QUEEN OF THE ISLAND
LOBSTER SALAD
PRESSSED WATERMELON
BURRATA SALAD
SUN SUN AT CASA MARINA
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.
BREAKFAST
EGGS, ETC.
THREE EGGS ANY STYLE ~ 7.95
THREE EGGS WITH MEAT ~ 10.95
JUMBO SHRIMP & GRITS ~ 13.95
BAGEL WITH SMOKED SALMON ~ 13.95

OMELETS
SMOKED SALMON OMELET ~ 12.95
WESTERN OMELET ~ 9.95
HAM OR BACON & CHEESE OMELET ~ 9.95
PRIMAVERA OMELET ~ 9.95
SPINACH & FETA OMELET ~ 9.95

FROM THE GRIDDLE
PANCAKES ~ 8.95
BANANA NUT PANCAKES ~ 9.95
BELGIAN WAFFLE ~ 10.95
FRENCH TOAST ~ 10.95

BENEDICTS
CLASSIC EGGS BENEDICT ~ 11.95
CRAB CAKE BENEDICT ~ 13.95
SMOKED SALMON BENEDICT ~ 13.95
LOBSTER BENEDICT ~ 14.95
SCALLOP BENEDICT ~ 13.95

BRUNCH
SMALL PLATES
SHANGHAI STYLE CALAMARI ~ 12.95
CRAB CAKES ~ 13.95
LOBSTER MAC ‘N’ CHEESE ~ 14.95
STUFFED SHRIMP ~ 12.95
BRUSCHETTA ~ 9.95
LOBSTER BISQUE ~ 9.95

OMELETS
SMOKED SALMON OMELET ~ 12.95
WESTERN OMELET ~ 9.95
HAM OR BACON & CHEESE OMELET ~ 9.95
PRIMAVERA OMELET ~ 9.95
SPINACH & FETA OMELET ~ 9.95

SANDWICHES
HOUSE BURGER ~ 13.95
Add Cheese ~ 1.00
LOBSTER ROLL ~ 16.95
LOCAL CATCH FISH SANDWICH ~ 13.95
SHORT RIB SLIDERS ~ 13.95
RUBEN’S REUBEN ~ 13.95
GROWN-UP GRILLED CHEESE ~ 13.95
TURKEY AVOCADO WRAP ~ 13.95
TUSCAN CHICKEN SANDWICH ~ 12.95

SALADS
STEAK-TIP SALAD ~ 15.95
CAPRESE SALAD ~ 10.95
WEDGE SALAD ~ 11.95
CAESAR SALAD ~ 11.95
Add Mahi or Chicken or Shrimp ~ 5.00
AVOCADO SALAD ~ 12.95
SIMPLE SALAD ~ 9.95

DINNER
SMALL PLATES
LOBSTER BISQUE ~ 9.95
LOBSTER MAC ‘N’ CHEESE ~ 14.95
SHRIMP & GRITS ~ 14.95
SHANGHAI CALAMARI ~ 12.95
WAHOO CEVICHE ~ 12.95
CRAB CAKES ~ 13.95
YELLOWFIN TUNA ~ 14.95
STICKY SESAME CHICKEN ~ 10.95
SHORT RIB SLIDERS ~ 14.95
TRUFFLE FRIES ~ 8.95

OCEAN
SCALLOPER ~ 36.95
MACADAMIA SNAPPER ~ 29.95
YELLOWFIN TUNA ~ 32.95
PARRMESAN MAHI ~ 28.95
LOBSTER, SHRIMP & SCALLOP PASTA ~ 34.95
CLAMS & MUSSELS WITH CHORIZO ~ 25.95
STICKY SESAME SHRIMP ~ 27.95
SEAFOOD CIOPPINO ~ 32.95
SHRIMP & SCALLOP DIAVOLO ~ 29.95
SEAFOOD RISOTTO ~ 34.95

LAND
FILET MIGNON ~ 32.95
GRILLED SKIRT STEAK ~ 28.95
GARLIC CHICKEN ~ 24.95
LAMB OSSO BUCCO ~ 32.95

SALADS
STEAK-TIP SALAD ~ 15.95
CAPRESE SALAD ~ 10.95
WEDGE SALAD ~ 10.95
AVOCADO SALAD ~ 11.95
CAESAR SALAD ~ 10.95
SIMPLE SALAD ~ 8.95

BOTTOMLESS MIMOSAS & BLOODY MARYS EVERYDAY
9AM–3:30PM
$7.95

OPEN DAILY 9AM - 11PM
1075 Duval Street (Duval Square), Key West | 305.296.4300 | oceangrillandbar.com
Great food options in the Florida Keys are never lacking, thanks to visitors and residents alike who appreciate good food without a fuss. The list contains Cuban, Italian, Turkish, Greek and Southern accents. Take a look at the local favorites in the “Eat Like a Local in the Florida Keys” pages and take some time to enjoy the best flavors of the region.
KEY LARGO CONCH HOUSE
100211 Overseas Highway, Key Largo FL 33037
www.KeyLargoConchHouse.com
ON THE COVER

CASA MARINA

SUN SUN BAR & GRILL
For the only toes-in-the-sand dining experience in Key West, Sun Sun at Casa Marina serves up an al fresco menu of fresh and classic Key West cuisine such as conch chowder, Gulf shrimp and scallop fettuccine and the quintessential homemade “Preserve” key lime pie with a pistachio graham crust. Open for lunch and dinner daily beginning at 11:30am, and located on the largest private beach on the island and boasting panoramic views of the Atlantic Ocean, Sun Sun is at the center of the resort’s sprawling ocean-front grounds and is beloved by locals and guests alike for its daily Happy Hour, Friday night entertainment, and daily beverage features. For non-hotel guests, diners receive free parking.

