

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-crusting, 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  *option* 32-
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 GROUPEL 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  *option* 24-
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-crust 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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