



Legendary Steaks, Seafood & Spirits

## KINGFISH DINNER MENU

(Served Daily 5:30 PM to 10 PM Sunday thru Thursday and 5:30 PM to 11 PM Friday & Saturday)

### APPETIZER SELECTIONS

**Seafood Martini . . . . . \$14.95**

Steamed shrimp in a spicy pink Louisiana remoulade sauce with Jumbo lump crab meat, marinated crab fingers, and boiled shrimp

**Louisiana BBQ Shrimp . . . . . \$10.95**

Colossal shrimp grill roasted in spicy garlic onion BBQ butter finished with fresh lemon and orange juices and presented with toasted French bread

**Capitol House Portobello . . . . . \$8.95**

A large Portobello mushroom cap, battered in Asiago cheese and Japanese bread crumbs, flash fried and topped with feta cheese, fresh basil and roasted garlic, accented with a rich Port wine sauce

**Delta Scampi . . . . . \$14.95**

Fresh lump crab meat, gulf shrimp, crawfish, scallops sautéed in scampi butter with green onions, red bell peppers, crimini mushrooms served with Asiago crustinis

**Tenderloin Tournedo . . . . . \$14.95**

3 oz. tenderloin steak with herbed boursin veal glacé and seafood stuffed artichoke bottom, finished with sweet potato straws

**Crab Cake . . . . . \$14.95**

Louisiana Lump Crab cake with grapefruit buerre blanc, toasted almonds and grilled asparagus

### SOUP SELECTIONS

**Soup du Jour . . . . . \$7.95**

Our daily offering, prepared by our Chef to reflect and showcase Louisiana's rich bounty of fresh seasonal products

**Crab and Asiago Bisque . . . . . \$11.95**

A delicate marriage of lump crabmeat, cream, butter and rich Asiago cheese, served in a bread boulé

**French Onion Soup . . . . . \$8.95**

Tender julienne cuts of delicate sweet onion, caramelized in butter and steeped in a rich dark broth, topped with a toasted round of baguette and creamy melted Gruyère and Provolone cheeses

### SALAD SELECTIONS

*All salad dressings are made in house; the selections include Bleu Cheese, Buttermilk Ranch, 1000 Island, Italian, Raspberry Vinaigrette, Tasso Sugar Cane Vinaigrette, Honey Mustard and our house, Herbed Italian Citrus Vinaigrette*

**Heidelberg Salad . . . . . \$8.95**

Baby spring mix and crisp romaine hearts tossed with cranberries, fire roasted applies, sweet garlic pecans, gorgonzola and feta cheeses in a citrus Italian vinaigrette

**Capitol Chopped Salad . . . . . \$14.95**

Shredded romaine, spinach, and baby spring mix with bacon, chopped egg, mushrooms, artichoke hearts, and gorgonzola cheese tossed with roasted pepper basil dressing

**Huey's Wedge . . . . . \$6.95**

Crisp iceberg wedge with grape tomatoes and your choice of dressing

**Cajun Spinach Salad . . . . . \$6.95**

Tender baby spinach, bacon, steamed egg tossed in Louisiana cane sugar and shaved Tasso ham vinaigrette

**Our Classic Caesar Salad . . . . . \$7.95**

A true classic prepared with fresh Romaine lettuce, aged Asiago cheese, Caesar dressing and our homemade garlic croutons

**Add chicken ..... \$15.95    Add shrimp ..... \$17.95**

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.*



## ENTRÉE SELECTIONS

*All entrées include a house salad. Please see our enhancements below*

### Louisiana Seafood Linguine . . . . . \$16.95

Louisiana shrimp, crabmeat and scallops sautéed in a Tasso Alfredo finished with fresh basil, garlic and lemon juice served atop linguine

### Pork Chop Breaux Bridge . . . . . \$19.95

Center cut chop with fried crawfish tails, hollandaise sauce, and garlic veal au jus

### Kingfish Chicken Anglaise. . . . . \$16.95

Boneless chicken breast crusted in seasoned breadcrumbs, pan sautéed and finished in an artichoke and spinach Madeline sauce topped with gratinéed tomato

### Fresh Catch . . . . . Market Price

Chef's fresh filet of Gulf fish cooked to perfection and paired with grilled asparagus, caramelized shallot Confit and finished with grapefruit beurre blanc

### Kingfish Redfish . . . . . \$22.95

Sautéed filet with crab, crawfish, shrimp, in a white wine supreme sauce with angel hair pasta

### Penne Pasta Primo . . . . . \$10.95

Julienne of onions, sweet green and red bell peppers, sliced mushrooms, broccoli, asparagus, crushed red pepper flakes and roasted garlic, sautéed in olive oil and tossed with whole wheat penne pasta and freshly grated Asiago cheese

### Salmon Rouge . . . . . \$19.95

Fresh Atlantic filet of Salmon broiled with herbed scampi angel hair pasta, basil sautéed Gulf shrimp and roasted garlic lemon butter

## AGED CERTIFIED ANGUS BEEF

*Seasoned and broiled to perfection*

### Aged Angus Filet – 6 oz. . . . . \$23.95

9 oz. . . . . \$25.95

### Aged Angus Ribeye . . . . . \$26.95

14 oz Aged Certified Angus Ribeye

### Tournedos Manchac . . . . . \$26.95

Two tenderloin medallions topped with sautéed jumbo lump crabmeat and Louisiana crawfish tails

## À LA CARTE SIDES

Loaded Baked Potatoes . . . . . \$5.95

Garlic Mashed Potatoes . . . . . \$4.95

Louisiana Baked Sweet Potato . . . . . \$4.95

Sweet Potato Fries . . . . . \$3.95

Grilled or Steamed Asparagus . . . . . \$6.95

Spinach and Artichoke Madeline . . . . . \$5.95

Steamed Buttered Broccoli . . . . . \$4.95

Braised Button Mushrooms . . . . . \$4.95

## ENTRÉE ENHANCEMENTS

### Recommended Toppings

Sautéed Louisiana Jumbo Lump Crabmeat . . . . . \$10.95

Sautéed Louisiana Shrimp Scampi . . . . . \$8.95

Sautéed Louisiana Crawfish Tails . . . . . \$7.95

### Signature Sauces

Hollandaise . . . . . \$2.95

Béarnaise . . . . . \$3.95

Herbed au jus . . . . . \$3.95

For reservations call 225-344-5866 • [www.kingfishbatonrouge.com](http://www.kingfishbatonrouge.com)

201 Lafayette Street • Baton Rouge, LA  
 located in the Hilton Baton Rouge Capitol Center Hotel

