KINCAID'S
FISH, CHOP & STEAK HOUSE

THANKSGIVING MENU

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 19.8

COCONUT SHRIMP
Cajun marmalade, green onion 16

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli, Bloody Mary Cocktail sauce 19

AHI POKÉ*
Avocado, onion, sesame seeds, fried wonton, green onion 19.3

SEARED KALBI BEEF BAO BUNS*
Kalbi glaze, pickled red cabbage slaw, spicy aioli, scallions, togarashi sesame seeds 18.5

HARVEST FIG & GOAT CHEESE FLATBREAD
Pistachio pesto, goat cheese, prosciutto, fig jam, pomegranate 19

3 COURSE ALL INCLUSIVE DINNER $61

ALL ENTRÉE ITEMS BELOW INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

BOWLS + GREENS

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER | LOBSTER BISQUE | CAESAR SALAD
LITTLE GEM WEDGE gs | BLUE CHEESE SALAD

MAINS

CHOICE OF ONE

TRADITIONAL TURKEY DINNER

ACCOMPANIED BY AN ELEGANT ARRAY OF HOLIDAY FAVORITES
Savory Chicken-Apple Sausage Stuffing, Yukon Gold Mashed Potatoes, Silky Whipped Sweet Potatoes, Seasonal Market Vegetables, House-Made Cranberry Relish, and Classic Turkey Gravy

HONEY ORANGE GLAZED KING SALMON* gs
Applewood bacon & fall vegetable medley, apple & fennel slaw, beurre blanc

SEAFOOD TRIO* gs
Scallops, shrimp, salmon, Yukon Gold mashed potatoes, market fresh vegetables, beurre blanc, capers

MARIONBERRY GLAZED PORK CHOP*
Bacon & brussels sprout slaw, maple sweet potato mash, marionberry sauce, blackberries

CRISPY DUCK
Grand Marnier demi-glace, maple sweet potato mash, broccolini, orange supremes, dried cranberries

ALMOND CRUSTED SEA SCALLOPS*
Pan seared, asiago and almond crust, mashed potatoes, caramelized onions, asparagus, fire roasted red peppers, beurre blanc

SLOW ROASTED HERB CRUSTED PRIME RIB*
12oz., Yukon Gold mashed potatoes, creamy horseradish, au jus

SURF & TURF* gs
8oz. sirloin, sliced with demi-glace + garlic shrimp, Yukon Gold mashed potatoes, charred broccolini, baby carrots

FIERY AHI TUNA*
Furikake rice, bok choy, wasabi cream, ginger soy butter

DUNGENESS CRAB & SHRIMP FETTUCINE*
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

PORT WINE GLAZED CHILEAN SEABASS* gs
Seared, gorgonzola risotto, cranberry port wine relish

OFF THE HOOK*
Choice of Salmon, Ahi, Chilean Sea Bass
Simply grilled, seared, or blackened with market vegetables, Yukon Gold mash potatoes

ADD WHITE CHEDDAR MAC & CHEESE $11 | ADD ASPARAGUS & BÉARNAISE $13

SWEETS

CHOICE OF ONE

PUMPKIN PIE | PECAN PIE | CRÈME BRULEE gs | CHEESECAKE | FLOURLESS CHOCOLATE TORTE | KEY LIME PIE

gs - While we offer gluten and other allergen sensitive options, our kitchen is not allergen-free and cross-contamination may occur. Balanced choices for healthier dining. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. A Suggested gratuity of 18% will be added to checks for parties of 8 or more. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.