CRUSTED CREOLE WHOLE YELLOWTAIL from The Stoned Crab
“#2 Hottest Restaurant in Key West”

ZAGAT 2016

Choose a table. Sit by the dock. Watch fresh fish and crab come off the boat.

Pick a live lobster from our lobster pound. How about some Key West Pink Shrimp and an Eco Cocktail round? This is the fishermen’s Key West. This is seafood at its best.

Go to stonedcrab.com for a menu. Join our guest’s conversation.

THE STONED CRAB

3101 N. Roosevelt Blvd., Key West FL 33040  305-294-4350

Brought to you by the fishermen who own The Stoned Crab.

© 2019 The Stoned Crab.
THE MENU GUIDE OF THE FLORIDA KEYS

305.453.9066
email: info@jjsbigchill.com
104000 Overseas Highway, Key Largo

Jimmy Johnson's Big Chill

The Hottest Spot in the Keys to Cool Off

The Big Chill features one of the most impressive dining experiences in The Florida Keys.

Enjoy waterfront dining while taking in breathtaking Sunset Views of the Florida Bay.

Winners of People’s Choice and other local culinary awards!

White Truffle Lobster Mac and Cheese

Fresh, succulent lobster and aged white Cheddar cheese, tossed with seafood pasta and topped with a white truffle panko topping. $15.95

Mahi Bites

Fresh, locally caught Mahi Mahi served over a bed of field greens and topped with a Cajun remoulade. Choice of Grilled/Blackened/Jerk/Fried $12.95

Fried Calamari

Tender calamari, lightly breaded and fried. Served with a homemade spicy marinara. $11.95

Conch Fritters

Conch seasoned with island spices, lightly fried and served with a tropical dipping sauce. $11.95

Busted Onion

Texas sweet onion battered and golden fried. Served with 2 sauces: Sweet Thai Chili and Cajun Remoulade. “Served waterfront, not out-back” $9.95

Homemade Mozzarella

Creamy inside, crunchy outside, melts in your mouth. Laid over homemade spicy marinara and topped with fresh basil and shredded Parmesan. $9.95

Specialty Sandwiches

Local Mahi Mahi Sandwich

Grilled, blackened, jerked or fried with roasted red pepper mayo and tropical mango cole slaw on a potato bun. $14.95

Mahi BLT Sandwich

Mahi mahi, Applewood smoked bacon, iceberg lettuce, sliced tomato and avocado on your choice of white, wheat or rye bread. $14.95 Substitute Lobster - add $8.00

Prime Rib Wrap

Extra-lean, thinly-sliced prime rib, slowly cooked for 6 hours served with creamy onion horseradish sauce and melted Swiss cheese in a warm flour tortilla wrap. $14.95

Fish Tacos

Fresh local catch grilled, blackened, jerked or fried with tropical mango cole slaw, pico de gallo and cilantro cream. Served on 2 warm tortillas. Mahi Mahi $14.95 Tuna $14.95 Snapper $16.95 Grouper $17.95

Steaks & Ribs

Baby Back Ribs

Hand rubbed with seasoning, slow cooked for “fall off the bone” tenderness, grilled for flavor and basted with Captain Morgan BBQ sauce. $18.95 Half Rack $28.95

Chili-Rubbed Flank Steak

Thinly sliced flank steak served over roasted corn salsa and topped with an avocado crème fraiche. Served with choice of Chowder, Caesar or House Salad and a side. $21.95 14-oz. Ribeye Steak

Well marbled for peak flavor, deliciously juicy. Served with choice of Chowder, Caesar or House Salad and a side. $30.95

Prime Rib

Rubbed with our special seasonings, then slow cooked for 4-6 hours and seared to capture its full flavor. Served with creamy horseradish and au jus. Available after 4:00pm. 16-oz. $32.95

Captains’ Platter

Fresh local mahi mahi, shrimp and a Key Largo lump crab cake. Please choose one preparation per order from baked, grilled, blackened, jerked or fried. $28.95

Parmesan Crusted Snapper

Fresh local yellowtail snapper crispy and encrusted in Parmesan cheese and buttermilk batter, seasoned and topped with lemon butter burre blanc. $29.95

Shrimp with Angel Hair Pasta

Shrimp sautéed with cherry tomatoes, roasted garlic, fresh basil, white wine and finished with garlic butter. $23.95

 Linguini and Clam Sauce

Whole and chopped clams sautéed in your choice of a white wine garlic butter sauce or a savory red sauce. Finished with a touch of fresh basil and crushed red pepper chili flakes. $22.95

Chicken Parmesan

Italian-style chicken cutlet breaded and topped with homemade marinara sauce and melted mozzarella cheese. Baked in our brick oven and served over angel hair pasta. $19.95

Enrico’s traditional pizza consists of the finest mozzarella, Italian tomatoes, Parmesan and Romano cheeses, olive oil and basil.

Open Now! 2nd Location! MM88.8 Bayside

Follow us on Facebook

Prices subject to change.
### EAT LIKE A LOCAL IN KEY WEST

Great food options in Key West are never lacking, thanks to visitors and residents alike who appreciate good food without a fuss.

The list contains Cuban, Spanish, Greek and Southern accents. Take a look at the local favorites in the “Eat Like a Local in Key West” pages and take some time to enjoy the best flavors of the Florida Keys.

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THE STONED CRAB

“Rated #2 Hottest Restaurant in Key West” - Zagat

Welcome!

We are Key West fishermen. We won’t serve you what we don’t catch.
The best things in life always cost a bit more, including our Certified Local® seafood.
If anyone offers you “local” seafood for less, it definitely isn’t from Key West.

LOCAL FISHERMAN’S PLATES

Fried Local Fish & Pink Shrimp 31
Grilled Local Fish & Pink Shrimp 30

CERTIFIED LOCAL FISH

Zane’s Fresh Local Fish MP
Grilled, fried or blackened.

Three Hands Whole Baked Fish MP
Choose today’s fresh catch from our display case.

PERFECT PASTA

Create Your Perfect Fettucine Dish

#1: Choose Your Favorite
- Pink Shrimp 23
- Florida Lobster 35
- Pink Shrimp & Florida Lobster Mix 34
- Chicken 23
- Redland Vegetables 92

#2: Choose Your Sauce
- Alfredo, Scampi or Marinara Sauce

LOBSTER

Baked Half Key West Lobster 38

SEAFOOD PAELLA

For Two 42 For Four 92
Pink Shrimp, mussels, clams, squid,
Andouille sausage and chicken.
Baked and served in traditional cast iron skillets.
Requires 50 minutes.

SEAFOOD TOWERS

The most spectacular presentation of our seafood
The Big Heat Tower* - Large MP Crazy MP
The Big Chill Tower* - Large MP Crazy MP

BLACK ANGUS PRIME RIB

The grand champion of roasted beef 38
Rich flavor, juicy tenderness, majestic appearance.

HAND GROUND HOMEMADE GRITS

Key West Shrimp & Grits 28
Garlic or blackened, Served With Corn Bread
Slow Baked Chicken Breast & Grits 23
Baked on the bone. Served With Corn Bread.

BUILD YOUR OWN STEAMER

Enamelled Steel Pots full of
Corn on the Cob, Potatoes & Butter 6

#1: Choose Your Catch
Stone Crab Claw (each) 10, Mussels & Clams 10,
Key West Pink Shrimp 15,
Snow Crab 10, Half Key West Lobster 19,
Zane’s Fresh Catch MP, Prime Rib 19.

#2: Choose Your Sauce
- Key Lime, Butter & Garlic, Spicy Marinara or
- Old Bay & Craft Draft Beer

#3: Choose your Best Picture
Share a pic of your brilliance on our Facebook or yours.

OUR MOST POPULAR STEAMERS

Enamelled Steel Pots full of Steaming Shellfish, Corn on the Cob, Potatoes & Butter.

Old Bay Steamer 48
Stone Crab, Snow Crab & Key West Pink Shrimp

Key West Lobster Steamer 46
Half Key West Lobster, Snow Crab & Key West Pink Shrimp

Fisherman’s Steamer 43
Snow Crab, Zane’s Fresh Catch & Key West Pink Shrimp

Surf and Turf Steamer MP
Angus Prime Rib
Whole Florida Lobster and Snow Crab

Ask your server to show you pictures of any dish!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
The Stoned Crab

A COMMITMENT TO FRESH

The Stoned Crab restaurant offers Key West’s freshest seafood and specializes in our most famous and most delectable local seafood—stone crab! Located adjacent to Ibis Bay Beach Resort, the restaurant has two private fishing boats that deliver daily catches of stone crab, lobster, Key West shrimp and a variety of local fish. The Stoned Crab is the perfect place for a relaxing meal or local cocktail.

Paul Menta is the Executive Chef at the Stoned Crab, but to say that Paul is just a chef is a gross misrepresentation since it’s not easy to define Paul. Paul arrived in Key West over thirty years ago, after graduating from culinary school in Philadelphia and traveling throughout much of Europe and Latin America to hone his cooking skills and philosophy. However, as this funky, quirky, and proudly weird island does to most who visit, Key West changed Paul. Or, more so, it allowed him to become who he was meant to be.

Visit us daily between 10:00 am and 11:00 pm. Have a question? Give us a call at (305) 294-4350 or visit us online at www.stonedcrab.com. We look forward to seeing you soon! View the full menu on page 5.

THE SOUTHERNMOST CITY’S RESTAURANTS

combine flavorful ingredients from the tropics with the regions’ cultural diversity to create a culinary hot spot. Even for locals, deciding on the right eatery can be a challenge.

The Menu is designed to guide you through some of Key West’s most dynamic dining destinations. Restaurant listings are divided into categories to facilitate finding the cuisine, ambiance and location for your perfect meal. You can also plan your foodie adventure with our detailed map (pages 24-25).

CHECK OUT our online digital version of The Menu for Key West and Florida Keys restaurants at www.keywestmenu.com or scan the QR code.
BREAKEFAST, LUNCH & DINNER

Coconut Macadamia Mahi Dinner • Conch Benedict • Seafood Tacos

Featured on the Food Network, Travel Channel’s Man v Food, Emeril’s Florida, Discovery Channel, PBS and more.

Award Winning Food, Coffee & Desserts!

305.453.4844 • Open daily 8am - 10pm

KEY LARGO CONCH HOUSE
100211 Overseas Highway, Key Largo FL 33037
www.KeyLargoConchHouse.com
Abbondanza
Italian Restaurant

“Casual Italian Dining”

Great Portions, Great Prices, Great Atmosphere!

