

STONEY'S KINGFISHERS

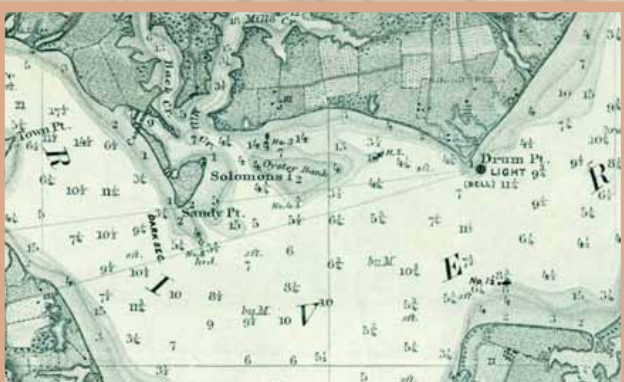


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Solomons, United States Coast Survey, 1857





CLASSIC STARTERS

Crab Dip

A favorite of the locals! Arrives bubbling hot with toasted pita bread and a miniature French baguette. \$14.00

Crab Balls

Three golf ball-sized crab cakes served with your choice of Old Bay remoulade, lemon tartar, Kingfishers cocktail, herb dijon mustard, or jalapeño mayo. Market price

Oysters Rockefeller

Chef's choice oyster topped with spinach, mozzarella cheese, and bacon before entering the oven. \$9.50

Oysters Imperial

Chef's choice oyster baked with a generous portion of crab imperial. \$10.50

Old Bay Fries

Crisp potato fries tossed in Old Bay and served with ranch dip. \$3.95

Barbecue Scallops

Bacon wrapped, glazed with our signature barbecue sauce, and paired alongside a cool cucumber salad. \$13.50

Stuffed Mushrooms

Silver dollar mushrooms made exquisite with a stuffing of crab imperial. \$11.50

Rockfish Bites

Our version of boneless wings as reviewed in Coastal Living Magazine! A local fish served bite-sized with buffalo sauce and bleu cheese dressing for dipping. \$14.00 full order. \$8.00 half order

Hushpuppies

A southern Maryland classic, served golden brown with honey. \$6.00

Onion Rings

Beer battered onions served with our bistro sauce. \$5.95



STARTERS

Chesapeake Caprese

The perfect salad starter inspired by the Mediterranean. Green tomatoes and fresh mozzarella placed over a bed of greens and topped with jumbo lump crab meat sautéed in a white balsamic vinaigrette. \$12.95

Golden Calamari

Rings and tentacles fried a golden brown and paired with a zesty marinara. \$12.00

Kingfishers' Wings – Your Way

Choose between buffalo, sweet 'n tangy, or make 'em southern Maryland style with Old Bay. Served with bleu cheese and celery sticks. \$9.95

Mussels

Steamed in a delectable garlic butter and served with a mini French baguette for dipping. \$11.95

Crab Mac and Cheese

A delicious blend of four cheeses over rigatoni noodles. Finished with a generous portion of lump crab meat. \$11.95

Kingfishers' Fiery Shrimp

Wrapped in applewood bacon and smothered in a chipotle barbeque sauce. \$13.50



SOUPS

Broomes Island Crab Soup

The same Stoney's recipe used for decades, loaded with flavor in a tomato base. \$5.25 cup. \$6.75 bowl

Cream of Crab

A decadent treat loaded with crab meat. \$5.25 cup. \$6.75 bowl

Seafood Chowder

A blend of shrimp, clams, scallops and crab meat in a thick, creamy soup. \$5.25 cup. \$6.75 bowl

Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have specific dietary requirements, preferences, or a food allergy, please inform a staff member. With parties of 6 or more, an 18% gratuity is automatically added to the guest check.

