

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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