

starters

soup of the day

please ask your server

9-

lobster bisque

laced with sherry

9-

ceviche *

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

15-

sesame crusted ahi tuna *

wakame salad, sriracha

16-

calamari

flash fried, banana peppers, garlic, marinara dipping sauce

13-

jumbo lump crab cake

pineapple cilantro chutney, chipotle aioli

15-

calypso fritters

tender conch, caribbean style, tropical remoulade

12-

loaded nachos

home made, melted cheddar-jack cheese, guacamole, chili, sour cream, salsa, jalapenos

14-

bruschetta

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

12-

bay side quesadilla

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

salsa, guacamole

14-

firecracker shrimp

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

16-

crispy chicken wings ^{CF}

honey buffalo style, bleu cheese, carrot & celery sticks

14-

salads

broken caesar

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

11-

add grilled chicken 5- add grilled shrimp or grilled mahi 8-

burrata caprese

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

15-

tropical market ^{CF}

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

13-

add grilled chicken 5- grilled shrimp or grilled mahi 8-

gorgonzola steak ^{*CF Option}

flame grilled steak, kalamata olives, roasted roma tomatoes, marinated portobello mushrooms, garlicky

french beans, crumbled gorgonzola, crispy onions, roasted shallots dressing

19-

island cobb ^{CF}

mixed greens, diced mango, avocado, apple-wood smoked bacon, goat cheese, tomato, eggs, grilled chicken,

papaya ranch dressing

18-

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

gourmet pizzas GF Option

margherita

fresh mozzarella cheese, torn basil, house made tomato sauce

14-

flatbread

braised short rib, boursin cheese, roasted tomato, onion jam, pesto basil oil

16-

bacon bbq chicken

red onions, aged cheddar, apple wood smoked bacon

14-

create your own

house made tomato sauce & mozzarella cheese,

14-

add your favorite topping 2- pepperoni, sausage, ham, black olives, jalapeno, bell pepper, onion, mushrooms, extra cheese

handhelds

all sandwiches served with a crunchy pickle, choice of, mango-jalapeno slaw, seasoned fries, chilled fruit salad or sweet potato salad

fresh catch

grilled or blackened mahi, caramelized onions, lettuce, tomato, pineapple tartar sauce, toasted luau bread

17-

oasis shrimp salad

shrimp, celery, bell peppers, lettuce, tomato, buttered croissant

14-

classic cuban

cured ham, slow roasted mojo pork, swiss cheese, dill pickles, mustard, pressed cuban bread

13-

bay side burger * GF Option

brioche bun flame grilled, lettuce, tomato, onion, choice of cheese american, cheddar, swiss or gorgonzola

15-

add applewood smoked bacon for 2-

tacos

warm soft tortilla, shredded lettuce, chipotle aioli, cheddar jack cheese, pico de gallo

grilled or blackened mahi mahi 16-

grilled or crispy chicken 13-

smoked turkey club GF Option

apple wood bacon, swiss cheese, lettuce, tomato, roasted garlic aioli, toasted whole grain bread

14-

grilled chicken cabana GF Option

apple wood smoked bacon, swiss cheese, bbq sauce, lettuce, tomato, onion, brioche bun

13-

chicken caesar wrap

crisp romaine, diced tomato, parmesan cheese, warm flour tortilla

13-

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