



kokomo's
steak & seafood

APPETIZERS

<p>KOKOMO'S "Seafood on Ice" Australian Lobster Tail, Alaskan King Crab Claws, Blue Point Oysters, Jumbo Prawns, Alaskan Crab Legs, Mustard Sauce, Cocktail Sauce & Lemon</p> <p>CHILLED SHRIMP COCKTAIL Cocktail Sauce & Lemon</p> <p>ALASKAN KING CRAB CLAWS Kokomo's Spicy Mustard</p> <p>OYSTERS ON THE HALF SHELL (Dozen) Seasonal Oysters & Champagne Mignonette</p>	<p>MP</p> <p>17</p> <p>MP</p> <p>18</p>	<p>AHI TUNA TARTAR 18 Garlic, Ginger & Citrus Marinade, Sweet & Spicy Pickled Cucumber</p> <p>CRISPY COCONUT SHRIMP 17 Mango Chutney & Jalapeño Coulis</p> <p>CRAB CAKES 16 Seasonal Preparation</p> <p>SEARED JUMBO SCALLOPS 17 Shallot Butter Sauce & Chive Oil</p> <p>SAUTÉED SHRIMP 17 Hand Made Chive Spaetzle & Garlic Butter Sauce</p>
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SALADS & SOUPS

<p>KOKOMO'S SEAFOOD SALAD 18 Lobster, Lump Crab, Shrimp, Roma Tomatoes, Iceberg Lettuce & Balsamic Mustard Reduction</p> <p>BABY ARUGULA & WATERCRESS 13 Boursin Cheese, Sweet Red Onions & Cabernet Wine Vinaigrette</p> <p>CAESAR SALAD 12 Chopped Romaine, Garlic Croutons, Caesar Dressing & Shaved Parmesan Cheese</p> <p>GARLIC HERB GOAT CHEESE SALAD 11 Roasted Garlic, Fresh Herbs Blended with Goat Cheese, Mixed Greens, Grape Tomatoes & Choice of Dressing</p>	<p>18</p> <p>13</p> <p>12</p> <p>11</p>	<p>MIXED GREENS SALAD 9 Tossed with Blue Cheese, Glazed Walnuts, Shaved Fennel, Teardrop Tomatoes & Herb Garlic Vinaigrette</p> <p>KOKOMO'S LOBSTER BISQUE 14 Flakey Puff Pastry Dome</p> <p>THREE ONION SOUP 9 Caramelized Leeks, Red & White Onions, Toasted Croutons and Monterey Jack Cheese</p> <p>NEW ENGLAND CLAM CHOWDER 11</p>
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SIDES (All Sides 8.00)

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| MASHED POTATO | BAKED POTATO | JUMBO ASPARAGUS | BROCCOLI |
| BABY CARROTS | HORSERADISH TWICE-BAKED POTATO | MASHED SWEET POTATOES | SPINACH AU GRATIN |
| KOKOMO'S STEAK FRIES | | SAUTÉED MUSHROOMS | |



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ENTRÉES

Includes choice of sauce: Cabernet Mushroom, Rosemary Garlic, Brandied Peppercorn, Spicy Béarnaise or Horseradish Hollandaise.

NEW YORK STRIP 18 oz.		39	KOKOMO'S PRIME RIB	34
			Prime Rib of Beef with Au Jus	
FILET MIGNON	8 oz. 36	12 oz. 43	DOUBLE RIB LAMB CHOPS	42
Prime Aged Beef in Olive Oil & Herbs			Roasted Garlic & Honey Mustard	
PORTERHOUSE STEAK 26 oz.		46	VEAL RIB CHOP	42
BLACK ANGUS BONE-IN RIBEYE 24 oz.		35	14 oz. Grilled Rib Chop with a Marsala Reduction	
BLACKENED KANSAS CITY STRIP		39	ROASTED CHICKEN	28
with Spicy Rock Shrimp			Braised Herb Vegetables	

SEAFOOD

SURF & TURF		MP	2 LB AUSTRALIAN LOBSTER TAIL	MP
8 oz. Filet Mignon & 12 oz. Lobster Tail			Lemon Butter Sauce	
LOBSTER MILANAISE		MP	KING CRAB AND FILET	MP
Garlic Butter			8 oz. Filet Mignon & ½ lb. Alaskan King Crab Legs	
AUSTRALIAN LOBSTER TAIL		MP	LAMB AND LOBSTER	MP
Shallot Butter and Lemon			8 oz. Lamb Chop & 12 oz. Lobster Tail	
ALASKAN KING CRAB LEGS		MP	OVEN-ROASTED SEA BASS	30
1lb. of Steamed Crab Legs			Baby Scallops, Wasabi Mashed Potatoes & Cilantro Ginger Soy	
MAINE LOBSTER		MP	FRESH ATLANTIC SALMON	27
2lb. or 3lb. Live Maine Lobster Steamed or Broiled			Boursin Cheese, Mashed Potato & Roasted Tomato Butter	