STARTERS

SOUP OF THE DAY  9-
please ask your server

LOBSTER BISQUE  10-
laced with sherry

HOUSEMADE HUMMUS PLATTER 13-
olive-caper tapenade, grilled pita points

BRUSCHETTA 13-
asiago bread crostini, marinated tomatoes, fresh basil, balsamic reduction, EVOO

SESAME-CRUSTED AHI TUNA* 16-
wakame seaweed salad, spicy sriracha aioli

JUMBO LUMP CRAB CAKE 16-
pineapple-cilantro chutney, chipotle aioli

CALAMARI 15-
flash-fried, banana peppers, garlic, marinara dipping sauce

CALYPSO FRITTERS 13-
tender conch, caribbean-style, tropical remoulade

FIRECRACKER SHRIMP 17-
panko-crusted, sesame seeds, wakame seaweed salad, sweet chili aioli

CRISPY CHICKEN WINGS  16-
choice of: honey-buffalo glaze, blue cheese crumbs or teriyaki glaze, toasted sesame seeds, scallions, avocado-ranch dressing

SALADS

BURRATA CAPRESE 15-
heirloom tomatoes, creamy mozzarella, arugula, torn basil, balsamic reduction, EVOO

BROKEN CAESAR 11-
crisp romaine, garlic croutons, creamy caper dressing, shaved parmesan cheese

TROPICAL MARKET 14-
crisp romaine, hearts of palm, toasted almonds, local mango, grilled red onion marmalade, mango vinaigrette

ISLAND HOUSE  8-
crisp mixed greens, tomato, cucumber, jicama-carrot slaw, balsamic vinaigrette

-gluten-free  - option please ask your server for a gluten-free option
HOUSE SPECIALTIES

add a small caesar, tropical market or island house salad with an entrée 6-

ALMOND-CRUSTED SNAPPER  32- option
frangelico butter sauce, coconut jasmine rice, glazed baby carrots

FLORIDA LOBSTER TAIL MAC ATTACK  38-
seashell pasta, crispy pancetta, four-cheese sauce, panko crust

COCONUT-CRUSTED GROUPER  36-
oven-baked, florida citrus butter sauce, yuca fries, fried sweet plantains

PAN-ROASTED SHELLFISH  38-
florida lobster tail, jumbo shrimp, baby clams, roasted garlic cream sauce, linguini, garlic-herb crostini

JUMBO CRAB-STUFFED SHRIMP  34-
sherry lobster sauce, sautéed baby spinach, tomato-cilantro salsa, coconut jasmine rice

REEF KATCH  34-
locally caught mahi, sautéed shrimp, key lime butter sauce, coconut jasmine rice

SIMPLY PREPARED FISH
all fish are cut in-house daily

Snapper  32-
blackened or pan-seared, mild flavor, moist, flaky

Grouper  36-
pan-seared, flaky, full flavor

Mahi Mahi  31-
grilled, blackened or pan-seared, delicate flavor, firm texture

Florida Lobster Tail  32-
broiled, mild and sweet

Fish Enhancements
(select one)
frangelico butter sauce • cajun cream • pineapple-mango chutney
key lime butter sauce • sherry lobster sauce

MEDITERRANEAN PASTA  24- option
linguini, roasted garlic, tomatoes, peppers, kalamata olives, artichokes, parmesan cheese, EVOO, toasted garlic crostini
add grilled chicken 6- • add grilled shrimp or grilled mahi 9-

CHICKEN OF THE KEYS  26-
coconut-crusted chicken, arugula, mango, hearts of palm, almond & goat cheese, coconut jasmine rice

HERB-CRUSTED RACK OF LAMB  38-
golden raisins, apricots, dates, toasted almond, couscous, glazed baby carrots, honey-mint jus

NEW YORK STRIP STEAK*  38-
grilled center-cut, roasted garlic mashed potatoes, sautéed spinach, crispy onions straws, cabernet butter, red wine jus

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

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