

Premium Appetizers

***Grouper or Walleye Fingers 15.95**

Grouper or Canadian walleye strips lightly breaded and fried served with tartar sauce and fresh lemon wedges.

***Bull Bites 15.95**

Filet mignon tips blackened and served with a remoulade sauce.

***Firecracker Shrimp 12.95**

Lightly dusted flash fried shrimp tossed with our zesty house sauce that features a big bang of flavor with a hint of fire.

Shrimp Cocktail 14.95

Six large white shrimp served with cocktail sauce and fresh lemon.

Ahi Tuna 14.95

Pan-seared sesame crusted tuna served with seaweed salad, wasabi and pickled ginger.

Calamari 14.95

Flash fried and lightly breaded rings accompanied with marinara and a lemon wedge.

Coastal Kitchen Tater Kegs 9.95

Five jumbo tater tots stuffed with bacon, Wisconsin cheddar cheese and chives served with remoulade sauce.

Jumbo Lump Crab Cake 14.95

One generous sized hand-packed jumbo lump crab cake lightly seasoned with red bell peppers and scallions.

Fried Oysters 15.95

Generous portion of lightly dusted oysters fried until golden brown.

Mussels 15.95

One pound of Prince Edward Island mussels simmered to perfection in our homemade white wine, garlic and basil butter sauce. Served with French bread.

Quesadilla 14.95

Choice of grilled chicken, shrimp & scallops or grilled steak. Prepared with red bell peppers, scallions and cheddar jack cheese. Served with sour cream and our homemade Pico de Gallo. Add guacamole +2.50.

Savory Soups & Fresh Salads

Additional Toppings: 4-oz Chicken Breast 6.95, 4 Large White Shrimp 9.95, 6-oz Salmon 11.95, 3 Large Sea Scallops 14.95, 6-oz Grouper 16.95

***New England Clam Chowder**

Creamy comfort loaded with clams and potato.
Cup 6.95 Bowl 9.95

***Watermelon Salad 16.95 / 9.95**

Mixed greens, blueberries, strawberries, candied pecans, fresh watermelon and lightly breaded goat cheese crouton. Paired with our savory raspberry vinaigrette with a hint of mint.

Ahi Tuna Salad 18.95 / 11.95

Fresh seared sesame-crusted ahi tuna on a bed of mixed greens with pickled ginger, wasabi, mandarin oranges, carrots, seaweed and water chestnuts.

House Salad 13.95 / 7.95

Crisp greens, sliced cucumbers, shaved carrots and cherry tomatoes. Served with your choice of balsamic, raspberry, blue cheese or ranch dressing.

Seafood Gumbo

Fresh seafood, Andouille sausage, okra, celery, onions and tomato. Simmered in Cajun seasoning with rice.
Cup 6.95 Bowl 9.95

Beet Salad 16.95 / 9.95

A refreshing blend of mixed greens, savory beets, mandarin oranges, candied pecans and feta cheese. Choice of balsamic, raspberry, blue cheese or ranch dressing.

Strawberry Poppyseed Salad 16.95 / 9.95

Fresh mixed greens, sliced strawberries, roasted almonds, feta cheese, mandarin oranges and poppyseed dressing.

Caesar Salad 13.95 / 7.95

Romaine lettuce, shaved parmigiana cheese and seasoned croutons tossed in our creamy dressing.
Add white anchovies +3.

*** Noting NCK Favorites**

Bread & butter served on request

We kindly request a sharing charge of \$5 on any items that require additional plating.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

Signature Sandwiches

Served with coleslaw and choice of one side.

Additional toppings:

American, Cheddar or Swiss Cheese .95 Caramelized Onions 1.95 Sautéed Mushrooms 1.95

***Famous Grouper Sandwich 20.95**

Premium fillet of Grouper with a mild taste and firm texture; garnished with lettuce, tomato and pickle on a freshly grilled bun.

Available grilled, blackened +1 or fried.

Chicken Breast Sandwich 13.95

Grilled chicken breast garnished with lettuce, tomato and pickle on a freshly grilled bun.

Available blackened +1 or grilled.