Fresh Local Seafood
Fresh Pasta
Full Liquor Bar
Bread Baked Daily

On the corner of Simonton & Louisa Street

Free Parking
Abbondanza

Italian Restaurant

Antipasti

FRITTURA DI CALAMARI - Fried Squid served in spicy tomato sauce - 9.95
VONGOLE PIETRASANTA - Steamed Littleneck Clams with white wine, garlic and crushed red pepper - 12.95
MOZZARELLA IN CAROZZA - Fried Mozzarella served in tomato garlic sauce with fresh herbs - 8.95
COZZE MARINARA - Steamed Mussels with white wine, garlic and tomato - 11.95
ANTIPASTO “ABBONDANZA” - Selection of Italian meats, cheeses and marinated vegetables - 12.95
BRUSCHETTA CON PEPPERONATA - Toasted Italian bread topped with roasted peppers, sun-dried tomatoes, roast garlic & basil - 7.95
GARLIC BREAD - Classic garlic bread - 4.25

Insalata

CAESAR SALAD - Romaine lettuce, croutons, parmesan cheese and classic dressing - 8.95
CAPRESE - Sliced tomatoes, basil and fresh Mozzarella with balsamic vinaigrette - 8.95

Pasta and Seafood

LINGUINE CON VONGOLE BIANCO - Linguine with fresh clams in white clam sauce - 20.95
LINGUINE CON VONGOLE ROSSO - Linguine with fresh clams in red clam sauce - 20.95
LINGUINE “PESCATORE” - Linguine with Shrimp, Scallops, Clams and Mussels and fresh fish in marinara sauce - 29.95
CAPPELLINI CON COZZE - Angel Hair pasta with fresh Mussels in a light marinara sauce - 19.95
LINGUINE AL PESTO CON GAMBERETTI - Linguine tossed in fresh basil, pine nuts, garlic and cheese sauce topped with sauteed fresh Jumbo Shrimp - 27.95

“Great Portions, Great Prices, Great Atmosphere!”

Entrees

CHICKEN PICATTA - 19.95
CHICKEN MARSALA - 19.95
CHICKEN ALLA VALDOSTANA - 22.95
VEAL ALLA VALDOSTANA - 24.95
VEAL PICATTA - 26.95
VEAL MARSALA - 26.95
MADONNA DEL PESCE - 27.95
SCAMPI “ABBONDANZA” - 27.95

Pasta

FETTUCCINE ALFREDO CON FUNGI - Fettuccine served in Parmesan cream sauce & fresh mushrooms - 17.95
SPAGHETTI CALABRESE - Spaghetti tossed in tomato sauce with bell peppers, onions & spicy Italian sausage - 16.95
SPAGHETTI “ABBONDANZA” - Spaghetti served with our famous homemade Meatballs in tomato sauce - 15.95
PENNE PUTTANESCA - Penne tossed with olive oil, crushed garlic, crushed red pepper, capers, anchovies, basil, chopped tomatoes and olives - 16.95
PENNE PRIMAVERA - Tomato cream sauce with broccoli, cauliflower, peas, spinach, zucchini, squash and mushrooms - 16.95
CAPPELLINI “ESTATE” - Angel Hair pasta tossed in olive oil with tomato, crushed red pepper, garlic and basil - 15.95
MANICOTTI - Manicotti filled with ricotta cheese and spinach, served in marinara sauce - 15.95
LASAGNA ALLA BOLOGNESE - Meat filled lasagna served in marinara sauce - 16.95

MENU AND PRICES SUBJECT TO CHANGE

Dinner 4:30 - 10pm

305.292.1199
1208 Simonton St
EAT LIKE A LOCAL IN THE KEYS
THIS EDITION’S TOP DISHES

MANGO SHRIMP Tacos

Shrimp, island slaw, mango, black beans, roasted pepper, red onion, cilantro, flour tortillas, baby greens and lime.

TIDES BEACHSIDE BAR & GRILL
82100 Overseas Highway
Islamorada
(305) 664-2031
11:00 am - 11:00 pm Sun–Thurs
11:00 am - 12:00 am Fri & Sat
islanderfloridakeys.com

CLASSIC Prime Rib

Slow roasted, served with au jus and homemade horseradish sauce.

DUFFY’S STEAK & LOBSTER HOUSE
1007 Simonton Street • Key West
(305) 296-4900
Noon - 10:30 pm
duffyskeywest.com

SEAFOOD Pasta

Petite lobster tail, sea scallop, Key West pink shrimp and mussels served with your choice of white wine garlic cream sauce or red sauce over linguine.

GRAND CAFE
314 Duval Street • Key West
(305) 292-4740
11:30 am - 11:30 pm
grandcafekeywest.com

LOBSTER Capellini

Lobster tail served with angel hair pasta, tossed in a creamy lobster sauce with spinach and sun dried tomatoes.

ABBONDANZA ITALIAN RESTAURANT
1208 Simonton Street • Key West
(305) 292-1199
5:00 pm - 10:30 pm
abbondanzakeywest.com
APPETIZERS

ASPARAGUS PARMESAN $11.95
Fresh poached asparagus topped with Parmesan cheese and baked

CRABMEAT AND AVOCADO COCKTAIL $16.95
Fresh Avocado with lump Crabmeat and seasoning

JUMBO SHRIMP COCKTAIL $15.95
Jumbo Shrimp seasoned and served chilled with classic cocktail sauce

CARPACCIO OF BEEF $13.95
Raw Filet Mignon thinly sliced, served with capers, Parmesan cheese and Olive oil

LOBSTER COCKTAIL $16.95
Maine Lobster Tail sliced and served chilled with cocktail sauce and lemon butter

ARTICHOKE HEARTS W CRABMEAT $12.95
Artichoke bottoms with lump crabmeat and topped with Bearnaise

TUNA TATAKI $15.95
Sushi grade Yellowfin tuna seared rare & served with mesclun greens and a sesame soy dressing

STEAKS

PRIME RIB ROAST $34.95
Roasted in our special ovens served au jus

FILET MIGNON BÉARNAISE $35.95
Center cut Filet of beef Tenderloin, trimmed of all fat and broiled to your order

TIPS AND SCALAMP $32.95
Sauteed Tenderloin. Tips in a Marsala sauce served with Shrimp Scampi

BONE-IN RIB EYE STEAK $39.95
18 oz Cowboy cut, broiled, with a parsley butter

NEW YORK STRIP STEAK $34.95
N.Y. Steak seared to seal the juices, broiled and finished with melted Roquefort cheese.

Delmonico Steak $33.95
A pound of Prime boneless Rib Eye Steak served with shallot and herb butter

SALADS

CAESAR SALAD $9.95
Fresh romaine lettuce, bread croutons, creamy vinaigrette and parmesan cheese

BLEU CHEESE AND BACON SALAD $9.95
Mixed greens with tomato and onions topped with crumbled bleu cheese and bacon

GARDEN SALAD $7.95
Mixed greens, onions, mushrooms with vinaigrette

TOMATO AND SWEET ONIONS SALAD $8.95
Slices of vine ripened tomatoes served with marinated onions

SEAFOOD

JUMBO SHRIMP SCAMPI $31.95
Jumbo Shrimp with garlic, white wine and butter

BROILED FILET OF SALMON HOLLANDAISE $27.95
Boneless filet, broiled and served with Hollandaise

YELLOWTAIL SNAPPER “CAYO HUESO” $32.95
Sauteed Yellowtail in a Lemon Tomato butter with avocado and Key West Shrimp

SESAME CRUSTED AHI TUNA $32.95
Served with Wasabi mashed potatoes, caper and pimento beurre blanc

SAUTEED MAHI MAHI $32.95
Sauteed Dolphin with mushrooms, tomatoes, capers and lemon in a white wine sauce

SEAFOOD MEDLEY $35.95
Fresh Maine Lobster, Shrimp, Scallops, Mussels in a light garlic sauce and a Julienne of vegetables.

FRESH FLORIDA LOBSTER TAIL MARKET
10 oz Fresh Florida tail served with our own special butter sauce.

CLASSIC SURF AND TURF MARKET
8 oz Filet Mignon and 10 oz Lobster Tail with drawn butter and sauce Béarnaise

SERVING DINNER NIGHTLY 5:30PM - 10:30PM
RESERVATIONS RECOMMENDED 305-299-4574
**STARTERS**

- **Stuffed Mushrooms** $8.99
  Mushroom caps stuffed with Crab and Shrimp
- **Jumbo Shrimp Cocktail** $10.99
  Jumbo spiced and steamed Shrimp with cocktail sauce
- **Fried Alligator Tail** $8.99
  Served with a honey mustard sauce
- **Conch Fritters** $7.99
  Key West Classic served with a Key Lime mustard sauce
- **Buffalo Wings** $8.99
  Crispy fried spicy Chicken Wings with bleu cheese dressing
- **Buffalo Shrimp** $9.99
  Shrimp tossed in spicy sauce with bleu

**SALADS**

- **Chicken Teriyaki Salad** $14.99
  Chicken Breast grilled, mixed greens+tomato
- **Duffy’s Seafood Salad** $17.99
  Shrimp and Crabmeat, tomato & mixed greens
- **Shrimp and Caesar Salad** $14.99
  Caesar salad w/ grilled Shrimp, Romaine lettuce, croutons & homemade dressing
- **Caesar Salad** $7.99
  Romaine lettuce, croutons & dressings
- **Chicken and Caesar Salad** $14.99
  Caesar topped w/sliced grilled Chicken Breast
- **Dinner Salad** $4.99
  Mixed Greens with tomato and onions

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**Key West’s Favorite Steak & Lobster House**

**SURF & TURF**

- **Filet Mignon and Florida Lobster Tail MKT**
  Served with béarnaise sauce and drawn butter
- **Prime Rib and Florida Lobster Tail MKT**
  Served with homemade horseradish sauce drawn butter

**Fresh Florida Lobsters**

**Live Maine Lobsters**

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On the corner of Simonton and Truman in the heart of Old Town
Duffy’s
Steak & Lobster House

Serving 7 Days
12 noon - 10:30pm

STEAKS AND CHOPS

Our steaks are genuine USDA “Angus” cuts. All entrees are served with salad, fresh baked bread and choice of baked potato, french fries, rice or vegetables.

Prime Rib $24.99
Slow roasted and served with homemade horseradish sauce

Tenderloin Tips $21.99
Sautéed Filet Mignon tips in a teriyaki sauce with mushroom caps

“Duffy’s” Marinated Ribeye $23.99
12 oz Ribeye Steak Marinated in our Teriyaki Sauce

Double Breast of Chicken $18.99
Choice of: Grilled, Blackened (Spicy), Fried or Teriyaki

N.Y. Strip Steak $25.99
12 oz Strip Loin

Filet Mignon $26.99
8 oz Tenderloin

T-Bone Steak $26.99 16 oz Cut

LOBSTER AND SEAFOOD

All Seafood entrees are served with salad, fresh baked bread, and choice of baked potato, french fries, rice or vegetables.

