



KOKOMO'S

R E S T

A U R A N T

RAW BAR

See the Raw Bar Order Pad to Mark Your Selections

All raw bar selections are served with cocktail sauce, horseradish or red wine shallot mignonette

**LITTLE NECKS	2.25	**OYSTERS	3.25
SNOW CRAB LEGS	16.00	JUMBO SHRIMP	4.25
HALF MAINE LOBSTER TAIL (2-2.5oz)	9		
SHRIMP COCKTAIL			
Three jumbo shrimp served with lemon and cocktail sauce	12		
KING CRAB LEGS	48		
**MINI TOWER Six clams on the half, six oysters on the half, snow crab legs, four jumbo shrimp	58		
**MEGA TOWER Ten clams on the half, ten oysters on the half, snow crab legs, 6 jumbo shrimp, whole Maine lobster tail	98		

SMALL PLATES

MEDITERRANEAN DIP & VEGGIE PLATE	
Seasonal vegetables, marinated olives & pita bread	10
FRIED MOZZARELLA	
Whole milk mozzarella, breaded in-house, topped with straciatella and pesto, served with marinara	10
CHICKEN WINGS	
1 lb of wings served with blue cheese, celery sticks and your choice of sauces	14
<i>Choice of MILD, HOT, SWEET CHILE, BOURBON BBQ, SWEET ASIAN SOY</i>	
LOCAL POINT JUDITH CALAMARI	
Lightly dusted calamari, flash fried and served with marinara sauce or a lemon aioli	14
STEAMED LITTLE NECK CLAMS	
Steamed with chili flakes, garlic, white wine and finished with butter & parsley	18
P.E.I. MUSSELS FRA DIAVLO	
Sautéed in a housemade spicy marinara sauce	12
STEAMERS	
1 LB soft shell clams, served with broth & drawn butter	16

SOUPS & SALADS

Freshly made in-house

NEW ENGLAND CLAM CHOWDER	8
LOBSTER BISQUE	12
BISTRO STEAK SALAD	
Grilled radicchio, kale, grapes, goat cheese, citrus vinaigrette	18
CAPRESE SALAD	
Sliced tomatoes, fresh mozzarella, prosciutto di parma, basil pesto, aged balsamic, EVOO	14
CAESAR SALAD	
Romaine lettuce, shaved parmigiana reggiano, croutons and creamy caesar dressing	12
TUNA POKE BOWL	
Ahi tuna, poke sauce, cucumber, radish, nicoise olives & crispy quinoa	17
BUDDHA BOWL	
Chopped kale, white & red quinoa, spiced chickpeas, smashed avocado, pickled onions, tahini vinaigrette	16
ROASTED BEET SALAD	
Goat cheese, pinot vinaigrette, pistachio brittle	14
COBB SALAD	
Romaine lettuce, sliced chicken, bacon, crumbled blue cheese, hard boiled egg, guacamole, charred cherry tomatoes, finished with a mustard vinaigrette	16

TOP WITH Grilled Chicken 5 Grilled Shrimp 9
Grilled Bistro Steak 8 Seared Tuna 12

**Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness * 18% gratuity added to parties of 6 or more

TACOS

SHRIMP 14 • BEER BATTERED COD 14 • GRILLED STEAK 14

Two Tacos, each served on a 6 inch flour tortilla with pickled onions, shredded cabbage, Cotija cheese, lime, cilantro, and chipotle aioli.

MAINE LOBSTER ROLL

HOT Maine lobster meat in creamy butter, served in a top sliced buttered and toasted brioche roll, accompanied by french fries

24

COLD Maine lobster meat chilled and tossed with mayonnaise, diced celery, onion, served in a top sliced brioche roll, accompanied by french fries

22

CRAFT SANDWICHES AND BURGERS

All sandwiches and burgers served with French Fries. Parmesan Truffle Fries add \$2

CRAFT BEER BATTERED COD SANDWICH

Beer batter dipped cod, deep fried, served on a brioche bun and topped with lettuce, tomato, onion and a generous helping of tartar sauce