♣ MARCH SPECIALS ♣

APPETIZERS

Rockfish Cakes

Three small cakes made of fresh rockfish and served with lemon tartar sauce. \$10.95

Beef Pot Pie

Sirloin steak, vegetables, and potatoes baked in a pie shell. Sharable for a group or order for a meal. \$9.95

SOUP

Guinness Beef Stew

A hearty bowl of soup with carrots, potatoes and a French baguette. \$8.95

SALAD

Pork Chop Salad

Served over arugula with pineapple, Parmesan cheese, and a zesty Mandarin dressing. \$15.50

TAIL & FIN ENTREE

Shrimp Jambalaya

Served over rice Creole style with celery, shrimp, sausage, peppers, and onions. \$16.50

Broiled Flounder

Served with a spicy-sweet pineapple salsa and chef's choice vegetables and a baked potato. \$21.95

BUTCHER'S CUT OF THE MONTH

Grilled New York Strip

USDA Certified Angus Beef steak finished with hollandaise and served with chef's choice vegetable and baked potato. \$27.95

Filet Mignon

A 6-ounce USDA Certified Angus Beef, blue cheese encrusted, and served with chef's choice vegetable and a baked potato. \$23.95

VEGETARIAN

Balsamic Roasted Portabella Sandwich

Portabella mushrooms cleaned and roasted in a balsamic vinaigrette with roasted red peppers, arugula, and provolone cheese. Finished with a jalapeño mayonnaise. \$11.50

Abritto Rice Cakes

Topped with Parmesan cheese and a medley of grilled vegetables including mushrooms, peppers, and tomatoes. \$13.50

PASTA

Shrimp Alfredo

Five blackened shrimp atop a bed of linguine smothered in Chardonnay-kissed Alfredo sauce. \$21.50



DESSERT

♣ Irish Cheesecake

Irish Cream Chocolate Chip Cheesecake \$6.00

COCKTAIL

Jameson Manhattan

Classic cocktail with an Irish twist \$7.00

SALADS

Garden Salad

Baby greens topped with cherry tomatoes, peppers, cucumbers, croutons, and shredded cheese. \$5.95

Caesar Salad

Freshly chopped romaine lettuce and tossed in parmesan cheese, croutons, and homemade Caesar dressing. \$6.95

Kingfisher's Signature Salad

Baby greens topped with fried goat cheese, sliced apples, candied walnuts, red onions, and finished with a lemon-poppy seed vinaigrette. \$7.50

Make Your Salad a Meal! Top with:

- Chef's choice 5 oz. filet mignon add \$12.00
- Grilled or fried chicken breast add \$5.00
- 4 ounce crab cake add \$10.00
- Blackened 8 oz. ahi-tuna add \$9.00
- Tempura battered lobster tail add \$11.00
- 5 oz. of jumbo lump crab meat add \$10.00
- Four Pan seared sea scallops add \$9.00
- Six fried oysters add \$8.00

Asian Salad

Mixed greens topped with shaved almonds, rice noodles, and mandarin oranges. \$7.50

SANDWICHES

Served with Old Bay fries. Upgrade to onion rings or a side salad. Vegetables or cole slaw available upon request.

Kingfisher Chicken Club

Grilled chicken, lettuce, tomato, avocado, and applewood bacon nestled within a corn dusted Kaiser. Served with jalapeño mayo. \$12.50

Rockfish Gyro

An instant best seller! Blackened rockfish over a bed of lettuce, fresh tomato, chopped onions, and feta cheese placed atop warm pita. Finished with a spicy cucumber sauce. \$14.50

The Doubler

A delicious soft-shell crab overstuffed with a crab cake. Served broiled with lettuce and tomato on a toasted Kaiser roll. \$17.50

The Kingfisher Signature Burger

Nothing competes with this half pound of Certified Angus Beef. Served on a Kaiser roll with lettuce, tomato, and your choice of a topping and cheese. \$10.50
Additional toppings available for 95¢ per.

applewood bacon • egg over easy • sautéed mushrooms
• avocado • sautéed onions • crisp onion ring • raw onion • pulled pork



Original Crab Cake

The original Stoney's Crab cake: A half pound of pure, delicious crab meat on a toasted Kaiser roll. Voted #1 by the Washington Post. Market price



Petite Crab Cake

The same recipe as the original, only created in a 5 ounce size for smaller appetites. Market price

Pulled Pork Sandwich

Blended with our zesty BBQ sauce and served with a side of slaw. \$11.50

Sauce Choices:

- Old bay remoulade
- Lemon tartar
- Kingfishers cocktail sauce
- Herb dijon mustard
- Jalapeño mayo



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ENTREES

All entrees served with chef's choice vegetables and your choice starch unless otherwise specified.



