychee Liqueur,
St. George Spiced Pear, Lime, Popping Bubbles
- BLACK CHERRY LEMON DOP** 18
Effen Black Cherry, Fresh Lemon Juice, Simple Syrup
- TEXAS GRAPEFRUITINI** 17
Ketel One Grapefruit Rose, St. Germain,
Fresh Grapefruit Juice
- WATERMELON BASIL MARTINI** 16
Western Son Watermelon Vodka,
Fresh Lemon Juice, Basil
- ESPRESSO MARTINI** 19
Smirnoff Vanilla, Licor 43, Espresso,
- WATERMELON MINT COOLER** 12
Fresh Watermelon Juice, Watermelon Syrup,
Fresh Lime Juice, Mint, Soda Water
- LADYBIRD MULE** 12
Seedlip Grove 42, Cucumber Sugar,
Ladybird Ginger Beer

BEER

- KINGSVILLE LIGHT EH! LAGER** PINT 9
- KINGSVILLE CZECH STYLE LAGER** PINT 9
- KINGSVILLE HEFEWEIZEN** PINT 9
- DEEP ELLUM IPA** 7
- SHINER BOCK** 6
- MODELO ESPECIAL** 7
- NEGRA MODELO** 7
- DOS EQUIS LAGER** 7
- STELLA ARTOIS** 7
- MILLER LITE** 6
- COORS LIGHT** 6
- EIGHT LIGHT LAGER** 7
- MICHELOIS ULTRA** 6
- BUDWEISER** 6
- GUINNESS DRAUGHT 440ml** 9
- BUCKLER** 6
Non Alcoholic

PRIME SEAFOOD STARTERS

CHILLED SEAFOOD TOWER - THREE TIERS 225

Twelve Oysters, Eight Tiger Prawns, Jumbo Lump Crab Meat, Poached Maine Lobster
Cocktail Sauce, Tartar Sauce, Remoulade, Horseradish, Mignonette, Lemon

CHILLED SEAFOOD TOWER - TWO TIERS 120

Six Oysters, Four Tiger Prawns, Jumbo Lump Crab Meat, Poached Maine Lobster
Cocktail Sauce, Tartar Sauce, Remoulade, Horseradish, Mignonette, Lemon

CLASSIC SEAFOOD PLATTER 28 Per Person

Tempura Tiger Prawn, Fried Calamari, Crab Cake,
Roasted Tomato Sauce, Garlic Aioli, Whole Grain Mustard Sauce,
Spiced Tomato Jam, Honey Mustard Vinaigrette, Honey Ginger Teriyaki Sauce

EAST COAST OYSTERS BY THE DOZEN

Raw on the Half Shell 42
Cocktail Sauce, Horseradish, Mignonette, Lemon

Rockefeller 50

Baked, Creamed Spinach, Panko,
Pernod Liqueur, Parmesan, Lemon

Fried 42

Remoulade, Garlic Aioli

PREMIUM OSSETRA CAVIAR 200

One Ounce, Mother of Pearl Spoon,
Egg Whites, Egg Yolks, Minced Red Onion,
Crème Fraiche, Toasted Brioche

MUSSELS & CLAMS 24

P.E.I. Mussels, Littleneck Clams,
White Wine, Tomato, Parsley, Garlic Bread

TEMPURA BATTERED PRAWNS 23

Field Greens, Honey Mustard Vinaigrette,
Honey Ginger Teriyaki Sauce

CLASSIC SHRIMP COCKTAIL 23

Chilled Jumbo Prawns, Lemon,
Remoulade, Cocktail Sauce

BLACKENED PRAWNS 23

Provençal Salad, Dressing "Louie"

CRAB CAKES 25

Whole Grain Mustard Sauce,
Spiced Tomato Jam

CALAMARI 22

Roasted Tomato Sauce, Garlic Aioli,
Sautéed or Fried

SMOKED SALMON 22

Sesame Lavosh, Traditional Service

TUNA POKE 24

Toasted Sesame, Pine Nuts, Cilantro,
Red Onion, Jalapeño, Sesame Lavosh

Please advise your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

APPETIZERS

- ESCARGOT & TORTELLINI** 23
Tomato, Prosciutto,
Cream Sauce, Garlic Bread
- TERIYAKI MARINATED QUAIL** 24
Two Grilled Quail, Roasted Mushrooms,
Coconut Rice, Pickled Ginger
- STEAK TARTARE** 29
Quail Egg, Housemade Potato Chips
- WAGYU CARPACCIO** 29
Pine Nuts, Parmesan, Extra Virgin Olive Oil,
Sesame Lavosh