HMF SIDECAR
The recently-opened HMF Sidecar — named after Henry Morrison Flagler, the railroad tycoon behind Casa Marina’s conception in 1920 — is located just off the hotel’s grandiose lobby. Highlighting the resort’s rich history, HMF Sidecar features inventive seasonal twists on classic cocktails like the Cantaloupe Old Fashioned that combines bourbon with the sweetness of cantaloupe, a bitter flare of grapefruit, and citrus zest. With a detailed menu featuring historical facts, guests learn about new spirits, the history of HMF Sidecar’s unique cocktails, the history of Casa Marina and Henry Morrison Flagler himself as they’re transported back in time to a modern day speakeasy amid the dark wood and leather-accented space. HMF Sidecar offers daily Happy Hour from 6pm–8pm, and live music every Wednesday and Thursday from 8pm–10:30pm. HMF Sidecar is open daily from 6pm–midnight and has recently debuted a new small plates menu.

The restaurants of the Florida Keys combine flavorful ingredients from the tropics with the region’s 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 the Keys’ 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.keysnews.com.
### Appetizers
- Artichoke Franchaise: $10.95
- Soup of the Day: $6.95
- Coconut Shrimp Martini: $11.95
- Blackened Tuna: $11.95
- Tomato Napoleon: $10.95
- Calamari Fritti: $11.95
- Bruschetta al Pomodoro: $9.95
- Caprese Salad Piccolo: $11.95

### House Entrées
- 8oz Fillet Mignon: $33.95
- Grilled Skirt Steak: $23.95
- Veal Marsala: $24.95
- Veal Picatta: $24.95
- Chicken Gorgonzola: $23.95
- Chicken Marsala: $23.95
- Chicken Picatta: $23.95
- Chicken Alfredo: $22.95

All entrees served with bread. Feel free to add a garden salad for $4.95

### From The Ocean
- Grouper Ala Lola: $29.95
- Grouper Siciliano: $29.95
- Grouper Tropical: $29.95
- Stuffed Grouper: $29.95
- Tuna Ala Pescara: $28.95
- Dolphin Picatta: $24.95
- Pasta Bella Mare: $30.95
- Frutti di Mare: $33.95
- Shrimp Carbonara: $29.95
- Linguine Mar Monte: $30.95
- Shrimp Scampi: $29.95
- Shrimp & Scallop Casino: $29.95
- Shrimp Olivia: $27.95
- Shrimp Primavera: $27.95
- Shrimp Alfredo: $25.95
- Mussels Fra Diavolo: $25.95
- Linguine w/ Clam Sauce: $24.95
- Filet & Stuffed Lobster Tail: $49.95
- Stuffed Florida Lobster Tail: $34.95

### Baked Pasta Dinners
- Meat Lasagna: $17.95
- Tortellini al Forno: $18.95
- Baked Penne: $15.95
- Eggplant Rolatini: $16.95
- Jumbo Stuffed Shells: $16.95
- Stuffed Shells Florentine: $17.95
- Chicken Parmigiana: $16.95
- Eggplant Parmigiana: $15.95
- Veal Parmigiana: $18.95

### Classic Pasta Dinners
- Pomodoro Basillica: $15.95
- Tortellini Piacenza: $19.95
- Pasta Primavera: $17.95
- Pasta Olivia: $19.95
- Penne ala Vodka: $16.95
- Angel Hair Feta Pomadoro: $19.95
- Pasta Puttenesca: $19.95
- Fettuccine Alfredo: $16.95
- Pasta with Marinara: $13.95
- Pasta with Meatballs: $15.95
- Pasta with Sweet Italian Sausage: $15.95
- Pasta with Meatball and Sausage: $17.95
- Sautéed Garlic, Extra Virgin Olive Oil & Fresh Basil: $11.95

### Fresh Jumbo Salads
- Antipasto Salad: $15.95
- Steak tip Salad: $17.95
- Caprese Salad: $11.95
- Shrimp & Dolphin Caesar: $15.95
- Greek Salad: $15.95
- Chicken Balsamico: $16.95
- Caesar Salad: $10.95
- Garlic Chicken Caesar: $14.95
- Garden Salad: $4.95

### B B Q Dinners
- Rack of Ribs: $28.95
- Half Rack of Ribs: $22.95
- BBQ 1/2 Chicken: $16.95
- Combo 1/2 Chicken & 1/2 Rack Ribs: $28.95

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**The huge portions and creative cuisine quickly made New York Pasta Garden a locals favorite (ask any local!). The fresh seafood and friendly staff will keep you coming back for more!**

**We offer a full bar with an array of frozen tropical drinks and a great wine list.**

---

**New York Pasta Garden**

1075 Duval Street (Duval Square)  
Key West  
305 292-1991 | newyorkpastagarden.com  
Open 4pm - 11pm Daily
**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 cheese dressing

---

**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

---

**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

---

**Fresh Florida Lobsters**

**Live Maine Lobsters**

---

**On the corner of Simonton and Truman in the heart of Old Town**

---

**Duffy’s Steak & Lobster House**
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 Sautéed 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

Serving 7 Days
12 noon - 10:30pm

1007 Simonton
Casual Dining at Affordable Prices
305-296-4900 Full Bar
**TORTELLINI PICENZA**
Prosciutto di Parma sautéed with shallots, garlic and fresh sage in a creamy white wine butter sauce and tossed with cheese-filled tortellini.

**NEW YORK PASTA GARDEN**
1075 Duval Street • Key West
(305) 292-1991
4:00 pm - 11:00 pm
newyorkpastagarden.com

**SCALOUPER LIMONE**
Jumbo diver scallops fused to local black grouper, pan roasted and served over lobster lemon risotto with a white wine lemon butter sauce and finished with whole caramelized sweet baby peppers and crisp capers.

**MATT’S STOCK ISLAND KITCHEN & BAR**
7001 Shrimp Road • Key West
(305) 433-9431
10:00 am - 11:00 pm
mattsstockisland.com

**LAMB OSSO BUCCO**
Slow braised super tender lamb shank.

**CAMILLE’S RESTAURANT**
1202 Simonton Street • Key West
(305) 296-4811
8:00 am - 10:00 pm
camillesfl.com

**CRAB BEIGNET**
Stuffed with fresh blue crab and served with homemade Old Bay aioli.

**NEW YORK PASTA GARDEN**
1075 Duval Street • Key West
(305) 292-1991
4:00 pm - 11:00 pm
newyorkpastagarden.com

**SCALOUPER LIMONE**
Jumbo diver scallops fused to local black grouper, pan roasted and served over lobster lemon risotto with a white wine lemon butter sauce and finished with whole caramelized sweet baby peppers and crisp capers.