Live Maine Lobster MKT
Steamed and served split w/ drawn butter

Whole Fresh Florida Lobster MKT
Served split with drawn butter

Florida Lobster Tail $22.99
Tender Fresh Tail with drawn butter

Golden Fried Jumbo Shrimp $22.99
Breaded to order

Jumbo Shrimp Scampi $22.99
Gulf Shrimp Sautéed w/ Garlic, White Wine and butter

Yellowtail Snapper “Maison” $23.99
Fresh Yellowtail Snapper Sauteed w/ Shrimp, Capers, Mushrooms, White Wine and Butter

SIDES

French Fries $3.25 Onion Rings $3.25
Dinner Veggies $4.25 Grilled Onions $3.25
Sautéed Mushrooms $3.25
Baked Potato $3.25

1007 Simonton
Casual Dining at Affordable Prices
305-296-4900 Full Bar
**SPINY Lobster**

7 ounce grilled Caribbean lobster tail, Cuban style yellow rice, and key lime butter sauce.

**ONE DUVAL (PIER HOUSE)**

1 Duval Street • Key West

(305) 295-3255

7:00 am - 10:00 pm

pierhouse.com

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**DRUNKEN Scallops**

Prepared with duck fat, pale ale, shallots, bacon, lobster mash and baby carrots.

**SOUTHERNMOST BEACH CAFÉ**

1405 Duval Street • Key West

(305) 295-6550

7:00 am - 9:30 pm

southernmostbeachcafe.com

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**SHRIMP Scampi**

A generous amount of Gulf shrimp sautéed in lots of garlic, butter and wine with our secret family spices.

**PINCHERS**

712 Duval Street • Key West

(305) 440-2179

11:00 am - 11:00 pm

pinchersusa.com
**THE MENU GUIDE OF THE FLORIDA KEYS**

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**SOUP, SALAD & APPETIZERS**

**CONCH CHOWDER**
A Key West Classic, Tomato-based, Mattarellini-style Conch with Lemons, Garlic, Parsley, and a dusting of Old Bay. 6.95

**HOUSE SALAD**
Fresh Romaine & Boston Lettuce, Tomatoes, Red Onions, Arugula tossed with our special Vinaigrette. 5.95

ADD any 3 of the following ingredients for an extra 2.25:
- Roasted Red Peppers
- Black Olives
- Mushrooms
- Artichoke Hearts
- Feta Cheese
- Gorgonzola
- Garbanzo Beans or Fresh Organic Basil

**CAPRESE**
Sliced tomatoes, Home-Made Mozzarella, Fresh Basil, Olive Oil & Balsamic Vinegar. 10.95

**CARPACCIO di BUE**
Thinly Sliced Beef, Served with Pesto, Arugula, Shaved Parmesan, and Fresh Prosciutto. 18.95

**GRATIN OF GRILLED ASPARAGUS**
Grilled Asparagus and Shaved Parmesan over a Bed of Melted Fontina Cheese. 19.95

**ESCARGOTS en GRILLED GARLIC CROUTON**
Scallops, Butter & Olive Oil with Garlic, Shallots, Green Peas and served over a Grilled Garlic Croton. 10.95

**BRUSCHETTA**
Chopped Fresh Homemaded Mozzarella, Basil & Tomatoes marinated in Extra Virgin Olive Oil with Garlic & Onions. Served over a Grilled Croton. 8.95

**NEW ZEALAND MUSSELS**
Green Lipped Mussels infused with Garlic, Butter, Chopped Tomatoes, Basil, Red Pepper Flakes and White Wine. 10.95

**BROCCOLI RABE (RAPPINI)**
Sautéed in Olive Oil, Garlic, Chopped Tomatoes, a dash of Red Pepper Flakes and Shaved Parmesan Cheese. One of our most requested dishes. 7.95

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**HOMEMADE SAUCES**

We use naturally-fed, non-hormone Chicken.

Pair a Pasta with one of our delicious, made-to-order scratch Sauces. All Entrees are served with a side of Garlicky Rosemary Toast.

**MARINARA** 16.95 • **MEAT SAUCE** 16.95 • **ALFREDO** 15.95

**PELO CON PINOLI & WALNUTS** 16.95

**CREAMY MARINARA** 16.95 • **CREAMY PESTO** 16.95

**ADD SHRIMP** 6.95 • **ADD CALAMARI** 12.95

**ADD LOBSTER** 15.95 • **ADD CRAWFISH** 16.95

**ADD CHICKEN** 6.95 • **ADD LINK SAUSAGE** 5.95

**GUTEN & EGG-FREE PASTA** add 5.00 • **ZUCCHINI RIBBONS** add 2.50

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**FAVORITES FROM THE GRILL**

Served with Fusilli, Marinated. Grill Entrees may be served with the House Salad for those not wishing Fresh Pasta.

**GRILLED FRESH ATLANTIC SALMON**
Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic and Pepper. 20.95

**FRESH MAHI-MAHI**
Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic and Pepper. 19.95

**GRILLED BONELESS CHICKEN BREAST**
Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic and Pepper. 18.95

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**SEAFOOD SPECIALTIES**

**SEAFOOD in a SAUCE**
with 3 Shrimp, Conch & Mahi-Mahi. **MARINARA** 22.95 / **ALFREDO** 23.95

**SEAFOOD SCAMPI**
Maine Lobster, Shrimp and Lump Blue Crab, White Wine, Garlic, Butter, Parsley and Clam Both over Garlicky Linguini Pasta. 30.95

**LOBSTER LINGUINE**
Maine Lobster, Chive & Knuckle in our Pink Sauce (Creamy Four Cheeses Marinara Sauce). 27.95

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**HOUSE SPECIALTIES**

We use naturally-fed, non-hormone Chicken.

**FETUCINE e SAGEEED CHICKEN**
with Extra Virgin Olive Oil & Garlic 17.95 • **MARINARA** 18.95 • **ALFREDO Sauce** 20.95

**POLLO al MAHI PICCATTA**
White Wine, Capers, Butter, Lemon Juice, Garlic, Shallots and Parsley tossed with Fried Tomatoes topped with Creamy Alfredo Sauce. 21.95

**POLLO ALQUATRO FORMAGGIO**
Thin Spaghetti, Diced Italian Bread & Cheese in a Rich Creamy Sauce, with Parmesan, Romano, Fontina and Gorgonzola Cheeses and topped with Walnuts 21.95

**POLLO con FUNGHI e PISELLI**
Diced Organic Chicken Breast & Fresh Mushrooms sautéed in Extra Virgin Olive Oil with Garlic, Shallots, Green Peas and served over Thin Spaghetti with a Marinara Sauce. 20.95

**POLLO PARMESANO**
We dust our tender Chicken with Gluten-Free Flour and Pan-Sauté it, cover it with our Marinara Sauce, and top it with Aged Parmesan Cheese. Served with a side of our Fusilli Pasta and our Homemade Marinara. 20.95

**POLLO MARSALA**
Our delicious non-hormone Chicken lightly coated with GLUTEN FREE Rice flour sautéed with Butter, Garlic, Shallots, Mushrooms in Marsala Wine Sauce. Served with a side of Fusilli Alfredo. 21.95

**ZUCCHINI RIBBONS • ZOODLES**
Low Carb/gluten-free Zoodles (Zucchini Ribbons) with Mushrooms and sautéed in Olive Oil Garlic & Shallots, finished with a sprinkle of Romano Cheese and a Lemon Wedge. 16.95 • **Add Shrimp** 6.95

**SPAGHETTINI SCHMAPPPELLI**
Our homemade Spaghetti tossed with Asparagus, Basil, Garlic and Tomatoes in a savory Vegetable Consomme, finished with toasted Pine Nuts & Shaved Parmesan Cheese. 17.95

**FUNGHI al POMODORI, SPINACI e CECEI**
Fresh Mushrooms sautéed in Olive Oil with Garlic, Shallots, Tomatoes, Garbanzo Beans, Pesto, Artichoke Hearts & Fresh Spinach. Served over Pappardelle, topped with crumbled Feta Cheese. 18.95

**MOSTACIOLI con BROCCOLI RABE RAPPINI**
Wild Broccoli Rabe tossed in sautéed in Olive Oil with Garlic, Red Pepper Flakes, Chopped Tomatoes and Grilled Sausage with Pine Nuts and topped with Shaved Parmesan Cheese. 18.95

**SPAGHETTINI alla CARBONARA**
A rich sauce of Parmesan Cheese, Fajour Pancei, Sauteed Garlic, Black Pepper Peas and tossed with a Fresh Egg. 20.95

**Add Chicken or Shrimp** 6.95

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**LINGUINE con VONGOLE**
From Little Neck Clams steamed in a bath of White Wine, Spanish Onions, Garlic, Parsley and a dash of Red Pepper Flakes. Finished with Butter & Lemon Toss. 20.95

**BOLLITO MISTO di MARE**
Our tribute to the ocean’s bounty features Pappardelle Pasta, Fresh Scallops, Shrimp, Scallops, Muscle and Mahi-Mahi flash-sautéd in Extra Virgin Olive Oil with Garlic, Shallots, Pesto Thyme, White Wine and finished in a Herbed Clam Broth. Garnished with Chopped Tomatoes, Green Peas & Shaved Parmesan. 28.95

**FRESH SEA SCALLOPS**
Large tender Scallops sautéed in Butter & Garlic, tossed with Spinach Fettucine and a Fresh Pesto & Creamy Sauce. 25.95

**SPINACCHI FETTUCINI ALFREDO con JUMBO LUMP BACKFIN BLUE CRABMEAT**
Our fresh fettuccini mixed with our delicious homemade Alfredo Sauce, topped with Jumbo Lump Blue Crab sautéed in Butter. 28.95

**NEW ZEALAND MUSSELS with SPAGHETTINI**
Imported Green Lipped Mussels in a Garlicky Marinara Sauce, Basil, Red Pepper Flakes topped with Shaved Parmesan Cheese. 22.95

**RIGATONI con JUMBO SHRIMP**
Sautéed in Olive Oil with Prosciutto, Garlic, Black Olives, Shallots, Fresh Tomatoes and Red Pepper Flakes. Topped with a garnish of Arugula, followed with a dusting of Romano Cheese. 24.95
YOUR NEIGHBORHOOD SUSHI BAR WHERE PASSION MEETS FLAVOR