SOUPS

- CRAB & CORN CHOWDER** Small 12 / Large 24
- SOUP OF THE DAY** Small 9 / Large 12

SALADS

- HOUSE SALAD** 10
Field Greens, Tomato, Carrot, Radish,
Choice of Dressing
- CLASSIC CAESAR** 13
Romaine, Parmesan, Sesame Lavosh
- TOMATO & MOZZARELLA** 16
Avocado, Fresh Basil, Balsamic Demi,
Garlic Vinaigrette
- THE WEDGE** 14
Iceberg, Tomato, Bacon,
Crumbled & Creamy Danish Blue Cheese
- WARM GOAT CHEESE** 16
Field Greens, Almond Slivers, Tomato,
Green Apple, Sun-Dried Tomato Vinaigrette
- AL'S SALAD** 29
Field Greens, Hearts of Palm, Avocado,
Shrimp, Crab, Tomato, Green Beans,
Russian or Garlic Dressing
- THE CHOPPED SALAD** 16
Iceberg, Hard Boiled Egg, Tomato, Bacon,
Red Onion, Crumbled Danish Blue Cheese,
Avocado, Garlic Vinaigrette
- BRAD'S GRILLED PEAR** 16
Field Greens, Marcona Almonds,
Manchego, Citrus Vinaigrette

VEGAN

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

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SEAFOOD

- CHILEAN SEA BASS** 55
Lobster Risotto, Bianco, Citrus & Basil
- ATLANTIC SALMON** 44
Israeli Couscous, Organic Tomato Ragù,
Herb-Yogurt Dressed Arugula
- RED SNAPPER** 55
Parmesan-Panko Crusted,
Spinach & Artichoke Ravioli, Capers,
Tomato, Roasted Garlic Butter Sauce
- YELLOWFIN TUNA** 49
Sesame Crusted, Coconut Rice,
Avocado, Cilantro,
Grilled Pineapple-Jalapeño Salsa
- ALASKAN HALIBUT** 55/45
PREPARATION CHOICES:
Japanese Horseradish Crusted,
Shrimp Fried Rice, Tempura Prawn,
Green Mango Garnish
-or-
Mediterranean Style - Linguini, Olives,
Capers, Marinara, Fresh Basil
- SEA SCALLOPS** 44
Grilled Scallops, Roasted Cauliflower,
Wild & Coconut Rice, Cashew Butter,
Golden Raisins, Parsley & Lime Vinaigrette

LOBSTER

- SURF & TURF**
- THE GOLD STANDARD** 110
8oz. Peppercorn-Crusted Sliced Filet Mignon,
6oz. Lobster Tail, Garlic Mashed Potatoes,
Grilled Asparagus, Red Wine Demi-Glace
- RAMEN STYLE** 79
Chix Lobster, Wagyu-Angus Tenderloin,
Ramen, Green Onions, Shitake Mushrooms,
Red Bell Pepper, Ginger-Soy Broth
- EAST COAST LIVE LOBSTER MKT**
Various Sizes, Limited Availability
Broiled or Steamed
- THERMIDOR STYLE**
EAST COAST LOBSTER MKT PRICE + 30
Shelled & Broiled with Shrimp,
Lump Crab, Creole-Mustard Béchamel,
Panko, Parmesan
- LOBSTER TAIL 6 oz. 59 / 12 oz. 105**
Broiled, Drawn Butter

LAND FARE

- FILET MIGNON 8 oz. 59**
Al's Favorite Red Potatoes, Green Beans,
Port Wine Foie Gras Sauce
- STEAK MIGUEL 80**
Sliced Center Cut Ribeye, Pimento, Onion,
Jalapeño, Green Peppercorn Sauce
- PRIME RIB 20oz. 77**
Limited Availability
Skillet Potatoes, Green Beans,
Au Jus, Horseradish Cream
- NORTH DAKOTA BUFFALO FILET 9oz. 65**
Grilled Seasonal Vegetables,
Al's Favorite Red Potatoes, Habanero BBQ Sauce
- AIR, LAND, & SEA 65**
Grilled Quail, Buffalo, Tiger Prawn, Grilled Scallop,
Overcooked Carrots, Port Wine Foie Gras Sauce
- TEXAS WAGYU LONG BONE SHORT RIB 59**
Parsnip Puree, Sautéed Kale,
Foie Gras Demi-Glace
- VEAL OSSO BUCO 55**
Mushroom Risotto,
Red Wine Demi-Glace
- CHICKEN PARMESAN 29**
Pan Fried, Linguini, Muenster, Parmesan,
Marinara or Vodka Sauce
- CHICKEN PICCATA 29**
Pan Roasted, Linguini, Capers,
Green Beans, Lemon Butter Sauce
- CALVES LIVER 29**
Pan Seared, Sautéed Onions, Roma Tomatoes,
Grilled Seasonal Vegetables, Jalapeño