**Gyro Platter**
Gyro meat, Uzbek pilaf rice, roasted potatoes and Uzbek salad, pita and tatziki sauce.

**KENNEDY CAFÉ**
924 Kennedy Drive • Key West
(305) 809-9000
7:00 am - 12:00 am
kennedycafekeywest.com
<table>
<thead>
<tr>
<th>Time</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 AM</td>
<td><strong>Tropical Fruit Platter</strong></td>
<td><strong>Shrimp Salad</strong></td>
<td><strong>Stilton Bleu Cheese Filet</strong></td>
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<tr>
<td></td>
<td>Tropic Fruit Platter, Cream Cheese, Sliced Vine Ripe Tomatoes, Red Onions, Toasted Bagel</td>
<td>Spicy Tomato, Onions, Cilantro, Guacamole</td>
<td>Grilled Asparagus and Bacon Mash</td>
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<tr>
<td></td>
<td><strong>Scottish Smoked Salmon</strong></td>
<td><strong>Island Caesar</strong></td>
<td><strong>Baked Island Seafood Imperial 24</strong></td>
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<tr>
<td></td>
<td>Smoked Salmon, House Specialty</td>
<td>Green Kale, Hearts of Romaine, Ciabatta Croutons, Parmigiano Cheese, Creamy Garlic Dressing</td>
<td>In Our Roasted Red Pepper and Onion</td>
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<tr>
<td></td>
<td><strong>Island Style Oatmeal</strong></td>
<td><strong>Island Passion Salad</strong></td>
<td>Imperial Sauce</td>
</tr>
<tr>
<td></td>
<td>Oatmeal, Toppings: Honey, Brown Sugar, Cinnamon</td>
<td>Mixed Greens, Mango, Papaya, Cucumber</td>
<td><strong>Blackened Ahi Tuna 30</strong></td>
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<tr>
<td></td>
<td><strong>Greek Yogurt</strong></td>
<td><strong>Watermelon</strong></td>
<td>Apple Slaw, Curry Sweet Potatoes with</td>
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<tr>
<td></td>
<td>Yogurt</td>
<td><strong>Belgian Waffle</strong></td>
<td>Squid Ink Teriyaki</td>
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<tr>
<td></td>
<td><strong>Captain Crunch French</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Jerk Rum Glazed Chicken 22</strong></td>
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<tr>
<td></td>
<td>Toast</td>
<td><strong>Belgian Waffle</strong></td>
<td>Grilled with Plants and Braised Kale</td>
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<tr>
<td></td>
<td>Marshmallow Cream Cheese, Toasted Almonds, Mixed Berry Compote</td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>New York Strip 38</strong></td>
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<td></td>
<td><strong>Blue Beni</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td>Roasted Pineapple Chutney, Grilled</td>
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<tr>
<td></td>
<td>Two Eggs Benedict on Mini Waffles with Chipotle Pulled Pork and Hollandaise Sauce</td>
<td><strong>Belgian Waffle</strong></td>
<td>Vegetables and Garlic Mashed Potatoes</td>
</tr>
<tr>
<td></td>
<td><strong>Sicilian Toast</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Catch of the Day Market</strong></td>
</tr>
<tr>
<td></td>
<td>Galliano Infused with Amareto Fig Puree, Marshmallow Cream</td>
<td><strong>Belgian Waffle</strong></td>
<td>Chef's Choice</td>
</tr>
<tr>
<td></td>
<td>Cheese, Toasted Almonds</td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Full Rack of Ribs 25</strong></td>
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<tr>
<td></td>
<td><strong>Buttermilk Pancakes</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td>Served with oil + vinegar slaw</td>
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<td></td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Shrimp Pasta 26</strong></td>
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<tr>
<td></td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td>Linguine with Marinara or Alfredo</td>
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<td></td>
<td>4 Mini Waffles, Vanilla Whipped Cream, Strawberries, Mixed Berry Compote</td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Seafood Fra Dianolo 28</strong></td>
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<tr>
<td></td>
<td><strong>Two Egg Breakfast</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td>Linguine with Clams, Shrimp &amp; Local</td>
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<tr>
<td></td>
<td>Two Eggs any way you like, Toast and Two Sides, Three Egg Breakfast + Add $2</td>
<td><strong>Belgian Waffle</strong></td>
<td>Catch in our Spicy Fra Dianolo Marinara</td>
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<tr>
<td></td>
<td><strong>Steak &amp; Egg Breakfast</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td>Sauce</td>
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<tr>
<td></td>
<td>Three Eggs any way, NY Strip Steak, Toast &amp; One Side</td>
<td><strong>Belgian Waffle</strong></td>
<td><strong>Baked Vegetable Lasagna 21</strong></td>
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<tr>
<td></td>
<td><strong>Island Seafood Omelette</strong></td>
<td><strong>Belgian Waffle</strong></td>
<td>Summer Squash, Zucchini, Sundried Tomatoes &amp; Broccoli Baked in Ricotta, Mozzarella &amp; Parmesan Cheese</td>
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<tr>
<td></td>
<td>Lobster, Shrimp, Scallops with Wilted Spinach, Caramelized Onions and Gruyere Cheese, Toast</td>
<td><strong>Belgian Waffle</strong></td>
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<td></td>
<td><strong>Ham &amp; Cheese Omelette</strong></td>
<td><strong>Belgian Waffle</strong></td>
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<td></td>
<td>Three Eggs, Applewood Smoked Ham, Vermont White Cheddar Cheese, Toast</td>
<td><strong>Belgian Waffle</strong></td>
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<td></td>
<td><strong>Garden Omelette</strong></td>
<td><strong>Belgian Waffle</strong></td>
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<tr>
<td></td>
<td>Tomatoes, Mushrooms, Onions, Spinach, Feta Cheese Served with Toast</td>
<td><strong>Belgian Waffle</strong></td>
<td></td>
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<td></td>
<td><strong>Blue Macaw Omelette</strong></td>
<td><strong>Belgian Waffle</strong></td>
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<tr>
<td></td>
<td>Potatoes, Smoked Bacon, Gruyere Cheese, Toast</td>
<td><strong>Belgian Waffle</strong></td>
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</tbody>
</table>