Half-Pound Hamburger 13.95

Fresh blend of choice beef grilled to perfection, garnished with lettuce, tomato and pickle on a freshly grilled bun.

Crab Cake Sandwich 19.95

One generous sized hand packed jumbo lump crab cake seasoned with red bell peppers and scallions served with lettuce, tomato and remoulade sauce on a freshly grilled bun.

Famous Tacos

Chicken Breast 14.95

Shrimp 18.95

Steak (Filet Mignon) 20.95

*Grouper 18.95

Two tortillas generously filled with chopped cabbage, shredded cheddar jack cheese, Pico de Gallo and drizzled with a chipotle crema. Available grilled, fried or blackened +1. Served with coleslaw and choice of one side. Add guacamole +2.50.

Delicious Fried Seafood Baskets

Shrimp 18.95

Grouper 19.95

Large Sea Scallops 25.95

Fresh Oysters 23.95

*Shrimp, Grouper & Large Sea Scallops 27.95

A generous portion of lightly dusted and fried golden brown seafood.

Served with coleslaw and choice of one side.

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Specialty Entrées

Add to any entrée:

6-oz Grouper 16.95, 4-oz Cold Water Lobster Tail 16.95, 4-oz Filet Mignon 12.95, 3 Large Sea Scallops 14.95, 4 Large White Shrimp 9.95

*Shrimp & Grits 26.95

Five Large white shrimp, Andouille sausage, mushrooms, caramelized onions, scallions and sherry wine. Served over stone-ground cheese grits. Choice of one side.

Famous Gulf Grouper 36.95

Gulf Grouper with a mild taste and firm texture. Available fried, grilled, blackened +1, black and bleu +3 or picatta style +1. Choice of two sides.

Faroe Island Atlantic Salmon 29.95

Atlantic salmon grilled or blackened +1 with lemon beurre blanc or Picatta Style +1. Choice of two sides.

Two Cold Water Lobster Tails 36.95

Two 4-ounce cold water lobster tails served with drawn butter and lemon. Choice of two sides.

Coconut Shrimp 26.95

Six large white coconut shrimp served with sweet chili orange marmalade. Choice of two sides.

Lobster Macaroni & Cheese 36.95

Traditional macaroni mixed with white cheddar, asiago and fontina cheese with two 4-ounce cold water lobster tails baked with a crispy cracker topping. Choice of one side.

Shrimp Shore Dinner 26.95

Five large white shrimp, smoked Andouille sausage, fresh sweet corn, red bell peppers, green beans, yellow squash, red potatoes, garlic and olive oil. Seasoned with our homemade blend of spices.

Cioppino Dinner 36.95

Three large white shrimp, two large sea scallops, mussels and grouper sautéed in a tomato seafood stock. Served with French bread and choice of one side.

*Canadian Walleye 29.95

Walleye fried with tartar sauce and lemon or baked almondine style. Choice of two sides.

Broiled Sea Scallops 38.95

Generous portion of large sea scallops broiled with garlic, white wine, parsley, lemon juice, butter, truffle and sea salt. Served with Caribbean rice and choice of one side.

*Black & Bleu Tripletail Snapper 36.95

Blackened mild white fish served with a mild bleu cheese sauce. Choice of two sides.

*Shrimp & Scallop Pasta 26.95

Penne pasta tossed with shrimp, scallops, squash, green beans, carrots, tomatoes, red bell peppers, garlic, white wine, Asiago cheese and a hint of basil.

Jumbo Lump Crab Cakes 35.95

Two 5-ounce hand-packed jumbo lump crab cakes lightly seasoned with red bell peppers and scallions. Served with remoulade sauce. Choice of two sides.

Chicken Marsala 22.95

Tender chicken breast with mushrooms, garlic and Marsala wine. Choice of two sides.

Beef Tenderloin Marsala 25.95

Beef Tenderloin with mushrooms, garlic and Marsala wine. Choice of two sides.

Filet Mignon 29.95

Two 4-ounce center-cut beef medallions lightly seasoned and grilled to perfection. Served with caramelized onions and choice of two sides.

