

starters

soup of the day

please ask your server

9-

lobster bisque

laced with sherry

9-

bruschetta

asiago bread crostini, marinated tomatoes, fresh basil, balsamic reduction, extra virgin olive oil

12-

sesame crusted ahi tuna*^{GF}

wakame salad, sriracha

16-

ceviche*

local fish marinated in florida citrus juice. red onion, bell pepper, cilantro & scallions

15-

jumbo lump crab cake

pineapple cilantro chutney, chipotle aioli

15-

calamari

flash fried, banana peppers, garlic, marinara dipping sauce

13-

calypso fritters

tender conch, caribbean style, tropical remoulade

12-

firecracker shrimp

panko crusted, sesame seeds, sweet chili aioli, seaweed salad

16-

bay side quesadilla

grilled cajun chicken, tomatoes, roasted bell peppers, sautéed onions, cheddar; jack cheese, sour cream, salsa, guacamole

14-

crispy chicken wings^{GF}

honey buffalo style, bleu cheese, carrot & celery sticks

14-

salads

burrata caprese

heirloom tomatoes, creamy mozzarella, arugula, torn basil, balsamic reduction, EVOO

15-

broken caesar

crisp romaine, garlic croutons, creamy caper dressing, shaved parmesan cheese

11-

tropical market^{GF}

romaine, hearts of palm, toasted almonds, local mango, grilled red onions marmalade, mango vinaigrette

13-

island house^{GF}

mixed spring greens, chopped romaine, tomato, cucumber, jicama carrot slaw, balsamic vinaigrette

8-

house specialties

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

coconut crusted grouper

oven baked, florida citrus butter sauce, yucca fries, sweet plantains

pan roasted shellfish

lobster tail, jumbo shrimp, baby clams, roasted garlic wine lemon cream sauce, linguini, garlic herb crostini
36-

jumbo crab stuffed shrimp

sherry lobster sauce, asparagus, tomato cilantro salsa, coconut jasmine rice

pan-seared, yellowtail snapper ^{GF}

baby spinach, roasted fingerling potatoes, white wine caper sauce, cilantro tomato salsa,
31-

reef katch

grilled mahi, sautéed shrimp, key lime butter sauce, coconut rice

fresh fish from the local dock ^{GF Option}

*today's selection may include; choice of mahi mahi, snapper, grouper, prepared grilled, blackened or panko
dusted with your choice of sauce*
32-

blackened chicken penne ^{GF Option}

garlic cream sauce, scallions, oven roasted tomato, parmesan cheese, toasted garlic bread
26-

chicken of the keys

*coconut breaded chicken breast, topped with arugula, mango, hearts of palm, almond & goat cheese,
coconut jasmine rice*
26-

braised short rib of beef

*slow cooked in red wine, san marziano tomatoes, yukon gold mash potatoes, glazed baby carrots, frizzled
leeks*
32-

surf & turf ^{* GF Option}

*grilled center filet mignon, florida lobster tail, garlic mash yukon gold potato, baby spinach, asparagus,
drawn butter, indian river sauce*
52-

n.y strip steak ^{* GF Option}

grilled center cut steak, red wine jus, roasted fingerlings potato, crispy onions straws

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