**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, Annula, Aged Balsamic, Olive Oil, Chicken 5, Fish 7, Portobello 6, Shrimp 8

**Small Plates**
- **Conch Fritters 8**
- **Rings & Things 10**
- **Gulf Shrimp 12**
- **Choice of Cocktail or Beer + Eat**
- **Caprese 10**
- **Ahi Tuna Tartare 14**
- **Heirloom Brushetta 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

**Dinner 5PM**
- **Island Steak Sandwich 16**
  Tender London Broil Style Sliced Steak, Shredded Jack Cheese, Served on a Country Roll
- **Pressed Cuban Sandwich 12**
  Sliced Ham, Swiss Cheese, Chipotle Roasted Pork, Creole Mustard, Bread & Butter Pickle Chips
- **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 with Squid Ink Teriyaki
- **Jerk Rum Glazed Chicken 22**
  Grilled with Plants and Braized Kale
- **New York Strip 38**
  Roasted Pineapple Chutney, Grilled Vegetables and Garlic Mashed Potatoes
- **Catch of the Day Market**
  Chef's Choice
- **Full Rack of Ribs 25**
  Served with oil + vinegar slaw
- **Shrimp Pasta 26**
  Linguine with Marinara or Alfredo
- **Seafood Fra Diano 28**
  Linguine with Clams, Shrimp & Local Catch in our Spicy Fra Diano Marinara Sauce
- **Baked Vegetable Lasagna 21**
  Summer Squash, Zucchini, Sundried Tomatoes & Broccoli Baked in Ricotta, Mozzarella & Parmesan Cheese

804 Whitehead St
Bluemancaawkeywest.com

Try our FAMOUS Build Your Own Bloody Mary Bar!
--- SOUP, SALAD & APPETIZERS ---

CONCH CHOWDER
A Key West Classic. Tomato-based.
Marinated Conch Chowder garnished with Parsley. 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
Beets, Red Peppers, Black Olives, Mushrooms, Artichoke Hearts,
Feta Cheese, Gorgonzola, Garbanzo Beans or Fresh Organic Basil.

CAPRESE
Sliced Tomatoes, Homemade Mozzarella, Fresh Basil, Olive Oil & Balsamic Vinegar. 10.95

CARPACCIO di BUCE
Paper-Thin Slices of Beef Larin, Scallion-style, dressed with Fresh
Lemon Juice and Extra Virgin Olive Oil, garnished with Capers.
Shaved Parmesan Cheese. Arugula, Red Pepper Flakes, topped with
Fresh Ground Pepper & Sea Salt. 11.95

GRATIN of GRILLED ASPARAGUS
Grilled Asparagus and Smokey Baked Plum Tomatoes brushed
with Extra Virgin Olive Oil, Garlic and Herbs, topped with
Gorgonzola and then lightly browned. 11.95

ESCARGOTS on GRILLED GARLIC CROUTON
Sauced in Butter & Olive Oils with Garlic, Butter, White Wine
and Fresh Parsley. Served over a Grilled Garlic Crouton. 10.95

BRUSCHETTA
Chopped Fresh Homemade Mozzarella, Basil & Tomatoes marinated in
Extra Virgin Olive Oil with Garlic and Onions. Served over Grilled Garlic Crouton. 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)
Sauced in Olive Oil, Garlic, Chopped Tomatoes, a dash of
Red Pepper Flakes and Shaved Parmesan Cheese.
One of our most-requested dishes. 7.95

--- HOMEMADE SAUCES ---

We use naturally-fed, non-hormone Chicken.
Pair a Pasta with one of our delicious, made-from-scratch Sauces:
All Entrees are served with Brown Garlic Roasted Toast.

MARINARA 14.95  •  MEAT SAUCE 16.95  •  ALFREDO 15.95
FOLDO on POMODORO & WALNUTS 16.95
CREAMY MARINARA 15.95  •  CREAMY PESTO 16.95
ADD SHRIMP 6.95  •  ADD CALAMARI 12.95
ADD LOBSTER 15.95  •  ADD CRAB 16.95
ADD CHICKEN 6.95  •  ADD LINK SAUSAGE 5.95

GLUTEN & EGG-FREE PASTA add 5.00  •  ZUCCHINI RIBBONS add 2.50

--- FAVORITES FROM THE GRILL ---

Fresh Neck Clams steamed in a bath of White Wine,
Spanish Onions, Garlic, Parsley and a dash of Red Pepper Flakes.
Finished with Butter & Lemon Twist. 20.95

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

--- 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 Crabmeat, White Wine,
Garlic, Butter, Parsley and Clam Broth over Fresh Linguini Pasta. 30.95

LOBSTER Linguine
Maine Lobster Claws & Knuckle in our Pink Sauce
(Creamy Four Cheese Marinara Sauce). 27.95

--- HOUSE SPECIALTIES ---

We use naturally-fed, non-hormone Chicken.

