

STARTERS

JUMBO LUMP CRAB CAKE Chef's Seasonal Preparation	21
*DIVER SCALLOPS Seared Fennel-Citrus Compote	17
*YELLOW FIN TUNA TARTARE Asian Pear Avocado Ginger Aioli Sweet Soy	19
GIANT SHRIMP Snap-Crackle-Pop Crust Grilled Pineapple Relish	20
*HUDSON VALLEY FOIE GRAS TERRINE Desert Gold Peach Chutney Frisee	24
*WASHUGUYU TENDERLOIN CARPACCIO Oyster Mushroom Confit Truffle Pearls	26

SOUP & SALAD

LOBSTER BISQUE Flaky Puff Pastry Dome	18
FRENCH ONION GRATIN Gruyere Cheese	15
CAESAR Eggless Dressing White Anchovies Crisp Parmesan Cheese	15
WEDGE Maytag Blue Cheese Olive Oil Poached Tomato Double Smoked Bacon	14
ARUGULA SALAD Roasted Corn Cake Pimenton Vinaigrette Warm Goat Cheese Fondue	15
*WHITE & GREEN ASPARAGUS Poached Egg Frisee Truffle-Sherry-Grain Mustard	18
SEAFOOD SALAD Lobster Crab Shrimp Marinated Tomatoes Balsamic-Mustard	24

CHILLED SEAFOOD

*KOKOMO'S GRAND SELECTION Main Lobster Select Oysters Giant Shrimp Alaskan King Crab Claws & Legs . MP	
GIANT SHRIMP COCKTAIL Cocktail Sauce Lemon	22
ALASKAN KING CRAB CLAWS Creamy Dijon Mustard Sauce	MP
*MARKET OYSTERS Bell Pepper Mignonette	18

SIDE DISHES

BUTTERED BRUSSEL SPROUTS	10
YUKON GOLD MASHED POTATOES	10
BROCCOLI CAULIFLOWER BRIE CHEESE GRATIN	10
HAND CUT FRIES Skin On.	10
THYME ROASTED BABY CARROTS	10
LOADED SEA SALT BAKED POTATO	10
CREAMY SPINACH	10
FRESH GREEN BEANS Stewed Tomatoes Crispy Onion	10
RADIATORE MAC & CHEESE Porcini Mushroom	12
HERB ROASTED WILD MUSHROOMS	12
MAINE LOBSTER MASHED POTATOES Bacon Lardon Scallion Crème Fraiche	20

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

***CHOPS, RACKS & MORE**

PORTERHOUSE 24 ^{oz} 1855 Black Angus	57
FREE RANGE VEAL CHOP 14 ^{oz} Summerfield Farms.	40
BERKSHIRE PORK TENDERLOIN 9 ^{oz}	32
ORGANIC FREE RANGE CHICKEN Breast & Thigh Skillet Roasted	29
MUSCOVY DUCK BREAST & DUCK LEG CONFIT	34
COLORADO LAMB T-BONES	36
SURF & TURF Prime 8 ^{oz} Filet Mignon Butter Roasted Maine Lobster Tail	90
KOKOMO'S VEGETARIAN TASTING A Collection of Hot and Cold Small Plates	29

FISH & SHELLFISH

LIVE MAINE LOBSTER 2 LBS	65
CRAB LEGS Alaskan King or Sweet Snow	MP
BUTTER ROASTED MAINE LOBSTER TAIL	50
*GIANT BLACK TIGER SHRIMP	33
YELLOW FIN TUNA	38
RED SNAPPER	36
CHILEAN SEA BASS	41
*SWORDFISH STEAK	32
*LOCH DUART SCOTTISH SUSTAINABLE SALMON	34

***FILET MIGNON**

USDA PRIME CORN FED 8 ^{oz}	42
1855 BLACK ANGUS 12 ^{oz} Nebraska	52
WASHUGYU 8 ^{oz} Oregon Japanese Kuroge Wagyu US Black Angus Crossbreed	67

***STRIP STEAKS**

GRASS FED SIRLOIN 14 ^{oz} Sunrise Farms California	40
NEW YORK STRIP 18 ^{oz} 1855 Prime Black Angus	53

***BONE IN RIBEYE**

USDA PRIME 24 ^{oz} Corn Fed Nebraska	56
28 DAY DRY AGED 16 ^{oz} Creek Stone Farms Kentucky	49
SLOW ROASTED PRIME RIB Kokomo's King Cut	48

ACCOMPANIMENTS 6

Maytag Blue Cheese | Herb Roasted Wild Mushrooms | Stewed Tomatoes
Grilled Pineapple Relish | Crispy Onion Strings | Fennel-Citrus Compote

SAUCES

Cabernet Sauvignon Reduction | House Made Steak Sauce | Bearnaise Sauce
Lemon Verbena Butter Sauce | Blackberry Vinegar Reduction | Herbed Madeira Glaze