APPETIZERS

GYOZA 17
Deep Fried or Steamed Seasoned Pork in a Thin Pastry

SHRIMP SHUMAI 17
Deep Fried or Steamed

PORK SHUMAI 17
Deep Fried or Steamed

VEGGIE SPRING ROLL 5
Lightly Seared Meat Served with Ponzu Sauce & Scallions

YUKKE 11
Raw Meat with a Touch of Kimchee Sauce & Topped with Scallions

BEEF TATAKI 15
Lightly Seared Meat Served with Ponzu Sauce & Scallions

YUKKE 11
Raw Meat with a Touch of Kimchee Sauce & Topped with Scallions

BEEF NEMIKA 15
Thiny Sliced Meat Rolled with Scallions and Served with our House Teriyaki Sauce

EBI TEN 13
A Combination of Shrimp and Vegetable Tempura

FRIED SOFT SHELL KRAB 13

IKA DEEP-FRIED SQUID 10

DYNAMITE APPETIZER 13
A Combination of Baked Seafood with Steamed White Rice

HIBACHI SPECIALS

HIBACHI CHICKEN 21
Chicken Breast Hibachi-Grilled with Sesame Seeds

HIBACHI SHRIMP 26
Grilled Succulent Shellfish

HIBACHI SCALLOPS 27
Tender Ocean Scallops Grilled Hibachi Style

HIBACHI CALAMARI 20
Calamari Grilled with Asparagus and Tomato

HIBACHI SALMON 25
Salmon Filet Grilled to Perfection

TWIN LOBSTER TAILS 39
Two Gorgeous Cold Water Lobster Tails

HIBACHI TUNA STEAK 31
Tuna Steak Seared to Perfection Served Medium Rare

SAKE TRIO 32
Grilled Shrimp, Calamari and Ocean Scallops

SEAFOOD COMBINATION 40
Cold Water Tail Ocean Scallops and Shrimp

LAND N SEA 36
New York Strip and Ocean Scallops

LUNCH BREAK

HIBACHI SHRIMP 12
Sautéed Shrimp, our Homemade Garlic Butter, Soy Sauce & lemon

HIBACHI SCALLOPS 12
Fresh Scallops Sautéed, Garlic Butter, Soy Sauce & Lemon

HIBACHI CHICKEN 10
Chicken Breast Sautéed with our Garlic Butter and lightly Seasoned with Sesame Seeds

HIBACHI STEAK & MUSHROOMS 12.50
Our Chef Cut New York Strip Steak with Fresh Mushrooms, Sautéed to Your Choice Cooked Hibachi Style

TERIYAKI CHICKEN 10
Chicken Breast Cooked in our Freshly Made Teriyaki Sauce

PARTY PLATTERS

YUMMY TEMPURA PLATTER 40
Almond Shrimp, Ebi Ten, Chicken Fingers, Vegetable Harumaki, Pork Harumaki, Gyoza & Shrimp Shumai

CHEF’S CHOICE COMBO PLATTER 55
Angell Roll, Hollywood Roll, Dragon Roll, Rainbow Roll, JB Roll & California Roll

MUNCHIES COMBO PLATTER 65
Yummy Roll, Angel Roll, Rock Star, California Eel Roll, Shrimp Tempura Roll & Crunchy Roll

RICH & FAMOUS PLATTER 125

SUSHI SAKE ROLLS

ANGEL ROLL 14
Shrimp Tempura, Krab Salad, Masago, Cream Cheese, Topped with Avocado, Spicy Mayo, Eel Sauce, topped with Crunch

BLACK JACK ROLL 12
A Roll Served with Half Tuna and Half Eel, Avocado, Asparagus & Masago Served with Eel Sauce

JB ROLL 8
Salmon, Cream Cheese and Scallions

LOBSTER BLAST 36
Combination of Lobster Roll, Fried Lobster and Sautéed Lobster with Mushrooms, Served with Eel Sauce, Spicy Mayo, Tobiko & Tempura Crunch

YUMMY ROLL 14
Fried White Fish, Avocado, Spicy Mayo and Cream Cheese Topped with Spicy Tuna Masago, Eel Sauce and Crunch

Key Largo 305.451.0373 • 103400 Overseas Hwy, Key Largo

14 other Locations throughout South Florida
Brickell 305.285.3232
261 SW 7th Street, Miami
Biscayne Blvd 786.472.3168
900 Biscayne Blvd, Miami
Westchester 305.262.2424
8679 Coral Way, Miami
Dadeland 305.670.0717
9059 SW 73 CT, Miami
Hialeah 305.822.3222
1165 W 49 Street, Hialeah
Killian 305.270.1119
10834 SW 104 Street, Miami
Sheridan 954.680.4282
15641 Sheridan Street, Davie
Redlands 305.242.0222
24856 SW 177 Ave, Homestead

DELIVERY
DINE IN OR TAKE OUT
### Breakfast

- **Sunrise Combo $13.25**
  Two Eggs any style served with Bacon, Sausage, Pancakes, Potatoes & Toast

- **Banana Walnut Waffle $10.25**
  Homemade Belgian Waffle with Fresh Banana, Walnuts & Praline Syrup

- **Key Lime Stuffed French Toast $12.50**
  Our delicious homemade key lime pie filling layered between french toast and topped with strawberries and strawberry puree

- **Spinach, Feta, Tomato & Mushroom Omelette $12.50**
  Fluffy Omelette stuffed with Fresh Spinach, Tomatoes, Mushrooms & Feta Cheese…hearty!

- **Blackened Shrimp Benedict $17.95**
  Blackened Key West pink shrimp, applewood bacon, avocado, and eggs over an English muffin topped with hollandaise

- **Blueberry Pancakes $10.25**
  Fresh Buttermilk Pancakes with Fresh Blueberries & Syrup

- **Smoked Salmon Benedict $14.25**
  With Famous Stella’s Hashbrowns!

### Lunch

- **Florida Lobster Special $19.25**
  Our legendary Broiled Lobster Tail Dinner at an unbeatable price!

- **Lobster Combo “The Local Favorite” $32.50**
  Broiled Lobster tail with grilled shrimp and broiled scallops

- **Lobster Shrimp Pasta $25.25**
  Lobster and Shrimp in a Lobster Cream Sauce over Penne Pasta

- **Coconut Shrimp $22.25**
  Key West Pink Shrimp in a Shredded Coconut Batter with Pineapple Dipping Sauce!

- **Fried Captain’s Platter $24.95**
  Lightly Breaded Shrimp, Mahi & Calamari

- **Bahamian Yellowtail $26.95**
  Fresh Catch Broiled with Fresh Tomatoes, Peppers, Cucumbers & Key Lime

### Dinner

- **Fish Tacos $11.25**
  Fresh Mahi Mahi with Cajun tartar sauce

- **Key West Sampler $17.25**
  Fresh Steamed Shrimp, Fried Mahi-Mahi & Conch Fritters

- **Soup & Crab Cake Combo $14.25**
  Fresh Lobster Bisque served with a Caribbean Crab Cake

- **Uncle Joe’s Linguiune Clams $16.25**
  Small neck clams simmered in a delicious white wine scampi sauce over linguine served with ciabatta bread

- **Blackened Shrimp Benedict $12.25**
  Crumbled Blue Cheese and Topped with Crispy Onion Straw

- **Cajun Chicken or Shrimp Wrap $12.25**
  Blackened chicken or key west shrimp with avocado and creamy cajun sauce

- **Blue Burger $12.25**
  Fresh Broiled Mahi Mahi topped with Grilled Peppers, Onions, Lettuce & Tomato

- **Classic Cobb Salad $16.25**
  Fresh Greens topped with Ham, Turkey, Cheddar Cheese, Bacon, Tomatoes, Bleu Cheese & Avocado

- **Banana Walnut Waffle $10.25**
  Homemade Belgian Waffle with Fresh Banana, Walnuts & Praline Syrup

- **Lobster Shrimp Pasta $25.25**
  Lobster and Shrimp in a Lobster Cream Sauce over Penne Pasta

- **Key Lime Stuffed French Toast $12.50**
  Our delicious homemade key lime pie filling layered between french toast and topped with strawberries and strawberry puree

- **Spinach, Feta, Tomato & Mushroom Omelette $12.50**
  Fluffy Omelette stuffed with Fresh Spinach, Tomatoes, Mushrooms & Feta Cheese…hearty!

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  Blackened Key West pink shrimp, applewood bacon, avocado, and eggs over an English muffin topped with hollandaise

- **Blueberry Pancakes $10.25**
  Fresh Buttermilk Pancakes with Fresh Blueberries & Syrup

- **Smoked Salmon Benedict $14.25**
  With Famous Stella’s Hashbrowns!
CAPTAIN’S Platter
Fresh local mahi mahi, shrimp and Key Largo lump crab cake. Prepared baked, grilled, blackened, jerked or fried.

JIMMY JOHNSON’S BIG CHILL
104000 Overseas Highway
Key Largo
(305) 453-9066
11:30 am - 10:00 pm Sun–Thurs
11:30 am - 12:00 am Fri & Sat
jjsbigchill.com

OLD BAY Steamer
Enameled steel pots full of steaming stone crab, snow crab, Key West pink shrimp, corn on the cob, potatoes and butter.

THE STONED CRAB
3101 North Roosevelt Boulevard
Key West
(305) 433-9431
10:00 am - 11:00 pm
stonedcrab.com

FRESH SEA Scallops
Large, tender scallops sautéed in butter and garlic, tossed with spinach fettuccine and a fresh pesto and cream sauce.

MANGIA MANGIA
900 Southard Street • Key West
(305) 294-2469
5:30 pm - 10:00 pm
mangia-mangia.com

BLACKENED SHRIMP Benedict
Blackened Key West pink shrimp, applewood bacon, avocado and eggs over an English muffin topped with hollandaise.