FETTUCCINE & SAUTEED CHICKEN
with Extra Virgin Olive Oil & Garlic. 17.95  •  MARINARA 18.95  •  Alfredo Sauce 20.95

POLLO or MAHI PICCATA
White Wine, Capers, Butter, Lemon Juice, Garlic, Shallots and Parsley
with a side of Fresh Fusilli Pasta, topped with Creamy Alfredo Sauce. 21.95
Mahi 23.95

POLLO al QUATRO FORMAGGI
Thin Spaghetti, Diced Chicken Breast in a Rich Cream Sauce
with Parmesan, Romano, Fontanaio 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 with Fresh Tomatoes
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 MARBELLA
Our delicious non-hormone Chicken lightly coated with Gluten-Free
Rice Flour, sautéed with Butter Garlic, Shallots, Mushrooms in
Marinara 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 sprinkling of
Romano Cheese and a Lemon Wedge. 16.95  •  Add Shrimp 6.95

SPAGHETTONI SCHMAPPELLINI
Our homemade Spaghetti tossed with Asparagus, Basil, Garlic and
Tomatoes in a savory Vegetable Consomme. Topped with toasted Pine Nuts
and Shaved Parmesan Cheese. 17.95

FUNghi ai POMODORI, SPINACI e CECI
Fresh Mushrooms sautéed in Olive Oil with Garlic, Shallots, Tomatoes,
Garbanzos, Pesto, Oregano & Fresh Spinach. Served over Pappardelle,
topped with crumbled Feta Cheese. 18.95

MOSTACOLIDI with BROCCOLI RABE RAPPINI
Wild Broccoli Rabe piled sautéed in Olive Oil with Garlic, Red Pepper Flakes,
Chopped Tomatoes, and Grilled Sausage with Pinenuts and topped with
Shaved Parmesan Cheese. 18.95

SPAGHETTI alla CARBONARA*
A rich sauce of Parmesan Cheese, Favorful Pancetta, Sautéed Garlic,
Black Pepper, Peas and tossed with a Fresh Egg. 20.95
Add Chicken or Shrimp. 6.95

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 & Lemon Twist. 20.95

BOLLITO MISTO di MARE
Our tribute to the ocean’s bounty features Pappardelle Pasta,
Fresh Scallops, Shrimp, Scrod, Mussels and Mahi-Mahi flaked-out
in Extra Virgin Olive Oil with Garlic, Shallots, Pesto, Thyme, White Wine
and finished in an Herbesco Cram Broth. Garnished with
Chopped Tomatoes, Green Peas & Shaved Parmesan. 28.95

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

SPINACH FETTUCCINE ALFREDO with
JUMBO LUMP BACKFIN BLUE CRABMEAT
Our Spinach Fettuccine mixed with our delicious homemade
Alfredo Sauce, topped with Jumbo Lump Blue Crab sautéed in Butter. 28.95

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

RIGATONI with 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
PASTA

**JUMBO LUMP CRAB CAKE** ........................................... $16
Handpicked and shipped daily, so fresh you may get some shell. Served with cole slaw and a side of stone mustard.

**CONCH FRITTERS** ..................................................... $13
Served with Conch sauce.

**GROUPER NUGGETS** .................................................. $14
Flash fried bites of local Grouper, served with a side of Boom Boom sauce.

**SMOKED GROUPER FISH DIP** ....................................... $12
A spicy concoction, smoked fresh daily at Island Crab Company and served with assorted crackers.

**SHRIMP SCAMPI** .......................................................... $20
A generous amount of Gulf Shrimp sautéed in garlic, butter and wine with our secret family spices. (Also available in Martini or Alfredo)

**RAW BAR**

**OYSTERS** ......................................................... 1/2 Dozen $11
Served just naked or already steamy.

**CLAMS** ................................................................. 1/2 Dozen $11
Locally harvested, middle necks fresh as they come on the half shell or just steamed ‘til they smile.

**PEEL & EAT SHRIMP** .................................................. 1/2 lb $15
Seasoned with Old Bay, order 1 lb $26 those steamed shrimp hot or cold. 1/2 lb pound order is 10 shrimp and 1 pound order is 20 shrimp.

**TACOTASTIC**

**CHICKEN** ............................................................... $13
Fried/Grilled/Blackened

**GROUPER** ............................................................... $18
Fried/Grilled/Blackened

**MARYLAND STYLE CRAB CLUSTERS**
Locally-caught clusters of the freshest Blue Crab served one of three ways. Sides not included.

**SHRIMP & CRAB CAKE SANDWICH** .................................... $19
Hand-picked fresh, so be careful, you may get some shell. Served on a toasted bun with a side of stone mustard.

**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 sauce.

**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.

**MUSSELS MARINARA** ................................................... $20
A “bouillabaisse” of New England Blue Mussels simmered in our renowned marinara sauce with the freshest ingredients.

**Chicken Wings**
Choice of: Wingy, Medium, Serious, BBQ, Teriyaki Glaze
Lil’ Less (6) ............................................................. $10
Lil’ More (12) ......................................................... $18

**MUSSELS**
A generous amount of Gulf shrimp sautéed in garlic, butter and wine with our secret family spices. (Also available in Martini or Alfredo)

**PICK YOUR STYLE**
Peel & Eat (Hot or Cold) • Boom Boom, Scampi • Coconut • Fried • Buffalo, Blackened • Grilled • BBQ
Served with your choice of two sides.

Add an extra order of shrimp ……………… $15

**CRABSTASTIC**

**JUMBO LUMP CRAB CAKE** ........................................... $19
Locally caught and hand-picked at Island Crab Company, so fresh you may get some shell. Served with two side bar choices.

**SNOW CRAB** ............................................................ $28 for 1 lb.
Served with two side bar choices Add 1 lb for $26 (No sides)

**ALASKAN KING CRAB** ............................................ $44 for 1 lb.
Served with two side bar choices Add 1 lb for $40 (No sides)

**SOFT SHELL CRAB DINNER** ........................................ $30
Soft Shell Crab locally caught and sautéed in garlic butter or fried. No fuss. Eat the whole thing! Served with two side bar choices.

**BLUE CRAB CLUSTERS**
Locally-caught clusters of the freshest Blue Crab served one of three ways. Sides not included.

**SHRIMP SCAMPI** .......................................................... $20
A generous amount of Gulf Shrimp sautéed in garlic, butter and wine with our secret family spices. (Also available in Martini or Alfredo)

**PICK YOUR STYLE**
- Steamed in Old Bay
- Sautéed in garlic and butter
- Sautéed in garlic and butter with our secret spices

Lil’ Less (4) ............................................................. $14
Lil’ More (8) ........................................................... $26
A Lot More (12) ....................................................... $36

**MUSSELS MARINARA** ................................................... $20
A “bouillabaisse” of New England Blue Mussels simmered in our renowned marinara sauce with the freshest ingredients.