14

BEYOND MEAT BURGER

A plant based veggie burger from Beyond Meat, grilled and served with cheddar cheese, lettuce, tomato, pickled onion and a lemon herb aioli

15

KOKOMO'S HOUSE BURGER

8 oz blend of ground beef chuck, brisket & short rib, and topped with your choice of cheese, onion, bacon jam, lettuce and tomato served with french fries

16

Add Guacamole \$1.00

Cheese choices are—American, Cheddar, Pepper Jack, Mozzarella and Swiss

SHAVED STEAK SANDWICH

Thinly sliced top round sautéed with caramelized onions, your choice of cheese and lemon aioli on a crispy baguette

14

Cheese choices are—American, Cheddar, Pepper Jack, Mozzarella and Swiss

MARYLAND CRAB CAKE SANDWICH

Jumbo lump crab, Old Bay, lemon & parsley, hot honey mustard, lettuce & tomato

16

SOUTHERN STYLE FRIED CHICKEN SANDWICH

Buttermilk & black pepper fried chicken, sweet-hot pickles, hot honey, mayonnaise, shredded lettuce, brioche bun

14

ENTREES

CAVATAPPI ARRABIATA

Large corkscrew pasta in a spicy red wine tomato sauce with parmesan & parsley

16

LINGUINE & CLAMS

Little neck clams sautéed with white wine, clam broth, garlic, butter finished with a sprinkling of reggiano parmigiana and parsley

24

LOBSTER MAC AND CHEESE

Maine lobster meat tossed with cavatappi pasta and finished in a sherry, cream, and cheese sauce

28

GRILLED 12 OZ NY STRIP

Seasonal vegetable, starch & sauce. Ask your server

26

Pair with: GRILLED SHRIMP 9 • 4-5 oz MAINE LOBSTER TAIL 15

• KING CRAB 48 • SNOW CRAB 16

SEARED COD

Pan seared cod served with seasonal vegetable, starch & sauce. Ask your server

22

GRILLED RED SNAPPER

Green papaya slaw, mango habanero relish

24

SEARED AHI TUNA

Coriander & fennel seed crust, wakame seaweed salad

26

FISH-n-CHIPS

Atlantic cod, beer battered and deep fried, served with french fries, lemon and tartar sauce

18

CLAM STRIPS OR WHOLE BELLIES

Fresh Ipswich clam strips or whole bellies lightly dusted and flash fried served with french fries, lemon and tartar sauce

Market Price

1 1/4 LB BOILED MAINE LOBSTER

Red potatoes, corn on the cob, drawn butter

Market Price

CLASSIC NEW ENGLAND SEAFOOD BOIL

1 1/4 LB Lobster, little neck clams, PEI mussels, red potatoes, corn on the cob, kielbasa, drawn butter

Market Price

CRAB LEG DINNER

Served with corn on the cob & drawn butter

Snow Crab 32 • King Crab 48

FOR DESSERTS OFFERINGS PLEASE ASK YOUR SERVER

COCKTAILS AND DREAMS

THE AVIATION	12
Aviation Gin, Crème de Violette, Luxardo Liqueur & Lemon, served up	
TITO'S AMERICAN MULE	12
Tito's Handmade Vodka, Gosling Ginger Beer, Fresh Lime	
KOKOMOJITO	12
Cruzan Light Rum, Mint Simple Syrup, Soda Water, Fresh Lime & Mint	
SOUNDVIEW RUM PUNCH	12
Cruzan Light Rum, Cruzan Dark Rum, Orange Juice, Pineapple Juice, Grenadine, Fresh Lime	
TOM CRUZAN COCKTAIL	12
Cruzan Mango Rum, Cruzan Coconut Rum, Pineapple Juice, Fresh Lime	
OUR PIÑA COLADA	12
Cruzan Light Rum, Pineapple Juice, Orange Juice, Coco Lopez, Myers Dark Rum Float	
BLUE HAWAIIAN	12
Cruzan Light Rum, Cruzan Coconut Rum, Blue Curacao, Pineapple Juice, served on the rocks	
FROZEN MUDSLIDE	12
Tito's Handmade Vodka, Coffee Liqueur, Irish Cream, Ice Cream	
CLASSIC MARGARITA	12
Espolón Blanco Tequila, Triple Sec, Sweet & Sour Mix, Fresh Lime <i>*Grand Marier \$14</i>	
TITO'S BLUEBERRY LEMONADE	12
Tito's Handmade Vodka, Lemonade, Simple Syrup, Blueberries	
DARK 'N STORMY	12
Gosling's Black Seal Rum, Gosling's Ginger Beer, Fresh Lime	
COASTAL BLOODY MARY	14
Tito's Handmade Vodka, Spicy Tomato Blend, Bacon and an Oyster <i>SUBSTITUTE SHRIMP \$15</i>	