TWO FRIENDS PATIO RESTAURANT
512 Front Street • Key West
(305) 296-3124
8:00 am - 7:00 pm
twofriends.com
BREAKFAST 8:30AM

TROPICAL FRUIT PLATTER 8
Cream Cheese, Sliced Vine Ripe Tomatoes, Red Onion, Toasted Bagel

SCOTTISH SMOKED SALMON 12
Cream Cheese, Sliced Vine Ripe Tomatoes, Red Onions, Toasted Bagel

ISLAND STYLE OATMEAL 7

GRANOLA 7
Add Greek Yogurt $3
GREEK YOGURT 5
CAPTAIN CRUNCH FRENCH TOAST 9
Marshmallow Cream Cheese, Toasted Almonds, Mixed Berry Compote, Real Vermont Maple Syrup

BLUE BENI 12
Two Eggs Benedict on Mini Waffles with Chipotle Pulled Pork and Hollandaise Sauce. Sub Lobster $8

SICILIAN TOAST 9
Galliano Infused with Amaretto Fig Puree, Marshmallow Cream Cheese, Toasted Almonds

BUTTERMILK PANCAKES 9
BELGIAN WAFFLE 9
4 Mini Waffles, Vanilla Whipped Cream, Strawberries, Mixed Berry Compote

TWO EGG BREAKFAST 9
Two Eggs any way you like, Toast and Two Sides, Three Egg Breakfast - Add $2

STEAK & EGG BREAKFAST 15
Three Eggs any way, NY Strip Steak, Toast & One Side

ISLAND SEAFOOD OMELETTE 17
Lobster, Shrimp, Scallops with Wilted Spinach, Caramelizeed Onions and Gruyere Cheese, Toast

HAM & CHEESE OMELETTE 9
Three Eggs, Applewood Smoked Ham, Vermont White Cheddar Cheese, Toast

GARDEN OMELETTE 10
Tomatoes, Mushrooms, Onions, Spinach, Feta Cheese, Served with Toast

BLUE MACAW OMELETTE 9
Potatoes, Smoked Bacon, Gruyere Cheese, Toast

BREAKFAST (CONT)

MORNING QUESADILLA 10
Mexican Cheese Blend, House Specialty Chorizo, Guacamole, Roasted Tomato Salsa
Add Scrambled Eggs $3

HAVANA CLUB 10
Cuban Bread, Swiss Cheese, Ham, Chipotle Roast Pork, Scrambled Eggs

BEEF & BISCUITS 9

LUNCH 11AM

SALADS

SHRIMP SALAD 10
Spicy Tomato, Onions, Cilantro, Guacamole, KALE CAESAR 8
Green Kale, Hearts of Romaine, Ciabatta Croutons, Parmigiano Cheese, Creamy Garlic Dressing *egg

ISLAND PASSION SALAD 10
Mixed Greens, Mango, Papaya, Cucumber, Queso Fresco, Plantain Duo, Passion Fruit Vinaigrette

TOMATO & WATERMELON 9
Fresh Heirloom Tomatoes, Watermelon, Feta Cheese, Arugula, Aged Balsamic, Olive Oil
Chicken 5 Fish 7 Portabella 6 Shrimp 8

SMALL PLATES

CONCH FRITTERS 8
RINGS & THINGS 10
Fried Calamari, Mushrooms, Clam Strips and Chile Peppers

GULF SHRIMP 12
Choice of Cocktail or Peel + Eat

CAPRESE 10
Tomato, Basil, Fresh Mozzarella, Aged Balsamic

AHI TUNA TARTARE * 14
HEIRLOOM BRUSCHETTA 8
CHICKEN WINGS 9
BAKED BRIE 10
GUAVA BBQ BABY BACK RIBS 14
BLUE NACHOS 10
GRILLED VEGETABLE STACK 8

SANDWICHES & SUCH

FISH & CHIPS 14
FISH TACOS 16
Daily Selection, Grilled, Blackened or Fried, Oil & Vinegar Slaw, Guac & Roasted Tomato Salsa

PORTABELLO QUESADILLA 12
Chihuahua/Pepperjack Cheeses, Sweet & Spicy Peppers, Tomatillo Sauce, Guacamole, Sour Cream

LUNCH (CONT)
The following served with choice of orzo salad, dill potato salad, fresh fruit or side salad

FISH SANDWICH 14
Grilled, Blackened or Fried Catch

CHIMMI CHICKEN CLUB 12
Guacamole, Smoked Bacon, White Cheddar, Lettuce, Tomato, Onion, Zucchini Pickle

BLUE MACAW BURGER 12
Angus Beef Patty topped with Chipotle Pulled Pork, Queso Fresco, Lettuce, Tomato, Onion, Zucchini Pickle

ISLAND STEAK SANDWICH 16
Tender London Broil Style Sliced Steak, Shredded Jack Cheese, Served on a Country Tina Roll

PRESSED CUBAN SANDWICH 12
Sliced Ham, Swiss Cheese, Chipotle Roasted Pork, Creole Mustard, Bread & Butter Pickle Chips

DINNER 5PM

STILTON BLEU CHEESE FILET 42
Grilled Asparagus and Bacon Mash

BAKED ISLAND SEAFOOD IMPERIAL 24
In Our Roasted Red Pepper and Onion Imperial Sauce

BLACKENED AHI TUNA 30
Apple Slaw, Curry Sweet Potatoes, Squid Ink Teriyaki

JERK RUM GLAZED CHICKEN 22
Grilled with Plantains and Braised Kale

NEW YORK STRIP 38
with Roasted Pineapple Chutney, Grilled Vegetables and Garlic Mashed Potatoes

CATCH OF THE DAY MARKET
Chefs Choice

FULL RACK OF RIBS 25
Served with oil + vinegar slaw

SHRIMP PASTA 26
Linguine with Marinara or Alfredo

SEAFOOD FRA DIAVOLO 28
Linguine with Clams, Shrimp & Local Catch in our Spicy Fra Diavolo Marinara Sauce

BAKED VEGETABLE LASAGNA 21
Summer Squash, Zucchini, Sundried Tomatoes & Broccoli Baked in Ricotta, Mozzarella & Parmesan Cheese

804 WHITEHEAD ST
bluemacawkeywest.com

Try our FAMOUS Build Your Own Bloody Mary Bar!
Start your day with a Bloody Mary, Mimosa, and a bite to eat at Alonzo’s.

Then it’s off to Happy Hour at The White Tarpon.

Home of the Key Lime Martini!
2 HAPPY HOURS: 4PM-7PM & 10PM-MIDNIGHT
2 BARS • LOUNGE • SMALL BITES
LIVE MUSIC • POOL TABLE FREE!
Start your day with a Bloody Mary, Mimosa, and a bite to eat at Alonzo's. Enjoy dinner at A&B Lobster House.

Four incredible restaurants. Four unique experiences. All overlooking Key West's historic seaport.

Casual dining & fresh local seafood

Sunday brunch • 9AM-1PM
$5 Mimosas
$5 Bloody Marys

Happy hour daily 4PM-6:30PM

Key West's Best Kept Secret
Fine liquors & classic cocktails
Enjoy our new Late Night Food Menu
Available Thursday–Saturday • 10:00PM-11:30PM

Visit us at Key West's historic seaport • Parking available
LOBSTER Blast

Combination of lobster roll, fried lobster and sautéed lobster with mushrooms, served with eel sauce, spicy mayo tobiko and tempura crunch.

SUSHI SAKE
103400 Overseas Highway
Key Largo
(305) 451-0373
11:00 am - 10:00 pm Sun–Thurs
11:00 am - 12:00 am Fri & Sat
sushisakemiami.com

CHICKEN Naan
Tandoori marinated grilled chicken, naan bread, cucumbers, lettuce, tomato, tzatziki, with housemade kettle chips.

SUN-SUN
1500 Reynolds Street • Key West
(305) 296-3535
11:30 am - 11:00 pm
casamarinaresort.com/dining

SESAME CRUSTED Ahi Tuna
Served with wasabi mashed potatoes, caper and pimento beurre blanc.

THE COMMODORE WATERFRONT RESTAURANT
700 Front Street • Key West
(305) 294-9191
5:30 pm - 10:00 pm
commodorekeywest.com

FISH Florentine
Local fresh fish served with potato and vegetable.

PEPE’S CAFÉ & STEAKHOUSE
806 Caroline Street • Key West
(305) 294-7192
7:30 am - 9:30 pm
pepeskeywest.com
LUNCH

FIRSTS
House Smoked Fish Dip 15  
Kickin’ Chicken Wings 18  
choose from asian chili, buffalo, bbq  
Peel & Eat Wild Gulf Shrimp ½ lb. 18 • 1 lb 30  
Mediterranean Flatbread Bowl 20  
grilled flatbread, marinated feta cheese, roasted tomatoes, hummus, marinated artichokes, marinated olives, fresh pesto  
Sun Sun Nachos 17  
queso blanco, black beans, green onions, tomato, sour cream, guacamole, pickled fresno peppers  
Bahamian Conch Fritters 16

GARDEN
Caribbean Caesar 16  
mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons  
Strawberry and Baby Spinach 18  
peppered goat cheese, frisée lettuce, mandarin orange segments, pickled fennel, lemon basil poppy seed vinaigrette  
ADD-ONS  
Marinated Grilled Chicken Breast 12,  
Wild Caught Mahi-Mahi 14,  
Grilled Marinated Shrimp 15

BURGERS
Black Bean Veggie Burger 16  
alalfa sprouts, red onion, crispy green tomato, pickle, cilantro aioli, onion challah roll, kettle chips  
All American Burger 18*  
lettuce, tomato, red onion, pickle, onion challah roll, kettle chips  
Turkey Burger 20  
arugula, pickled red onion, tomato, avocado, chipotle aioli, onion challah roll, kettle chips  
ADD-ONS for 2 each  
cheddar, swiss, american, blue cheese, pepper jack, bacon

HAND-HELD
Panini Press Cuban Sandwich 18  
mojo pork, ham, swiss cheese, pickles, deli mustard, housemade kettle chips  
Chicken Naan 17  
tandoori marinated grilled chicken, naan bread, cucumbers, lettuce tomato, tzatziki, housemade kettle chips  
Fish Sandwich 20  
today’s catch grilled, Cuban bread, tarragon aioli, lettuce, tomato, onion, housemade kettle chips  
Off the Dock Fish Tacos* 19  
shredded lettuce, tropical slaw, jalapeño, guacamole, tortilla chips  
Crispy Chicken Tenders 16  
honey mustard, tropical slaw, housemade kettle chips  
Upgrade Chips for French Fries, Sweet Potato Fries, Mixed Greens or Fresh Fruit for $4 - Truffle Parmesan Fries for $5

SIGNATURE COCKTAILS
Casa Key Lime Colada 13  
Frozen Daiquiris and Coladas 12  
Mo-Tito 13  
Playa Del Mar 12  
Key Lime Cooler 12

COOLERS
available by the glass, shaker or pitcher
Goombay Smash 13  
White Sangria 12  
Skinny Cucumber Lemonade 12  
Ping Pong Punch 12  
Moscow Mule 12  
Black Barrel Dark ‘N’ Stormy 12

DESSERTS
Homemade “Preserve” Key Lime 12  
Pineapple Upside Down Cake 12  
Valrhona Chocolate Mousse 11