**CHICKEN WINGS**
Choice of: Wingy, 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 brain, or have had Guillain-Barré syndrome, you are at greater risk of bacterial illness from raw oysters and should eat oysters only cooked.

**Happy Hour Foods**
FROM 3-6 P.M.

**CRAB STUFFED SHRIMP** ................................................ $20
Hand-stuffed with crab, cream cheese, and chives. Served with a side of drawn butter.

**SHRIMP**

**SHRIMP SCAMPI** .......................................................... $20
A generous amount of Gulf Shrimp sautéed in garlic, butter and wine with our secret family spices. (Also available in Martini or Alfredo)

**PICK YOUR STYLE**
Peel & Eat (Hot or Cold) • Boom Boom, Scampi • Coconut • Fried • Buffalo, Blackened • Grilled • BBQ
Served with your choice of two sides.

Add an extra order of shrimp ……………… $15

**PASTA**

**JUMBO LUMP CRAB CAKE** ........................................... $16
Handpicked and shipped daily, so fresh you may get some shell. Served with cole slaw and a side of stone mustard.

**CONCH FRITTERS** ..................................................... $13
Served with Conch sauce.

**GROUPER NUGGETS** .................................................. $14
Flash fried bites of local Grouper, served with a side of Boom Boom sauce.

**SMOKED GROUPER FISH DIP** ....................................... $12
A spicy concoction, smoked fresh daily at Island Crab Company and served with assorted crackers.

**SHRIMP SCAMPI** .......................................................... $20
A generous amount of Gulf Shrimp sautéed in garlic, butter and wine with our secret family spices. (Also available in Martini or Alfredo)

**PICK YOUR STYLE**
Peel & Eat (Hot or Cold) • Boom Boom, Scampi • Coconut • Fried • Buffalo, Blackened • Grilled • BBQ
Served with your choice of two sides.

Add an extra order of shrimp ……………… $15
BAKED OYSTERS
Choose from oysters Florentine, Mexican roast oysters, and Rudi style baked oysters.

PEPE'S CAFÉ & STEAK HOUSE
806 Caroline Street • Key West
(305) 294-7192
7:30 am - 10:00 pm
pepeskeywest.com

BLACKENED AHI TUNA
Served with apple slaw and curry sweet potatoes with squid ink teriyaki.

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

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

ONE DUVAL (PIER HOUSE)
1 Duval Street • Key West
(305) 295-3255
7:00 am - 10:00 pm
pierhouse.com

PLANTAIN CRUSTED HOGFISH
Served with jicama slaw, saffron rice, fire roasted tomato and corn picadillo.

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

STEAK FRITES
10 ounce Certified Angus Beef® New York strip steak, salt and vinegar fries, fresh watercress, and creamy horseradish raita.

TIDES BEACHSIDE BAR & GRILL
82100 Overseas Highway
Islamorada
(305) 664-2031
Su-Th 11:00 am - 11:00 pm
F-Sa 11:00 am - 12:00 am
islanderfloridakeys.com
THE STONED CRAB

“Rated #3 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 28
Florida Lobster 35.
Pink Shrimp and Florida Lobster Mix 34
Chicken 25
Redland Vegetables 22

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

LOBSTER

Baked Half Key West Lobster 38

SEAFOOD PAELLA

For Two 48 For Four 92
Pink Shrimp, mussels, clams, squid, Andouille sausage and chicken.
Baked and served in traditional cast iron skillets.
Requires 30 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 32
Rich flavor, juicy tenderness, majestic appearance.

HAND GROUND HOMINY GRITS

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

BUILD YOUR OWN STEAMER

Enamelled Steel Pots full of
Corn on the Cob, Potatoes & Butter 5

#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 18.

#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 42
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!

We proudly serve Three Hands Fish™
We reserve the right to add the gratuity to the check.

* 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.
**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

**GRAND CAFE CRAB CAKES (2)** 14.99  
BLOOD ORANGE REDUCTION AND KEY LIME MUSTARD

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

**CAVIAR DOMESTIC:** 80.00  
RUSSIAN OSETRA: 150.00

**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** 19.99  
**MUSSELS** 19.99  
**SHRIMP** 26.99

**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

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**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

**WHOLE SNAPPER** 29.99  
**CHICKEN** 26.99  
**VEGETABLE** 22.99  
**TIPS OF BEEF FILET** 28.99

**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 RAVIOLIS 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, SAVORY RISOTTO AND SEASONAL VEGETABLES

**PAN ROASTED AIRLINE CHICKEN** 28.99  
JULIANNE VEGETABLE MEDLEY, JALAPEÑO-BACON-CHIVE MASHED POTATOES

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

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****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.

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

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**Lunch**  
11:30am ~ 5:00pm

**Dinner**  
5:00pm ~ 11:30pm

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**314 Duval Street • 305-292-4740**
[ SALADS ]

PIER HOUSE GARDEN VERSE, $9.00
- crisp field greens, heirloom baby tomatoes, cucumbers, shredded carrots
CAESAR, $10.00
- crisp hearts of romaine, grated parmesan cheese, Cuban bread croutons, lemon anchovy dressing
ROASTED BEET & GOAT CHEESE SALAD, $12.00
- oven roasted beets, goat cheese, arugula, balsamic reduction and candied pecans
CAPRESE SALAD, $13.00
- fresh mozzarella, crispy prosciutto, jubilee tomatoes, fresh basil, extra virgin olive oil

[ STARTERS ]

*TUNA POKE, $14.00
-ahi tuna salad, avocado, nori, sesame seeds, ginger soy vinaigrette, crispy wontons, wasabi mayo
*PAN SEARED SCALLOPS, $15.00
- pan seared sea scallops, roasted red bell pepper sauce, arugula and basil oil
*FRIED LOBSTER RAVIOLI, $14.00
- panko crusted lobster ravioli, creamy sundried tomato sauce
*CRAB CAKE, $16.00
- lump crab cake, arugula and avocado salad, key lime mustard sauce

