



## FOR SHARING

- Edamame 8**  
sea salt
- Poached & Chilled Shrimp 14**  
cocktail sauce, ½ dozen
- Island Chips & Salsa 12**  
plantain, taro root, boniato chips  
guacamole, tomato salsa
- Local Caught Ceviche 13**  
citrus, fresh black pepper, jalapeños
- Key West Coconut Shrimp 14**  
Orange horseradish dipping sauce
- Vegetable Crudité 12**  
Buttermilk dip, salsa verde

## SANDWICHES

- Brisket Beef Burger**  
(Single 12 Double 15 Triple 17)  
house made pickles, cheddar, 1000 island,  
lettuce, tomato, onion

**Burger & Beer 18**  
single brisket beef burger, island chips,  
one of our local 16oz craft beers

- Vegetable & Black Bean Burger 13**  
roasted corn salsa, pepper jack, garlic aioli
- Roasted Turkey 16**  
avocado, applewood smoked bacon,  
mustard aioli pickled red onions,  
seven grain bread
- Key West Rock Shrimp Po' Boy 16**  
cajun remoulade, crisp lettuce, tomato
- Maine Lobster Roll 24**  
brioche bun, herb aioli, bibb lettuce

## TACOS

- Mahi Mahi 19**  
chayote slaw, chipotle aioli
  - Grilled Shrimp 17**  
mango, pineapple, jicama
  - Short Rib 16**  
house-made kimchi, cilantro lime crème
- \*or one of each for 17

## FRESH CATCH

- Chilled Seafood Platter 50**  
maine lobster, oyster, shrimp,  
king crab legs, ceviche, seaweed salad
- local ocean friendly sustainable market  
selection simply grilled or as a sandwich MP

## LETTUCE CUPS

- Tuna Poke 18**  
soy, ginger, cilantro, rice noodles
- Quinoa Avocado 14**  
cucumber, tomato, lemon

FR-EAU-ZEN	MILKSHAKES
<b>Coconut Sorbet 8</b> housemade, served in half shell	<b>Creamsicle 11</b> orange sorbet, vanilla bean ice cream
<b>Key Lime Pops 8</b>	<b>The Lunch Box 11</b> vanilla bean ice cream, peanut butter, grape jelly
<b>Assorted Housemade Ice Cream and Sorbet 8</b> ask your server for flavors of the day	<b>Berry Me 11</b> strawberry ice cream, seasonal berries

## SALADS

- Cobb Salad 15**  
hearts of palm, avocado, tomatoes, house smoked  
bacon, pickled hard-boiled egg, blue cheese
  - Seasonal Fruit 10**  
melon, pineapple, kiwi, grapes, berries
  - Shaved Brussel Sprouts & Kale 13**  
crisp apple, lentil, walnut, beet, onion,  
red wine vinaigrette
- add grilled chicken +6, tuna +16, shrimp +9,  
or skirt steak +14, house roasted turkey +6

## KIDDING AROUND

- Hamburger, Hebrew National Hot Dog,  
Grilled Chicken, Grilled Cheese,  
PB & J, Mac-n-Cheese, Chicken  
Tenders, Crunchy Veggie Sticks 14**
- \*all served with potato fries or fruit salad and a beverage

Chef de Cuisine  
Kevin Knierimen

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness; especially if you are pregnant or have certain medical conditions.