DINNER

APPETIZERS
Casa Marina “Manhattan” Style 12  
Conch Chowder sherry, coconut milk  
Florida Lobster Crab Cake 17  
Yellowfin Tuna Poke Mini Tacos 19  
ginger soy marinated, mango, red pepper, black sesame seed, wakame*  
Mediterranean Flatbread Bowl 20  
grilled flat bread, feta cheese, marinated artichokes and olives, roasted tomatoes, hummus  
Coconut Shrimp 20  
honey siracha aioli, mandarin orange segments  
House Smoked Fish Dip 15  
Bahamian Conch Fritters 16  
Jumbo Gulf Wild Shrimp Cocktail 20

GARDEN
Caribbean Caesar 16  
mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons  
Strawberry and Baby Spinach 18  
peppered goat cheese, frisée lettuce, mandarin orange segments, pickled fennel, lemon basil poppyseed vinaigrette  
Gulf Shrimp & Scallop Fettucine 36  
chardonnay cream sauce, caramelized fennel, pancetta, fresh basil  
Pineapple Chicken Saltimbocca 32  
prosciutto, fingerling potatoes, carrots, roasted chicken, lime lemongrass broth  
Cilantro Roasted Garlic Tempeh 32  
red pepper coulis, cipollini onions, wilted spinach roasted tomatoes, pickled red onion, fresh basil  
ADD-ONS  
Marinated Grilled Chicken Breast 12,  
Wild Caught Mahi-Mahi 14,  
Grilled Marinated Shrimp 15

ENTREÉS
Gulf Shrimp & Scallop Fettucine 36  
chardonnay cream sauce, caramelized fennel, pancetta, fresh basil  
Pineapple Chicken Saltimbocca 32  
prosciutto, fingerling potatoes, carrots, roasted chicken, lime lemongrass broth  
Cilantro Roasted Garlic Tempeh 32  
red pepper coulis, cipollini onions, wilted spinach roasted tomatoes, pickled red onion, fresh basil  
Pool Side Steak House Burger 26  
8 oz burger patty, sherry caramelized onion, burgundy reduction, roasted onion challah roll, steak fries  
Coconut Poached Lobster 36  
yucca risotto, papaya slaw, curry aioli  
Black Angus Prime Skirt Steak 40  
yucca fries, chimichurri, sautéed brocolini, caramelized balsamic cipollini onion
Locate culinary hot spots and plan your foodie adventure with our map of restaurants

A&B Marina Complex ............. 1
Abbondanza ..................... 2
Blue Macaw....................... 3
Commodore Waterfront
Restaurant........................ 4
Duffy’s Steak & Lobster House............. 5

Grand Cafe ....................... 6
Jimmy Johnson’s Big Chill........ 7
Key Largo Conch House.......... 8
Mangia Mangia .................. 9
Matt’s Stock Island ............. 10
One Duval ...................... 11
Pepes Café and Steakhouse .. 12
Pinchers ......................... 13
Southernmost Beach Café .... 14
The Stoned Crab ................ 15
Sun-Sun .......................... 16
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The Tide’s in at the Islander Resort!

Lunch, Dinner & Cocktails
Sunday-Thursday 11am-11pm ★ Friday & Saturday 11am-12am
Reservations are Recommended ★ 305-664-2031

Islander Resort
MM 82, Oceanside, 82100 Overseas Highway, Islamorada
ISLANDERFLORIDAKEYS.COM
# Menu Guide of the Florida Keys

**The Tide’s in at the Islander Resort!**

**Breakfast, Lunch, Dinner & Cocktails**

**Sunday-Thursday 8am-11pm**
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**MM 82, Oceanside, 82100 Overseas Highway, Islamorada**

**ISLANDERFLORIDAKEYS.COM**

## Soups
- Chef’s Soup of the Day $5 / $7
- Islander Conch Chowder $6 / $8

## Salads
- Islander Beachside Salad $10
- Wedge Salad $10
- Islander Caesar $10
- Add Chicken, Mahi or Shrimp $16
- Tuna “Nicoise” $17
- Corvina Ceviche $14
- Calamari Salad $14
- Tuna Crudo $17

## Small & Share Plates
- Conch Castles $14
- Mango Shrimp Tacos $14
- Grilled Pork Belly Tacos $14
- Conch Fritters $12
- Lobster Truffle Mac & Cheese $16
- Fried Pickle Chips $8
- House Smoked Wahoo Paté $14
- Jumbo Lump Crab “Rarebit” $16
- Islamorada Betty Crocker Bento $16
- Chips & Salsa Betty Crocker Bento $9
- Rum Glazed Chicken Wings $13

## Dinner Entrees
- Brick Roasted Chicken $26
- Fresh Catch of the Day $30
- Lobster $32
- Steak Frites $30
- Goat Cheese & Beet Stuffed Gocce $23

## Sandwiches
- Cook Your Catch $18
- Cuban Chicken Sandwich $14
- Islander Burger $15
- Blackened Fish Sandwich $16
- Cuban Sandwich $13
- Beachside Truffle Burger $18
- Roast Turkey & Brie Panini $13
- Veggie Pita $14
- French Onion Grilled Cheese $13
- Cuban Pork $13

## Pizza
- Signature Crust Flat Breads
  - Margherita $10
  - Lardo Di Colonata $16
  - Smoked Brisket $15
  - Quatro Formaggi $12
  - Heirloom Tomato $14
  - Lobster & Pesto $18
  - BLT $13
  - Ventura $15
  - Salumi $13
  - Garlic Knots $8
  - Rustica $13
  - Saucy Knots $8

## Gelato
- House Made Ice Cream, Sorbets, Gelatos
  - Cone or Cups $5

## Gourmet Coffee
- All Coffees $5.5  Espresso $3.5

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

1405 Duval St Key West, FL 33040 (305) 295-6550

**Breakfast**

7:00 am – 11:00 am

**EYE OPENERS**

- **SOMO Bloody Mary**
  Stoli Chipotle Vodka and Blue Cheese stuffed olives
- **Cucumber Bloody Mary**
  Crop Organic cucumber Vodka & pickle.
- **Double Mimosa**
  A double pour of House Champagne and fresh squeezed orange juice.

**BEGINNINGS**

Served with house potatoes and choice of toast

- **Three Little Pigs Omelet**
  Bacon, Smoked ham, sausage, and cheddar cheese.

**FRESH STARTS**

- **B.E.L.T**
  Bacon, scrambled eggs, lettuce, tomato on a toasted croissant with house potato gratin.
- **Buttermilk Pancakes**
  Choice of Banana, Blueberry, Strawberry or Chocolate Chip Add Pure Vermont Maple Syrup
- **Southernmost Toast**
  Challah bread battered in toasted coconut, smothered in Bananas Foster sauce, topped with maple sugar.

**SPECIALTY BREAKFASTS**

- **Cuban Benedict**
  Poached eggs, roast pork, ham, pickle, grain mustard hollandaise on toasted Cuban bread with house potato gratin.
- **Avocado Toast Trio**
  Whole grain toast, avocado mousse, sunny side egg, roasted tomato, crispy bacon, fresh fruit.

**Lunch**

11:00 am – 5 pm

**SOUPS AND SALADS**

- **Conch Chowder**
- **Beach Café Caesar**
  Romaine lettuce, croutons, Parmesan cheese and our Key Lime Caesar dressing

**SMALL BITES**

- **SOMO Wings**
  Choice of house parmesan, jerk or Buffalo
- **Conch Fritters**
  Bahamian conch, red and green bell peppers, housemade sweet and spicy chilli relish.

**SANDWICHES**

- Your choice of House Made Pasta Salad or French Fries
- **Blackened Catch BLT Wrap**
  Local fresh catch, crisp bacon, lettuce, tomato, key lime aioli.
- **Reuben Cuban**
  Pulled pork, corned beer, Swiss cheese, pickled, mustard.
- **Father’s Office Burger**
  Caramelized onions, blue cheese, hardwood smoked bacon.
- **Fish ’n Chips**
  Housemade battered grouper, Caribbean coleslaw, fries.

**Dinner**

Served 5 pm – 9:30 pm

**STARTERS**

- **Conch Chowder**
- **Classic Bahamian Chowder**
- **Coconut Shrimp**
  Tempura breaded shrimp, rolled in coconut, then fried golden brown. Served with a pineapple dipping sauce.
- **Ahi Tuna Stuffed Avocado**
  Cream Cheese, Siracha Aioli, Sweet Soy Glaze

**SALADS**

- **Grilled Caesar**
  Romaine, Parmesan, Prosciutto

**ENTREES**

- **Plantain Crusted Hogfish**
- **Jicama Slaw, Saffron Rice, Fire Roasted Tomato & Corn Picadillo**
- **Drunken Scallops**
  Duck Fat, Pale Ale, Shallots, Bacon, Lobster Mash, Baby Carrots
- **Grilled Lobster**
  Mango Beurre Blanc, Yucca Hash, Asparagus
- **Fresh Catch**
  Chef Selected Seasonal Vegetables and Rice
  – Macadamia Crusted, Mango Salsa
  – Blackened, Key Lime Beurre Blanc
  – Grilled, Mango Beurre Blanc
  – Coconut Curry, Roasted Pineapple
  – Meniure, Parsley, Lemon

Ask your server for the perfect wine pairing for your selection

**PRICES AND MENU ITEMS SUBJECT TO CHANGE**
**PLEASE VISIT OUR WEBSITE FOR FULL MENU**
Breakfast 7:30 A.M. – 12 P.M.

**OMELETS** including Pepe’s Steak 13.95
and Build your Own

**TRADITIONAL EGGS BENEDICT** 12.00
**CREAMED CHIC BEEF ON TOAST** 7.95
**HOMEMADE GRANOLA, YOGURT AND FRUIT** 11.00
**FRESH SQUEEZED ORANGE JUICE**
Ask about our Homemade Bread of the Day & More.....

Happy Hour 4 -6

$6 margaritas 50% off Oysters

Lunch 12 P.M. – 5 P.M.

**HOMEMADE SOUPS** black bean and soup of the day
Cup 4.50 Bowl 7.00

**HOMEMADE CHILI** Cup 4.90 Bowl 7.50

**FRESH LOCAL FISH SANDWICH** 12.95
**MUSTARD BBQ PULLED PORK SANDWICH** 11.50

**Pepe’s Steak Sandwich** 15.95
BLT 9.00 Club Sandwich 10.50
Grilled Cheese 6.50
Portobello Sandwich 10.50

**burgers** patty melt, slit ray, blue & white collar & More.....

Dinner 5 P.M. – 9:30 P.M.