[ ENTREES ]

*BEEF TENDERLOIN, $34.00
- truffle fingerling potatoes, grilled asparagus, crispy onions, wild mushroom burgundy sauce
*GUAVA & MOLASSES GLAZED PORK CHOP, $26.00
- grilled bone-in 12oz pork chop, chipotle mashed potatoes, asparagus and baby carrots
KEY WEST YELLOW TAIL, $28.00
- pan seared yellow tail snapper, scallion potato cake, sautéed 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, $36.00
- port wine demi, truffle mash, grilled asparagus

[ SOUPS ]

CREAMY WHITE CONCH CHOWDER, $9.00
- served with a hint of sherry
ISLAND PUMPKIN SOUP, $8.00
- coconut and curry

[ SIDES ]

- mash, $4.00
- cuban style yellow rice, $5.00
- sautéed spinach, $4.00
- grilled asparagus, $4.00
- lobster mac & cheese, $14.00

[ SALADS ]

*BEAN TENDERLOIN, $32.00
- butternut squash ravioli tossed with crimini mushrooms, spinach and creamy sundried tomato sauce
*GUAVA & MOLASSES GLAZED PORK CHOP, $24.00
- pan seared black grouper with mashed potatoes, asparagus and baby carrots
*SEAFOOD LINGUINI, $32.00
- Key West pink shrimp, warm water lobster, scallops, white wine cream sauce

[ SIDES ]

*PAN SEARED BLACK GROPER & BLUE CRAB, $34.00
- local black grouper with mashed potatoes, blue crab and sundried tomato cream sauce and asparagus
*SEAFOOD LINGUINI, $32.00
- Key West pink shrimp, warm water lobster, scallops, white wine cream sauce

[ SIDES ]

- chicken picatta, $25.00
- pan seared chicken breast, saffron rice, asparagus, lemon caper sauce

[ COMPLIMENTARY PARKING FOR ALL GUESTS ]

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs 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.
**BLUE CRAB CLUSTERS**
Locally caught clusters of the freshest blue crab, served one of three ways.

**PINCHERS**
712 Duval Street • Key West
(305) 440-2179
11:00 am - 11:00 pm
pinchersusa.com

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**COCONUT POACHED LOBSTER**
Served with yucca risotto, papaya slaw and curry aioli.

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

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**MARINATED RIB EYE**
12 ounce rib eye steak marinated in teriyaki sauce.

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

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**SEAFOOD MEDLEY**
Fresh Maine lobster, shrimp, scallops, and mussels in a light garlic sauce and a julienne of vegetables.

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

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**LOBSTER LINGUINI**
Maine lobster claw and knuckle in pink sauce (creamy four cheese marinara).

**MANGIA MANGIA**
900 Southard Street • Key West
(305) 294-2469
5:30 9m - 10:00 pm
mangia-mangia.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 BÉARNASE $35.95
Center cut Filet of beef Tenderloin, trimmed of all fat and broiled to your order

TIPS AND SCAMPI $32.95
Sauted 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
Sauted 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
Sauted 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 Bearnaise

SERVING DINNER NIGHTLY 5:30PM - 10:30PM
RESERVATIONS RECOMMENDED 305-299-4574
“Casual Italian Dining”

Great Portions, Great Prices, Great Atmosphere!

Fresh Local Seafood
Fresh Pasta
Full Liquor Bar
Bread Baked Daily

The People’s Choice

On the corner of Simonton & Louisa Street

Free Parking
**Antipasti**

**FRITTURA DI CALAMARI** Fried Squid served in spicy tomato sauce 9.95

**VONGOLE PIETRASANTA** Steamed Little neck 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 sautéed fresh Jumbo Shrimp 27.95

**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 w/ 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

**CAPELLINI “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

**“Great Portions, Great Prices, Great Atmosphere!”**

**Dinner 4:30 - 10pm**

**305.292.1199**

**1208 Simonton St**
**SPAGHETTI CALABRESE**
Spaghetti tossed in tomato sauce with bell peppers, onions and spicy Italian sausage.

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

**BRAISED SHORT RIBS**
Served over creamed potatoes, with asparagus and Grand Cafe signature au jus.

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

**FISHERMAN’S STEAMER**
Snow crab, Zane’s fresh catch, and Key West pink shrimp.

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

**SPAGHETTI CALABRESE**
Spaghetti tossed in tomato sauce with bell peppers, onions and spicy Italian sausage.

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

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

**FISHERMAN’S STEAMER**
Snow crab, Zane’s fresh catch, and Key West pink shrimp.

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

**RAISIN PECAN FRENCH TOAST**
Thick slices of raisin pecan bread with real maple syrup. Served with bacon.

**KEY LARGO CONCH HOUSE**
100211 Overseas Highway • Key Largo
(305) 453-4844
8:00 am - 10:00 pm
keylargoconchhouse.com

**MEAT VESUVIUS**
8 pound bone-in Snake River Farms Wagyu beef shank, slow roasted and carved tableside (2-day notice required).

**ELEMENTS LOUNGE & RESTAURANT**
82100 Overseas Highway • Islamorada
(305) 664-2031
Tu – Sa 5:00 pm - 10:00 pm
islanderfloridakeys.com
A modern day speakeasy that will take you back in time.

