

## starters

### seafood chowder

key west pink shrimp, conch, local mahi mahi, sherry, cream chowder 9

### mussels

prince edward island mussels, black peppercorn cognac cream sauce 12

### tuna tataki

sesame crusted rare tuna, sesame soy peanut drizzle,  
wakame salad, wasabi, pickled ginger 13

### tempura lobster tail

tempura battered half lobster tail skewers, honey drizzle, watercress salad 17

### beef tataki

peppercorn crusted beef tenderloin, organic buckwheat soba noodles,  
snow peas, carrots, red bell peppers, sesame soy peanut drizzle 15

### shrimp tiradito

key west pink shrimp, fresh squeezed lime juice, aji amarillo pepper,  
habanero pepper, diced avocado, red onion, cilantro 14

### bbq shrimp

key west pink shrimp, wrapped crispy hickory smoked bacon,  
watercress salad, spicy chipotle bbq 13

### crab cake

blue crab cake, spicy pepper remolaude, mango salad 13

## salads

### iceberg wedge

crisp wedge of iceberg lettuce, cherry tomatoes,  
applewood smoked bacon, buttermilk bleu cheese dressing 10

### caesar

traditional caesar salad, romaine, croutons and grated parmesan 10

### heart of palm

costa rican heart of palm, avocado fan,  
mixed greens, cucumber, plum tomatoes, balsamic vinaigrette 12

### spinach & roasted beets

baby spinach, roasted beets, goat cheese, chopped walnuts, balsamic vinaigrette 13

### raspberry walnut & gorgonzola

mixed greens, candied walnuts, apples, pears, gorgonzola, raspberry vinaigrette 14

add a half of an avocado 3

add grilled shrimp 8

add grilled, or blackened chicken 6

add grilled, or blackened fish 8

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.

## main plates

### ahi tuna

sesame crusted seared yellowfin tuna, wakame seaweed salad, pickled shiitake mushrooms, udon noodles, spicy peanut sauce 25

### whole yellowtail snapper

whole fried local caught snapper, jasmine rice, thai chili garlic sauce 27

### shrimp linguine

key west pink shrimp, linguine, garlic romano cream sauce 25  
add local spiny lobster 35

### hogfish

pan seared local caught hogfish filet, crispy potato cake, sautéed garlic spinach, blood orange beurre blanc 32

### free range chicken breast

mojo marinated ashley farms chicken breast, sweet potato & chorizo hash, guava coulis 24

### swordfish

grilled local caught swordfish, citrus mash, tempura asparagus, ginger soy vinaigrette 28

### ribeye steak

grilled 16 ounce prime ribeye, yucca fries, chimichurri, roasted garlic 30

### filet mignon

grilled beef tenderloin, roasted garlic mash, wild mushroom burgundy sauce, crispy shallots 32

### spiny lobster tail

grilled lobster tail, saffron mango risotto, roasted red pepper coulis 34 twin tails 59

### surf & turf

filet mignon & grilled lobster tail, lobster boniato mash, roasted red pepper coulis, wild mushroom burgundy sauce 59

## side plates

side of vegetables 4

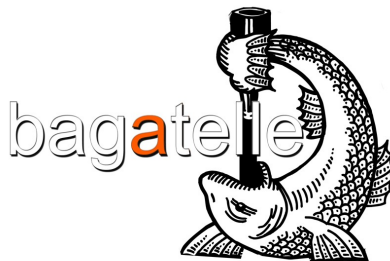
jasmine rice 4

roasted garlic mash 5

yucca fries & chimichurri 5

sweet potato & chorizo hash 8

lobster boniato mash 9



thank you for dining with us today  
enjoy the rest of your stay in key west