**APPETIZERS**
Gulf Oysters raw 1.25 each
Baked 11.00 per 1/2 dozen

**KEY WEST PINK SHRIMP (PEEL N’ EAT)** 14.95
**LOCAL FISH DIP** 11.95
**HOMEMADE SOUPS** CUP 4.50 BOWL 7.00
**FRESH SAUTÉED MUSHROOMS** 7.50

**SALADS**
Green Salad 7.50
Spinach Salad 9.50
Caesar Salad 9.00

**BLUE CHEESE WEDGE** 12.00
Add chicken, steak, fish or shrimp 9.50

**LIGHTER FARE**
Served with Homemade Coleslaw
7 O.Z. BURGER 11.95
Fresh Fish Sandwich
Grilled 12.50 or Blackened 13.55

**ENTREES**
Served with 2 fresh vegetable options
New York Strip (cut to order)
8oz. 26.95 12oz 30.95 15oz 34.95
8 oz Filet Mignon 32.95
16 oz Bone in Ribeye 35.95
Center Cut Pork Chops 19.50
Pepe’s Steak Smothered in Pork Chops
For two 52.50 For one 30.75
Half Broiled Chicken 16.95
Half BBQ Chicken 18.50

Pepe’s Chicken Florentine 18.75

Local Fresh Fish 25.95 or KW Pink Shrimp 29.00
Pepe’s Style Broiled Blackened Florentine Caper Garlic Butter

**FRESH VEGETABLE OPTIONS**
Baked potato Baked Sweet Potato Mashed Potato
Asparagus Carrots Broccoli
Cole Slaw Corn on the Cob Green Beans
What the diners are saying

ABBONDANZA
ITALIAN RESTAURANT
1208 Simonton Street • Key West
(305) 292-1199
5:00 pm - 10:30 pm
abbondanzakeywest.com

This is my favorite Italian place in Key West. I highly recommend their calamari, Scampi Abbondanza and the Spaghetti Abbondanza. You won’t regret it!

Didn’t feel like eating on the beaten path of Duval so headed to this little spot near the Southernmost Point. Just great. Prosecco, wine and limoncello for drinks. Massive tasty portions of calamari, shrimp fettuccine, and manicotti.

A wonderful Italian Restaurant in balmy Key West. The portions were large, reasonably priced and DELICIOUS! The decor was pleasant and the staff very attentive. A must go to when you want a wonderful meal.

We went to Southernmost as we have heard many good things. Starting with the amazing view to the wonderful food and drink. It did not disappoint! Just a wonderful experience and nice way to start your day.

Best view in town — Can’t beat the prices and the food is amazing. On top of that we never had a wait for breakfast! It was our fave breakfast stop.

SOUTHERNMOST BEACH CAFE
1405 Duval Street • Key West
(305) 295-6550
7:00 am - 9:30 pm
southernmostbeachcafe.com

Amazingly fresh sushi and great service! We went for happy hour which was half price drinks and hot appetizers. Super clean and modern decor (very Miami-style). Staff very attentive and nice. I’ll definitely be coming here whenever I crave sushi or hibachi in the Keys!

SUSHI SAKE
103400 Overseas Highway
Key Largo
(305) 451-0373
11:00 am - 10:00 pm Sun–Thurs
11:00 am - 12:00 am Fri & Sat
sushisakemiami.com

This is my new favorite place in Key Largo. It is chic and clean. The menu is extensive and they have sushi and hibachi which I am very happy about.
**PASTA**

SHRIMP SCAMPI $20

A generous amount of Gulf Shrimp sautéed in garlic, butter and wine with our secret family sauce. (Also available in Marmara or Alfredo)

**RAW BAR**

OYSTERS* $11

Served just naked or already steamed.

CLAMS* $11

Locally-harvested middle necks fresh as they come on the half shell or just steamed ‘til they smile.

PEEL & EAT SHRIMP $15

Seasoned with Old Bay, order these steamed shrimp hot or cold. 1/2 pound order is 10 shrimp and 1 pound order is 20 shrimp.

**TACOTASTIC**

CHICKEN $13

Fried/Grilled/Blackened

**SANDBWICHES**

PO BOY $17

Groupers Nuggests

SANDWICH $18

Deep-fried or sautéed on a hoagie roll with lettuce, tomato, and a side of Cajun remoulade.

SOFT SHELL CRAB SANDWICH $18

Soft Shell Crab fried to a golden brown or sautéed and served on a toasted bun with a side of Cajun remoulade.

TONY’S BIG FISH SANDWICH $13

A hearty portion of sweet, mild, white flaky fish served fried on a hoagie bun with lettuce and tomato.

**SHRIMP**

ANY WAY YOU LIKE IT

$20 • Lil’ Less $14

Choice of angel hair or bow tie pasta. Topped with parmesan cheese and served with warm garlic bread.

**MUSSELS MARMARA** $20

A “boatload” of New England Blue Mussels simmered in our renowned marinara sauce with the freshest ingredients.

**CHICKEN WINGS**

Choice of: Wimpy, Medium, Serious, BBQ, Teriyaki Glaze

Lil’ Less (6) $10

Lil’ More (12) $18

**NOTE:** If you have a chronic illness of the liver, stomach or kidney, in rare instances, you are at greater risk of serious illness from raw oysters and should eat oysters only cooked.
Linguine con Vongole

Fresh little neck clams steamed in a bath of white wine, Spanish onions, garlic, parsley and a dash of red pepper flakes, finished with butter and lemon zest.

Mangia Mangia
900 Southard Street • Key West
(305) 294-2469
5:30 pm - 10:30 pm
mangia-mangia.com

Seafood Fra Diavolo

Linguine with clams, shrimp and local catch in our spicy fra diavolo marinara sauce.

Blue Macaw
804 Whitehead Street • Key West
(305) 440-3196
9:00 am - 11:00 pm
bluemacawkeywest.com

Yellowtail Snapper Maison

Fresh yellowtail snapper sautéed with shrimp, capers, mushrooms, white wine and butter.

Duffy’s Steak & Lobster House
1007 Simonton Street • Key West
(305) 296-4900
Noon - 10:30 pm
duffyskeywest.com

Penne Putanesca

Penne tossed with olive oil, crushed garlic, crushed red pepper, capers, anchovies, basil, chopped tomatoes and olives.

Abbondanza
1208 Simonton Street • Key West
(305) 292-1199
5:00 pm - 10:30 pm
abbondanzakeywest.com
**APPETIZERS**

**TOMATO BISQUE  9.99**
WITH JUMBO LUMP CRAB

**SOUP DE JOUR  MARKET PRICE**

**BRUSCHETTA  9.99**
CRUSTINS WITH PLUM TOMATO AND BASIL PESTO, ONION, FETA CHEESE, BALSAMIC REDUCTION

**CHILLED NORWEGIAN SMOKED SALMON  14.99**
CAPERS, RED ONION, SOUR CREAM AND TOAST POINTS

**STEAMED CLAMS  12.99**
IN GARLIC, WHITE WINE, PARSLEY AND BUTTER

**SPICY MUSSELS  12.99**
STEAMED MUSSELS IN OUR SPECIAL SPICY TOMATO SAUCE

**SHRIMP COCKTAIL  14.99**
CHOPPED SHRIMP MARINATED IN TOMATO, PEPPER, ONION SAUCE WITH WHOLE SHRIMP GARNISH

**CARPACCIO OF BEEF TENDERLOIN  14.99**
SHAVED PARMIGIANO, RED ONIONS, CAPERS AND WHITE TRUFFLE OIL

**TARTARE OF YELLOWFIN TUNA*****  14.99**
SESAME CRISPS AND GINGER CHIVE OIL

Caviar Domestic:  80.00  Russian Osetra:  150.00
TOAST POINTS, EGG YOLK, EGG WHITE, CAPER BERRIES, RED ONION AND TRUFFLED CREME FRAICHE

**CHEESE PLATE  16.99**
SELECTION OF THREE CHEESES, FRUIT AND CANDIED WALNUTS

**SALADS**

**BLUE CHEESE AND WALNUT SALAD  12.99**
BLUE CHEESE, WALNUTS, DRIED CURRANTS NESTLED IN MIXED GREENS, AGED SHERRY VINAIGRETTE

**CLASSIC CAESAR SALAD  9.99**
HEARTS OF ROMAINE, CRUTONS, PARMIGIANO REGGIANO

**BEEF SALAD  14.99**
ARUGULA, SPINACH, GOAT CHEESE, CANDIED WALNUTS, DRIED CRANBERRIES, BALSAMICO

**SPINACH SALAD  12.99**
BACON, HARD BOILED EGG, TOMATO, ONION, WARM CARAMELIZED SHALLOT VINAIGRETTE

**GRAND CAFE MIXED GREENS  8.99**
TOMATO, CUCUMBER, ONION, CROUTONS, AGED SHERRY VINAIGRETTE

**PASTAS**


**CLAMS & MUSSELS  21.99  CLAMS & SHRIMP  23.99**

**MUSSELS & SHRIMP  23.99**
THE ABOVE ARE SERVED WITH LINGUINE OR PENNE AND CHOICE OF:
GARLIC, WHITE WINE, PARSLEY, BUTTER SPICY TOMATO, ALFREDO (ADD $2)

**KEY WEST SHRIMP OVER PENNE PASTA*****  26.99**
TRUFFLED TOMATO CREAM SAUCE

**SEAFOOD PASTA  39.99**
PETITE LOBSTER TAIL, SEA SCALLOP, KEY WEST PINK SHRIMP, ALASKAN CRAB LEGS AND MUSSELS SERVED WITH YOUR CHOICE OF WHITE WINE GARLIC CREAM SAUCE OR RED SAUCE OVER LINGUINE

**SEAFOOD**

**SNAPPER MEUNIERE  28.99**
CAPERS, LEMON BROWN BUTTER, SEASONAL VEGETABLE AND CREAMED POTATOES

**BLACKENED MAHI MAHI  26.99**
RICE, HAVANA BLACK BEANS, FRIED PLANTAINS AND TROPICAL FRUIT SALSA

**GRILLED RARE YELLOWFIN TUNA  29.99**
COOL BLACK SESAME RICE NOODLES, WASABI AIOLI AND CITRUS RELISH

**PAN SEARED SEA SCALLOPS  29.99**
KEY LIME BEURRE BLANC AND TRUFFLED MUSHROOM COUSCOUS

**RED THAI CURRY**
MILD RED CURRY SPICES COOKED IN COCONUT MILK WITH CARROTS, ZUCCHINI, BELL PEPPERS AND BASIL SERVED WITH RICE


**GRAND LOBSTER  39.99**
PAN SEARED LOBSTER TAIL SAUTEED WITH CHERRY TOMATOES, CARAMELIZED SHALLOTS AND CILANTRO FINISHED WITH A TOUCH OF CREAM AND LIMONCELLO. SERVED OVER RICOTTA CHEESE RAVIOLI WITH A BALSAMIC VINEGAR REDUCTION AND TRUFFLE INFUSION.