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GRILLED SPECIALTIES

- FILET MIGNON 10 oz. 62**
- BONE-IN FILET MIGNON 16 oz. 120**
- NEW YORK STRIP 16 oz. 77**
- TOMAHAWK RIBEYE 28 oz. 145**
- VEAL CHOP 16 oz. 69**
- COLORADO LAMB CHOPS 99**
Two Double-Bone Chops, Mint Jelly
- BERKSHIRE PORK CHOPS 2 - 10 oz. 43**
- ATLANTIC SALMON FILET 12 oz. 40**
- DRY-AGED**
- COWBOY CUT RIBEYE 22 oz. 85**
- PORTER BEEF 30 oz. 145**
- AMERICAN WAGYU**
- FILET MIGNON 8 oz. 87**
- NEW YORK STRIP 16 oz. 93**
- JAPANESE WAGYU**
- MIAZAKI A5** 35 per oz.
4OUNCE Minimum
- HOKKAIDO STRIP 12 oz. 225**

PERSONALIZE YOUR STEAK

- SCAMPI SAUCE & TIGER PRAWNS 29**
Three Prawns, Butter, Garlic,
White Wine, Tomato, Basil
- LOBSTER THERMIDOR 40**
Shelled & Broiled with Shrimp,
Lump Crab, Creole-Mustard Béchamel,
Parmesan, Panko
- KONA CRUSTED 12**
Blueberry Chipotle Sauce
- ROASTED GARLIC CRUSTED 5**
- BLACK PEPPERCORN CRUSTED 5**
- HORSERADISH CRUSTED 5**
- DANISH BLUE CHEESE CRUSTED 5**
- JUMBO LUMP CRAB & ANGEL HAIR 39**
Butter, Garlic, White Wine, Sun-Dried Tomato, Basil
- DIANE SAUCE & BLACK TRUFFLE 39**
Butter, Shallots, Garlic, Brandey Cream, Mushrooms
- FOIE GRAS & GRAPES 29**
Port Wine Demi-Glace, Crispy Caramelized Onions
- OSCAR STYLE 40**
Béarnaise, Jumbo Lump Crab, Asparagus
- BLACK TRUFFLE BUTTER 10**
- HOUSEMADE SAUCE TRIO 7**
Port Wine Foie Gras
Green Peppercorn
Cognac Peppercorn

SIDES

- BRUSSELS SPROUTS 12**
Bacon, Sriracha Maple Soy Glaze
- SAUTÉED SPINACH 10**
Garlic & Olive Oil
- CREAMED SPINACH 10**
- BROCCOLI 12**
Harissa Aioli, Crispy Onions
- ASPARAGUS 14**
Red Wine Vinaigrette,
Cumin Crumble
- CARROTS 12**
Overcooked, Orange-Honey Glaze
- GREEN BEANS 14**
Sautéed Garlic,
Chili Flakes, Lemon
- ROASTED MUSHROOMS 14**
Balsamic, Shallots, Garlic
- LOBSTER MAC & CHEESE 25**
Béchamel, Gruyère, Cheddar,
Crumble Topping
- MACARONI & CHEESE 12**
- LOBSTER RISOTTO 19**
- MUSHROOM RISOTTO 15**
- BAKED POTATO 11**
- SIGNATURE POTATOES 14**
Fryère, Cheddar & Bacon
- GRENCH FRESH 10**
- GARLIC MASHED RED POTATOES 10**
- SKILLET POTATOES 12**
Sautéed Onions, Herb Dressing
- WHIPPED SWEET POTATOES 10**
- LINGUINI BOLOGNESE 16**
Beef & Wild Boar
- CREAMED CORN 10**
- SHOESTRING ONIONS 12**

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