Steak and Shrimp 29.95

4-ounce center-cut beef medallion lightly seasoned and grilled to perfection with 4 large white shrimp fried, grilled or blackened +1. Choice of two sides.

Steak and Lobster 34.95

4-ounce center-cut beef medallion lightly seasoned and grilled to perfection with a 4-ounce cold water lobster tail. Choice of two sides.

Captain's Platter 39.95

A combination of three large white shrimp, three large sea scallops and a 6/7-ounce grouper fillet. Available grilled, blackened +1 or fried. Choice of two sides.

* Noting NCK Favorites

No Substitutions Please. We kindly request a sharing charge of \$5 on any items that require additional plating.

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Side Choices

Regular Side Choices

Garlic Smashed Potato
French Fries
Penne Pasta
Coleslaw
Caramelized Onions
Sautéed Mushrooms
Steamed Broccoli

Upgraded Side Choices \$2

Homemade Potato Salad
Sweet Potato Fries
(3) Tater Kegs
Cheesy Grits
Caribbean Rice
Roasted Sweet Corn
*Vegetable Medley
(Baby Green Beans, Yellow Squash,
Red Bell Peppers and Carrots)

Premium Side Choices \$3

Wild Rice Pilaf (Contains Bacon)
Mac & Cheese

Dessert

Homemade Key Lime Pie 7.95

Dark Chocolate Dome 10.95

Filled with chocolate raspberry mousse and topped with fresh raspberries.

Amazing Fruit Tart 10.95

Filled with almond marzipan and topped with fresh berries and mandarin oranges.

Florida Sunshine Cake 11.95

Napoleon of fluffy orange cake and cream cheese orange frosting with an almond crunch surprise.

Beer List

Bud Light 5.95

Coors Light 5.95

Michelob Ultra 5.95

Miller Lite 5.95

Blue Moon 6.95

Corona 6.95

Islamorada Sandbar Ale 6.95

Islamorada Channel Marker IPA 6.95

Sam Adams 6.95

Stella 6.95

Yuengling 6.95

Goose Island IPA 6.95

Non-Alcoholic Beer 6.95

Beverages

Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Tonic,
Ginger Ale, Club Soda 3.25

Bottled Still Water, Sparkling Water 5.95

Regular Coffee, Decaffeinated Coffee, Hot Tea 3.95

Espresso 5.95

Signature Martini's

Key Lime Martini 12.95

Vanilla Vodka, Malibu Rum, key lime juice, pineapple juice and coconut.

NCK Magic Martini 12.95

Grey Goose Le Citron Vodka and Butterfly Pea Tea.

Florida Orange Martini 12.95

Grey Goose L'Orange Vodka, Grand Marnier, Amaretto and orange juice.

Pearadise Martini 12.95

Grey Goose Pear Vodka, St-Germain Liqueur and lemon juice with a splash of Prosecco.

Espresso Martini 12.95

Vanilla Vodka, Kahlua and Espresso.

Specialty Drinks

NCK Margarita 10.95

Sauza Reposado Tequila, Gran Marnier and fresh lime juice shaken with orange, mint and lime.

Watermelon-Cucumber Cooler 10.95

Cucumber Vodka, watermelon, mint and lemon juice. Topped with soda.

Island Mojito 10.95

Bacardi Superior White Rum, mint, lime and a splash of soda.

Coastal Punch 10.95

Bacardi Superior White Rum, Raspberry Liqueur, mango, pineapple and orange juice.

Mai Tai 10.95

Dark rum, light rum, Amaretto, orange juice, lime juice and pineapple juice.

NCK Mule's 10.95

Kentucky, Moscow or Mango.

Razz Collins 10.95

Vodka, muddled fresh raspberry, fresh mint, lemon juice and club soda. Refreshingly delicious.

Fresh Blueberry Chiller 10.95

Tito's Vodka combined with Champagne, fresh blueberries and a hint of mint. - *NCK Favorite*

Fresh Strawberry Chiller 10.95

Tito's Vodka combined with Champagne, fresh strawberries and a hint of mint. - *NCK Favorite*