

# **The HarborView Menu**

## **Appetizers**

- Assorted Sushi Platters 150. / 300.
- Assorted Fresh Fruit, Cheese & Baked Brie Platter 300.
- Hummus & Fresh Vegetable Crudite 150.
- Antipasto Platter 200.
- Baked Artichoke & Spinach Dip 125.
- Thai Chicken Satay 2. ea
- Caribbean Beef or Chicken Kabobs 3. / 2. ea.
- Spinach or Seafood Stuffed Mushroom Caps 1.5 / 2.0 ea.
- Meatballs ( Datil, BBQ or Marinara ) 1. ea.
- Goat Cheese Crostini with Fresh Fruit Preserve 1.5 ea.
- Tomato Basil & Fresh Mozzarella Bruschetta 1.5 ea
- House Smoked Side of Seasonal Fish Mkt
- Classic Shrimp Cocktail 2. ea.
- Shrimp, Oyster & Datil Roasted Fish Dip Tower 170.
- Oysters on the Half Shell 2.5 ea.
- Oysters Vilano 2.5 ea.
- Crab Cake with Datil Pepper Jelly 2.5 ea.
- Applewood Bacon Wrapped Sea Scallops 3.5 ea.

## **Salads**

- Mediterranean Salad
- Baby Spinach Salad
- Far East Salad
- Tomato & Fresh Mozzarella Salad
- Simple Green Salad
- Caesar Salad

## **Entree**

### Seasonal Fresh Catch

(Grilled, Blackened, Baked, Butter Crumb Parmesan, Horseradish Encrusted)

### Shrimp Scampi

Shrimp sautéed in garlic butter with lemon, salt, pepper, parsley & white wine served over fettuccini

### Pasta

#### **( Penne, Fettuccini or Tortellini )**

**Any combination of:** Chicken, Shrimp, Scallops, Crab or Vegetarian

**With your choice of:** Vodka, Alfredo or Fra Diavolo sauce

### Chicken Marsala

Sautéed chicken with mushrooms & Shallots finished with Marsala sauce

### Chicken Piccata

Italian breaded chicken sautéed with mushrooms, capers, fresh garlic & white wine

### Chicken Parmesan

Italian breaded chicken with a fresh tomato sauce and melted mozzarella

### Baked Stuffed Chicken

With sliced honey baked ham & spinach finished with a Smoked Gouda cream sauce

### Herb Roasted Pork Loin

Finished with a sweet onion and fresh fennel sauce

### Baked Stuffed Pork Loin

With spinach, provolone cheese and finished with a sundried tomato cream sauce

### Char Grilled Pork Chops

Served with a sweet pineapple salsa

### Carved Prime Rib

Served with caramelized onions and a house made horseradish sauce

### Roasted Filet of Beef Tenderloin

Served with a mushroom demi and béarnaise sauce

### Land & Sea

Grilled Filet Mignon paired with Snow Crab or Lobster Tail

***All of the listed entrees can be served, plated, buffet style or as a cocktail reception  
Served with a choice of one starch and one vegetable.***

## Themed Packages

### Southern BBQ \$44 per person

House or Caesar Salad  
St. Louis BBQ Ribs  
Shrimp Scampi  
Potato Salad  
Baked Beans  
Coleslaw  
Biscuits & Cornbread

### Italian \$42 per person

House or Caesar Salad  
Antipasto Platter  
Garlic Bread  
Penne Alla Vodka or Fettuccini Alfredo  
Chicken Piccata or Chicken Parmesan  
Grilled Vegetables

### Kingfish Boil \$45 per person

Andouille sausage sautéed with shrimp, scallops, potatoes and corn in a garlic, white wine, diced tomato, thyme, parsley, scallion broth finished with a dash of Olde Bay spice  
~ served with a House or Caesar Salad  
~ Add Crab Legs - \$15.00

### Hawaiian Luau \$40 per person

House Salad  
Pit Roasted Pork Loin with a Pineapple Salsa  
Chicken or Beef Kabobs  
Pina Colada Rice  
Stir Fry Vegetables  
Hawaiian Sweet Bread

### Exclusive Kingfish Sushi \$60 per person

Steamed Edamame Beans  
Seaweed Salad  
Assorted Sushi Rolls  
Sashimi Platter  
Octopus Ceviche  
Fried and Steamed Dumplings  
Stir Fry Vegetables

### Starches

Scalloped Potatoes  
Red Beans & Rice  
Wild Rice Pilaf  
Garlic Mashed Potatoes  
Roasted Red Bliss Rosemary Potatoes  
Maple Glazed Sweet Potato Casserole  
Baked Sweet or Idaho Potato

### Seasonal Vegetables

Green Beans  
Zucchini & Yellow Squash  
Broccoli, Cauliflower & Carrots  
Asparagus  
Collard Greens  
Creamed Spinach  
Brussel Sprouts

### **HarborView above Kingfish Grill**

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