**GRAND CAFE SURF AND TURF*****  MARKET PRICE**
5 OZ. HAND CUT FIRE GRILLED FILET MIGNON
8 OZ. BAKED LOBSTER TAIL WITH HERBED POTATOES AND SEASONAL VEGETABLE

**FROM THE LAND**

**OUR STEAKS ARE AGED ANGUS BEEF, HAND CUT, TO ORDER**

**FIRE GRILLED FILET OF BEEF  6 OZ.  34.99  10 OZ.  39.99**
WHITE TRUFFLE POTATOES, PORT WINE DEMI GLAZE AND CARAMELIZED SHALLOTS

**ADD ONS: LOBSTER TAIL  MARKET PRICE**
SHRIMP  9.99  SCALLOPS  12.99

**BRAISED SHORT RIB  32.99**
OVER CREAMED POTATOES, ASPARAGUS, WITH GRAND CAFE SIGNATURE AU JUS

**OSSO BUCCO  34.99**
SLOW ROASTED VEAL SHANK, SAFFRON RISOTTO AND SEASONAL VEGETABLES

**PAN ROASTED AIRLINE CHICKEN  28.99**
JULIENNE VEGETABLE MEDLEY, JALAPENO-BACON-CHIVE MASHED POTATOES

**CRISPY DUCK  29.99**
HALF CRISPY DUCK, RASPBERRY ORANGE REDUCTION, CREAMED POTATOES AND SEASONAL VEGETABLES

***** GRAND CAFE SIGNATURE DISH
Cigarette smoking allowed outside only.
We reserve the right to add gratuity.

Consuming raw or undercooked meats, poultry, Seafood, shellfish or eggs may increase your risk Of foodborne illness, especially if you have certain medical conditions.

Children’s Menu (12 & under) Lunch & Dinner

314 Duval Street • 305-292-4740
What the diners are saying

A&B LOBSTER HOUSE
700 Front Street • Key West
(305) 294-5880
5:30 pm - 10:00 pm
aandblobsterhouse.com

My family & I agreed, it was the best meal we’ve ever had. If you’re looking for an absolute out of this world meal, this is the place to go.

From beginning to end everything was perfect. Our waiter was professional yet friendly and accommodating. The food was delicious. Atmosphere terrific. We will be back.

Service was exceptional. My wife’s Caesar salad was the best she had ever had. Her scallops were excellent and my grouper was outstanding as well. Would definitely recommend!

Perfect in every way! Highly recommended for dinner.

After doing a lot of the touristy things in the hot sun, it was great to sit under the trees and in a shady area for a relaxed lunch. The music was fantastic, service was excellent. Well worth the one block walk from Duval for a relaxing place with good food at reasonable prices.

Best Bloody Mary in the Island! We went on an daily island search for the best Bloody Mary. After a week and a few visits to the Blue Macaw, they were the best.

BLUE MACAW
804 Whitehead Street • Key West
(305) 440-3196
9:00 am - 11:00 pm
bluemacawkeywest.com

JIMMY JOHNSON’S BIG CHILL
104000 Overseas Highway • Key Largo
(305) 453-9066
11:30 am - 10:00 pm Sun–Thurs
11:30 am - 12:00 am Fri & Sat
jjsbigchill.com

We came here last Saturday night for drinks, to hear a great band and for the sunset. All were great and nothing disappointed at all. The sunset was fantastic, the bartender took care of us immediately and there was a great band playing.

Nice drinks, nice food, nice service, nice deck with a view, for a fair price. Have visited a number of times over the years, a great lunch spot when visiting John Pennekamp State Park, or dinner spot on the way home from Key West. Never had a bad experience.
AMERICAN COASTAL COMFORT FOOD

- FAMILY FRIED CHICKEN NIGHT (EVERY WEDNESDAY)
- SUNDAY BRUNCH (10:30AM–2PM)
- BAR BITES (3–6PM)
- HAPPY HOUR (6–8PM)
- CRAFT BEER SELECTIONS

WATERFRONT VIEWS
PLUS FREE PARKING!

MATT'S STOCK ISLAND KITCHEN & BAR

MATTSSTOCKISLAND.COM • PH: 305.294.3939
7001 SHRIMP ROAD • KEY WEST, FL 33040
The diners are saying

The Commodore Waterfront Restaurant
700 Front Street • Key West
(305) 294-9191
5:30 pm - 10:00 pm
commodorekeywest.com

We’ve been going to Key West for over 30 years and a night at Commodore is always on the list. The food is always excellent and service attentive.

We ate on our own little balcony overlooking street activity and pier. It was awesome. Zero complaints—everything was perfect from the service to the food to the ambience. Go there!

We love Pepe’s for the terrific food, great staff and charming atmosphere. It’s a “must do” every time we are in Key West. Small but tasty and definitely worth the wait for a table!

One of the best restaurants in Key West! Small but quaint and a fabulous place to meet friends! If my husband and I had one last meal in Key West it would definitely be breakfast at Pepe’s!

Excellent service. Our party of eight was seated right away. The food was delicious! I had the mussels and shrimp penne pasta. Also had a Moscow mule. The ambience was great, too—warm candle-lit dinner, lots of greenery and soft music. I would definitely come back.

Amazing outside terrace seating! Perfect ambiance! 19th century historic mansion, awesome people watching spot.
[ SALADS ]

PIER HOUSE GARDEN VERSE, $8.00
crisp field greens, heirloom baby tomatoes, cucumbers, shredded carrots

CAESAR, $8.00
crisp hearts of romaine, grated parmesan cheese, Cuban bread croutons, lemon anchovy dressing

ROASTED BEET & GOAT CHEESE SALAD, $10.00
even roasted beets, goat cheese, arugula, balsamic reduction and candied pecans

CAPRESE SALAD, $12.00
fresh mozzarella, crispy prosciutto, jubilee tomatoes, fresh basil, extra virgin olive oil

[ STARTERS ]

*GUAVA & MOLASSES GLAZED PORK CHOP, $25.00
grilled bone-in 12oz pork chop, chipotle mashed potatoes, asparagus and baby carrots

KEY WEST YELLOW TAIL, $27.00
pan seared yellow tail snapper, scallion potato cake, sauteed garlic spinach, citrus reduction

*PLANTAIN CRUSTED AHI TUNA, $27.00
chilled sesame udon noodles, braised baby bok choy, toasted nori, soy vinaigrette

*12OZ. NEW YORK STRIP, $34.00
port wine demi, truffle mash, grilled asparagus

*SEAFOOD LINGUINI, $32.00
Key West pink shrimp, warm water lobster, scallops, white wine cream sauce

*CRAB CAKE, $15.00
lump crab cake, arugula and avocado salad, key lime mustard sauce

[ ENTREES ]

*BEEF TENDERLOIN, $32.00
truffle fingerling potatoes, grilled asparagus, crispy onions, wild mushroom burgundy sauce

*GUAVA & MOLASSES GLUTED BLACK GROUPER & BLUE CRAB, $34.00
local black grouper with mashed potatoes, blue crab and sundried tomato cream sauce and asparagus

PAN SEARED BLACK GROUPER & BLUE CRAB, $34.00
local black grouper with mashed potatoes, blue crab and sundried tomato cream sauce and asparagus

*CRAB CAKE, $15.00
lump crab cake, arugula and avocado salad, key lime mustard sauce

SPINY LOBSTER, $38.00
7 oz grilled Caribbean lobster tail, Cuban style yellow rice, key lime butter sauce

*SEAFOOD LINGUINI, $32.00
Key West pink shrimp, warm water lobster, scallops, white wine cream sauce

[ SIDES ]

mash, $4.00
cuban style yellow rice, $4.00
sauted spinach, $4.00
grilled asparagus, $4.00
lobster mac & cheese, $14.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. Additional charges may apply to custom orders or substitutions. A 20% gratuity will be added to parties of 6 or more.
After a long drive we stopped by to have lunch. Excellent decision! Food was delicious, we ordered snapper with fries and veggies. We also had the unique key lime pie. Everything was great. Service was also excellent. Highly recommended.

I met some people in Key West who recommended Duffy’s to me, and I was very happy with the results. I actually ate there twice during my week-long visit. Duffy’s is a very warm and comfortable place. Friendly service and excellent food. The prices were very reasonable and the location is perfect. I highly recommend you go eat there while in Key West.

Mangia Mangia is amazing! This is a hidden gem of Key West! Everything I’ve had here is delicious, and they make the pasta fresh every day!

Mangia Mangia has been one of our go-to places for a great dinner in Key West for years. The Bolognese is as rich as any we had in Rome: incredible local pancetta. Very relaxed and friendly.

We ate here on our last night in Key West. Food so far had been fantastic and we were worried we wouldn’t continue our streak. No worries! The food here was great! I got the shrimp tacos with a double side of very fresh, lightly seasoned green beans. Wonderful! We ate on the balcony which was fun.

Beautiful upstairs setting above Duval Street. Crab cakes were mouth-watering.
At the Stoned Crab restaurant we only serve what we catch. When we serve your seafood, you get a card like the ones above from the fishermen who caught your meal. Seafood fraud is a big problem. Protect yourself. Always ask, “Who caught it?” or just come to the Stoned Crab. You’ll meet the fishermen on the dock.

Brought to you by commercial fishermen of the the Stoned Crab.
OVERLOOKING THE HISTORIC SEAPORT

OUR CASUAL YET STUNNING WATERFRONT LOCATON OVERLOOKS THE YACHTS AT THE HISTORIC SEAPORT. THE SEAFOOD COMES RIGHT OFF THE DOCK AND THE JUICY STEAKS WILL MAKE YOUR MOUTH WATER

SEAFOOD AT ITS FRESHEST

BEEF AT ITS BEST

STUNNING PANORAMIC VIEWS OF THE HARBOR

dine on the water

SERVING DINNER NIGHTLY 5:30PM–10:30PM
RESERVATIONS RECOMMENDED 305-299-4574

COMMODOREKEYWEST.COM

700 FRONT ST • FREE PARKING

THE COMMODORE’S

Boat House
Bar & Grill

STOP BY THE LOCAL’S FAVORITE BAR & GRILL DOWNSTAIRS FROM COMMODORE