KOKO LOCO ULTIMATE MARGARITA

*Ultimate House Margarita served in a shaker.
Three full pours from each shaker.*

House Tequila, Triple Sec, Island Oasis Strawberry Mix and a splash of sour mix garnished with fresh limes and strawberries in a sugar rimmed glass.

HOUSE	15
ESPOLON	22

Shaker available for purchase \$7

HOUSE POURS

WHITE - Pinot Grigio, Chardonnay, Sauvignon Blanc.....	8/Glass
RED - Cabernet Sauvignon, Merlot, Pinot Noir, Rose.....	8/Glass
JOSH CELLARS Cabernet Sauvignon.....	12/Glass 32/Bottle
JOSH CELLARS Chardonnay.....	12/Glass 32/Bottle

PREMIUM SINGLE SERVE SPARKLING WINES

(187ML BOTTLES)

ZONIN PROSECCO	10
RUFFINO PROSECCO	10
CHARLES DE FERRE BLANC DE BLANC	12
LE GRAND COURTAGE ROSE	12
MOET & CHANDON BRUT IMPERIAL	22

PREMIUM HALF BOTTLES

(375 ML BOTTLES)

PASCAL JOLIVET SANCERRE	26
<i>Loire, France</i>	
MARTIN RAY CHARDONNAY	16
<i>Sonoma, CA</i>	
ALEXANDER VALLEY CHARDONNAY	18
<i>Sonoma, CA</i>	
KIM CRAWFORD SAUVIGNON BLANC	18
<i>Sonoma, CA</i>	
MARTIN RAY PINOT NOIR	18
<i>Sonoma, CA</i>	
ALEXANDER VALLEY CABERNET	22
<i>Sonoma, CA</i>	
KIM CRAWFORD ROSE	18
<i>Sonoma, CA</i>	
CHATEAU D'ECLAN ROSE	22
<i>Provence, France</i>	

Ask server for a list of premium full bottles.

DRAFT BEER 18oz POURS

BLUE MOON BELGIAN ALE	7
TWO ROADS OL'FACTORY PILSNER	7
STONY CREEK DOCK TIME AMBER ALE	7
STUBBORN BEAUTY ORANGE BALL OF LOVE SESSION IPA	(12OZ) 8
OUTER LIGHTS SUBDUCTION IPA	8
GREY SAIL CAPTAIN'S DAUGHTER DIPA	(12OZ) 8

BOTTLES & CANS

DOMESTICS & IMPORTS

BUDWEISER	5
BUD LIGHT	5
COORS LIGHT 16OZ	6
MICHELOB ULTRA 16OZ	7
LANDSHARK LAGER	6
PABST BLUE RIBBON 16 OZ	4
CORONA	7
HEINEKEN	6
RED STRIPE	6
STELLA ARTOIS	7
TWISTED TEA	6
BUD LIGHT SELTZER	7
TRULY SELTZER	7
ST. PAULI GIRL NA	6

CRAFT

ANGRY ORCHARD CIDER	7
BELL'S TWO HEARTED AMERICAN IPA	7
KONA BIG WAVE GOLDEN ALE 16OZ	6
STONY CREEK RUFFLED FEATHERS NE IPA 16OZ	9
TWO ROADS NO LIMITS HEFEWEIZEN 16OZ	8

BOTTLED WATER

VOSS STILL WATER	3
SAN PELLEGRINO SPARKLING WATER	3

THE PLACE TO BEACH

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