



KOKOMO'S

88 Hartford Avenue
Old Lyme, CT 06371
www.kokomosrestaurant.com
860.390.6403

RAW BAR

A la Carte - Mix and match, combine some or try them all, whatever you want!

All raw bar selections are served with cocktail sauce, horseradish red wine shallot mignonette

****CHERRYSTONES 2.25 - **OYSTERS 3.25- JONAH CRAB CLAWS 4oz 6.00**

JUMBO SHRIMP 4.25- HALF MAINE LOBSTER TAIL (2-2.5oz) 9

SHRIMP COCKTAIL Three jumbo shrimp served with lemon and cocktail sauce 12

****MINI TOWER** Six clams on the half, six oysters on the half, Jonah crab claws, four jumbo shrimp 48

****MEGA TOWER** Twelve clams on the half, twelve oysters on the half, Jonah crab claws, eight jumbo shrimp and a Maine lobster tail (4-5 oz) 95

APPETIZERS

FRIED CHICKEN WINGS

10 wings served with blue cheese, celery sticks and your choice of sauces 13

Choice of MILD, HOT, SWEET CHILE, BOURBON BBQ, SWEET ASIAN SOY

POINT JUDITH FRIED CALAMARI

Lightly dusted calamari, flash fried and served with marinara sauce or a lemon aioli 14

CHERRYSTONE CLAMS

Sautéed in chardonnay, butter, fresh garlic and Italian parsley 17

P.E.I MUSSELS FRA DIAVLO

Sautéed in a housemade spicy marinara sauce 12

SOUPS

Freshly made in-house

NEW ENGLAND CLAM CHOWDER 8

LOBSTER BISQUE 10

SALADS

KOKOMO SALAD

Field greens, gorgonzola, charred cherry tomatoes, walnuts, balsamic dressing 12

CAPRESE SALAD

Sliced tomatoes, fresh mozzarella, prosciutto di Parma, basil pesto, aged balsamic, EVOO 14

CAESAR SALAD

Romaine lettuce, shaved parmigiana Reggiano, croutons and creamy caesar dressing 12

COBB SALAD

Romaine lettuce, sliced chicken, bacon, crumbled blue cheese, hard boiled egg, guacamole,
charred cherry tomatoes, finished with a mustard vinaigrette 14

TOP WITH

Grilled Chicken 5 Grilled Shrimp 8 Grilled Bistro Steak 8

TACOS

SHRIMP 14 BEER BATTERED COD 14 GRILLED STEAK 14

Two Tacos, each served on a 6 inch flour tortilla with pickled onions, shredded cabbage, Cotija cheese and a chipotle aioli. Pico de gallo, guacamole and sour cream served on the side

MAINE LOBSTER ROLL

HOT

Maine lobster meat in creamy butter, served in a top sliced buttered and toasted Brioche roll, accompanied by French Fries 24

COLD

Maine lobster meat chilled and tossed with mayonnaise, diced celery, onion, served in a top sliced Brioche roll, accompanied by French fries 22

CRAFT SANDWICHES & BURGERS

All sandwiches and burgers served with French Fries. Parmesan Truffle Fries add \$2.00

SMOKED TURKEY SANDWICH

Smoked bacon, Swiss cheese, lettuce, tomato and cranberry chutney served on a baguette 14

CALIFORNIA STYLE CHICKEN SANDWICH

Pepper jack cheese, guacamole, arugula pesto, lettuce and tomato, served on a baguette 14

CRAFT BEER BATTERED COD SANDWICH

Long Island, s Blue Point Lager Beer Batter dipped cod, deep fried, served on a Brioche bun and topped with lettuce, tomato, onion and a generous helping of tartar sauce 14

BEYOND MEAT BURGER

A plant based veggie burger from Beyond Meat, grilled and served with cheddar cheese, lettuce, tomato, onion and a lemon herb aioli 14

KOKOMO'S HOUSE BURGER

8 oz burger grilled to temperature and topped with your choice of cheese, onion, bacon, lettuce or tomato served with French fries 15

Add Guacamole \$1.00

Cheese choices are—American, Cheddar, Pepper Jack, Mozzarella and Swiss

SHAVED STEAK SANDWICH

Thinly sliced top round sautéed and topped with caramelized onions and your choice of cheese 14

Cheese choices are—American, Cheddar, Pepper Jack, Mozzarella and Swiss

ENTREES

LINGUNI & CLAMS

Cherrystone clams sautéed with white wine clam broth, garlic, butter finished with a sprinkling of Reggiano parmigiana and parsley 26

LOBSTER MAC AND CHEESE

Maine lobster meat tossed with cavatappi pasta and finished in a creamy cheddar cheese sauce 28

BISTRO STEAK

Grilled to temperature and served with sautéed vegetables and our chef's daily potato 22

8 OZ ANGUS FILET

Sautéed mushrooms, chef's daily potato and a merlot reduction 29

Pair with GRILLED SHRIMP 9

Pair with a 4-5 oz MAINE LOBSTER TAIL 15

SEARED COD

Pan seared Cod served with Chef's daily potato, seasonal vegetable and sauce 22

GRILLED ATLANTIC SALMON

Fresh Salmon grilled and served with Chef's daily potato and seasonal vegetable and sauce 24

FISH-n-CHIPS

Atlantic Cod, beer battered and deep fried, served with French fries, lemon and tartar sauce 17

FRIED CLAM STRIPS

Fresh Clam Strips, lightly dusted and flash fried served with French fries, lemon and tartar sauce

Market Price

FOR DESSERTS OFFERINGS PLEASE ASK YOUR SERVER

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness***

18% gratuity added to parties of 6 or more

Sunday Morning Beach Recovery

Hydration

Mimosa.....	6
Bloody Mary.....	6
Screwdriver.....	5

Mimosa Bucket– 4 Splits of Champagne served iced in a bucket with orange juice....19.99

Sustenance

Bacon Egg & Cheese on a Brioche Bun <i>served with breakfast potatoes.....</i>	5.99
Sausage Egg & Cheese on a Brioche Bun <i>served with breakfast potatoes.....</i>	5.99
Breakfast Scramble - <i>Eggs, potatoes, red peppers, bacon, onion, cheese all scrambled together</i>	4.99
Blueberries-Banana- Granola & Yogurt drizzled with agave nectar.....	4.99

Lobster Eggs Benedict *English muffin topped with bacon a poached egg lobster meat and hollandaise sauce served with breakfast potatoes.....* 16.99

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KOKO KIDS

All kid's meals served with Kokomo's Kiddie Kocktail (*soda of your choice*)

Chicken Tenders.....7

Served with French Fries

Grilled Cheese.....7

Served with French Fries

Hot Dog7

Served with French Fries

Mac-n-Cheese.....7