

Kimberly's

RESTAURANT

Featuring Fresh Seafood
and Gluten-free Items

SOUPS

Shrimp and Corn Bisque

Roasted corn in a rich cream broth with saffron butter poached shrimp

Lobster Bisque

Soup du Jour

APPETIZERS

Fried Oysters

Crispy local oysters with mango salsa and spicy chili mayo

Seafood Trio au Poivre

Pan seared ahi tuna, jumbo shrimp and caramelized seas scallops finished with brandy peppercorn cream sauce

Steamed Mussels

Fresh local mussels with julienne vegetables and white wine garlic broth

Roasted Asparagus

Feta cheese, roasted red peppers and lemon watercress aioli

Crispy Calamari

Point Judith calamari, lightly fried, with rice flour and cornmeal, finished with balsamic reduction and Heirloom tomato chimichurri

Ahi Tuna with a Sweet Coriander Rub

Sushi grade tuna seared rare with mango ginger lime mojo

Shrimp Tacos

Siracha, sambal mayo and Sweet potato fennel slaw

Spicy Maderia Little Necks

Pickled ginger, fresh tomato, Thai basil and Maderia lemon grass reduction

Thai Coconut Red Curry Mussels

Fresh local mussels, crisp garden vegetables, spicy red curry sauce

Portuguese Little Necks

Steamed with fresh corn off the cob, chourico, baby kale and fresh basil, white wine garlic broth

Thai Chicken Wings

Sweet and spicy ... an island favorite

SALADS

House Salad

Mixed greens, fresh garden vegetables with sesame ginger vinaigrette

Beet Salad

Roasted red beets, asparagus, goat cheese and pomegranate vinaigrette

Roasted Corn Arugula Salad

Roasted sweet corn tossed with arugula and seasonal vegetables with avocado and southwestern citrus vinaigrette

Cecil's Salad

Romaine hearts with crispy pancetta, deviled eggs and teardrop tomatoes topped with green goddess dressing

Watermelon, Feta Cheese and Fresh Strawberry Salad

Sliced over farm fresh micro-greens with walnuts and herb vinaigrette

Seared Tuna and Sesame Noodle Salad

Rare seared tuna, fresh garden vegetables and Patti's famous sesame noodle salad

Andean Quinoa Salad

Chilled quinoa, roasted corn, roasted peppers. South American spices and coriander vinaigrette

ENTREES

Oven Poached Catch of the Day

Light fragrant seafood broth finished with watercress sauce and micro greens over basmati rice with seasonal vegetables

Maple Soy Glazed Chicken

Grilled chicken breast with blood orange ginger vinaigrette over basmati rice with seasonal vegetables

Salmon Duo

Crispy salmon with Thai lemon grass reduction, paired with Pan seared salmon, Meyer lemon caper sauce over basmati rice with seasonal vegetables

Dark Roast Coffee Rubbed New York Sirloin

Heirloom tomato chimichurri, potato of the day and seasonal vegetables

Lobster and Scallops Fra Diavolo

Georges Bank Sea scallops, sautéed Maine lobster meat, shiitake mushrooms and Norm's own spicy marinara sauce over linguini

Steak au Poivre

Choice center cut New York sirloin, pepper encrusted and cognac flambéed finished with sweet cream demi-glace, potato of the day and seasonal vegetables

Lobster Mac and Cheese

Maine lobster, shiitake mushroom saute with sherry lobster truffle sauce tossed with pasta and baked with mascarpone and Monterey jack cheese

Chicken Focaccia

In house fresh baked focaccia with parmesan peppercorn dressing, provolone cheese and roasted red peppers with micro green salad

Chicken Parmesan

Norm's own marinara over linguini, still the best on the island!

Bouillabaisse

Lobster, mussels, littlenecks, sea scallops, fresh fish and fennel poached in a saffron infused seafood tomato broth

Sesame Seared Salmon

With grilled candied pineapple, ginger vinaigrette, wasabi micro greens, basmati rice with seasonal vegetables

White Fish... Plain and Simple

Today's catch, white and flaky panko crusted, baked to perfection with white wine and lemon butter

New York Sirloin

Choice center cut sirloin. Old school classic with Maitre D' Hotel butter

Thai Coconut Curry Shrimp

Terry's own sweet and spicy red curry sauce with jumbo shrimp and crisp vegetables over basmati rice