Original Crab Cake

Two of Stoney's original recipe crab cakes, each a generous five ounces served with old bay fries and slaw. Market price



Solo Crab Cake

The single version of our original entrée. One signature 5-ounce crab cake served with old bay fries and slaw. Market price

The Albert Special

Four jumbo fried shrimp and two crab balls fried golden. Served with old bay fries and slaw. \$19.00

Seared Ahi-Tuna

Eight ounce filet of ahi-tuna, encrusted in sesame seeds and served over wakame salad. Finished with a balsamic-soy reduction and served with pickled ginger and rice. \$13.95

Chicken Chesapeake

Broiled chicken breast stuffed with a generous portion of our creamy crab imperial. \$21.95

Surf and Turf

A broiled 5-ounce cold water lobster tail paired with a 6-ounce center cut choice filet mignon. Finished with a drizzle of scampi butter. \$32.95

Steak and Cake

A single 5-ounce signature crab cake served with a 6-ounce Certified Angus Beef filet mignon. \$31.95

Kingfisher's Seafood Marinara

Sea scallops, mussels, clams, and jumbo lump crab sautéed in a zesty marinara and placed atop linguini cooked 'al dente'. Served with salad and toasted baguette. \$26.95

Neptune's Platter

A little of everything in a package! Two sea scallops, two shrimp, a petite crab cake, and flounder. Choose between deep fried or broiled in chardonnay-butter. Served with steamed vegetables and baked potato. \$29.50

Fried Shrimp Dinner

Eight jumbo shrimp, fried to golden brown, and served with Old Bay fries and slaw. \$19.95

Fresh Catch of the Day

Ask your server about our daily selection of fresh filets. Our in house choices may be simply broiled in a chardonnay-butter, blackened with a Cajun seasoning, or fried with a light flour breading. Market price

ENTREE ADD-ONS

5-Ounce Cold Water Lobster Tail

Choose between steamed, broiled, or tempura batter fried. \$11.00

Jumbo Scallops

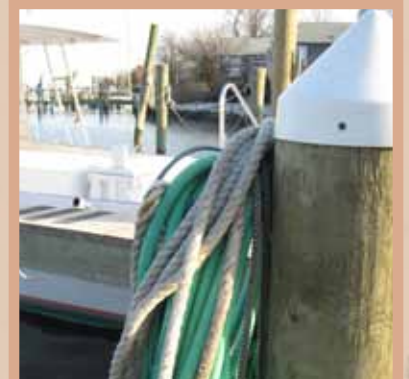
Four sea scallops taken from the sea and seared. \$9.00

Jumbo Shrimp

Four jumbo shrimp grilled, steamed, or butterflied and deep fried. \$8.00

5-Ounce Crab cake

Our signature recipe broiled or fried. \$12.00



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KINGFISHERS KIDS ENTREES

All children's meals come with fries or a sliced apple and Oreo cookies for dessert.

Mac and cheese

Prepared with a blend of four types of cheese. \$5.00

Chicken Fingers

Homemade chicken strips breaded and fried and paired with honey mustard sauce. \$5.00

Mini BBQ Pulled Pork

Two sliders blended with our zesty BBQ sauce. \$7.00

Crab Melt

Like a grilled cheese, only much better. Available without crab meat by request only. \$8.00

Pita Pizza

Pita bread baked with tomato sauce, basil, and mozzarella. Available with crab meat or shrimp by request. \$6.00

Mini Burger

Two sliders topped with American cheese. \$6.00

Bites for Kids

A small order of our rockfish bites served with lemon tartar sauce for kids. \$7.00

Kids Crab Legs

One set of our 8-ounce snow crab legs. \$10.00

RAW BAR AND STEAMER

Crab Legs

Two pounds of steamed 8 oz. snow crab legs. Market price

Cold Water Lobster Tail

Five ounce lobster tail served cleaned and steamed. Market price

Oysters

Ask your server for our daily selection. Served by the half dozen or dozen. May be served raw, steamed, or fried. \$10 for six. \$18 for twelve

Shrimp

Jumbo U-15 spiced peel-n-eat shrimp. Served by the pound or half pound. Market price

Original Stoney's Steamer

Stoney's selection of crustaceans available on one platter complete with all the fixins. Two lobster tails, a half-pound of steamed shrimp, pound of crab legs, clams, mussels, oysters, and other seasonal seafood items. Ideal for two guests to share. Sorry – no substitutions. Market price

Petite Steamer

Just like the original, only smaller. Sorry – no substitutions. Market price

Clams

Steamed or raw little neck clams sold by the dozen or bucket of three dozen. \$9.00 per dozen. \$24.00 per bucket



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