**Imported Artisan Cheese Board**
chef’s selection of cured meats and cheese, honeycomb, pickled veggies, creole mustard, cuban bread crostini, cracker bread cheese  
23  
charcuterie add-on 12

**Smoked Local Catch Pate**
grilled pita, jerk parmesan croutons, chili pineapple chutney, fleur de sel  
22

**Lobster Chorizo Flatbread**
marinated artichoke, sundried tomato, truffle, arugula, basil  
whole 31 half 16

**Hummus Trio**
traditional, roasted red pepper, and edamame hummus, fresh vegetable crudités  
16

**Crispy Green Tomato and Burrata**
mango habanero jam, arugula, balsamic gastrique  
18

**Heritage Farm Pork Belly Bao Bun**
sweet soy bbq glaze, papaya apple slaw, spicy pickle  
3 for 12, 4 for 15, 5 for 20

**Key West Smoked Jumbo Pink Shrimp Cocktail**
rustic bloody mary gazpacho, lemon, lime  
3 for 14, 6 for 26, 9 for 38

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**At the Iconic**

**Casa Marina**
Key West  
A Waldorf Astoria Resort  
1500 Reynolds Street, Key West, FL 33040

Open Daily 6pm – Midnight  
Happy Hour Daily 6pm – 8pm  
Live Music Every Wednesday & Thursday  
8pm – 10:30pm
Locate culinary hot spots and plan your foodie adventure with our map of restaurants

Abbondanza ................. 1
Blue Macaw ................. 2
Camille’s ..................... 3
Commodore Waterfront Restaurant ............. 4
Duffy’s Steak & Lobster House ............... 5
Elements Lounge & Restaurant .............. 6
Grand Cafe .................... 7
HMF Sidecar .................. 8
Sun Sun ......................... 8
Kennedy Café ................ 9
Key Largo Conch House .......... 10
Mangia Mangia .............. 11
Matt’s Stock Island .......... 12
New York Pasta Garden ...... 13
Ocean Grill .................... 14
One Duval ..................... 15
Pepes Café and Steakhouse .... 16
Pinchers ....................... 17
Southernmost Beach Café .... 18
The Stoned Crab .............. 19
Tides Beachside Bar & Grill .... 20
Two Friends Patio Restaurant .21
DINNER

APPETIZERS
Casa Marina “Manhattan” Style Conch Chowder 12 sherry, coconut milk
Florida Lobster Crab Cake 17
Yellowfin Tuna and Mango Poke* 19 ginger soy marinade, wakame black sesame seed
Mediterranean Flatbread Bowl 20 grilled flat bread, feta cheese, marinated artichokes and olives, roasted tomatoes, hummus
Jumbo Wild Gulf Shrimp Cocktail 20
House Smoked Fish Dip 15
Bahamian Conch Fritters 16
Crispy Atlantic Calamari 18

SALADS
Caribbean Caesar 16 mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons
Pressed Watermelon Burrata Salad 18 orange segments, fresh basil, cucumber champagne vinaigrette

ADD-ONS
grilled marinated shrimp 15
local fresh catch 14
marinated grilled chicken breast 12

SIGNATURE COCKTAILS
Casa Key Lime Colada 14
Frozen Daiquiris 14
Pina Colada 14
Watermelon Cucumber Margarita 14
Mo-Tito 14
Playa Del Mar 13
Key Lime Cooler 14

COOLERS
available by the glass, shaker or pitcher
Goombay Smash 14
White Sangria 13
Skinny Cucumber Lemonade 13
Summer Time Mojito 14
Ping Pong Punch 14
Pool Side Light Delight 14
Black Barrel Dark ‘N’ Stormy 13

BEER, ETC
Draft 6.5 Stella, Bud Light, Iguana Bait
Cans 6 Budweiser, Coors Light, Michelob Ultra, Miller Light, Non Alcoholic
7 Corona, Corona Light, Heineken, Salt Life, Sam Adams
Bottle 7 Blue Moon, Corona, Goose Island IPA
Buckets (6) Domestic 32 Import/Specialty 34
Joia Sparkling Greyhound or Cosmopolitan Can 6
Underwood Can 6 Pinot Gris, Rose or Pinot Noir

ENTREÉS
Today’s Local Catch MKT chef’s daily fresh catch inspiration
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
Preserved Vegetable and Black Quinoa 32 mango confit, arugula, pineapple, papa pilar flamed halloumi
Black Angus Prime Skirt Steak 40 yucca fries, tropical giardiniera, sautéed broccolini, cilantro crema
Pool Side Steak House Burger 26 8 oz burger patty, sherry caramelized onion, burgundy reduction, onion challah roll, steak fries
Queen of the Island Lobster Salad 36 tarragon aioli, granny smith apples, iceberg, heirloom tomato

SIDES
Steak Fries with Roasted Garlic Aioli 8
Truffle Fries with Parmesan and Chives 10
Asparagus with Piquillo Pepper and Pancetta 10
Island Rice with Mango and Jalapeño 8

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

Gratuity is added for parties of 6 or more.

Lunch and Bar Menu also available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
* This item contains (or may contain) raw or undercooked ingredients. ** This item contains (or may contain) nuts.

305.296.3535
1500 Reynolds Street | Key West
www.casamarinaresort.com/dining-en.html
The Tide's in at the Islander Resort!

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 COLONNATA $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

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

Breakfast, Lunch, Dinner & Cocktails
Sunday-Thursday 8am-11pm ★ Friday & Saturday 8am-12am
Reservations are Recommended ★ 305-664-2031

MM 82, Oceanside, 82100 Overseas Highway, Islamorada
ISLANDERFLORIDAKEYS.COM
Pepe's Café & Steakhouse

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 CHOP 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 OZ. BURGER 11.95
Fresh Fish Sandwich
Grilled 12.50 or Blackened 13.95

ENTREES
Served with 2 fresh vegetable options
New York Strip (cut to order)
8 oz. 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 Chips
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
## Breakfast Menu

**Presented Cold**
- Sliced Fresh Seasonal and Tropical Fruits
- Smoked Salmon, Cream Cheese, Red Onion, Tomato and Capers
- Assorted Fruit Yogurts
- House Made Granola

**Bake Shop**
- Assorted Bagels
- Fresh Baked Muffins, Danish, Croissants and Sticky Buns
- English Muffins, Buttermilk Biscuits
- Sourdough, White, Wheat, and Rye Bread

**Presented Hot**
- Double Cut Apple Smoked Bacon
- Jumbo Country Sage Sausage Links

**Meat Feature (Your server will describe today’s preparation)**
- Specialty Pancakes or French Toast

**Egg Feature (Your server will describe today’s preparation)**
- Cooked To Order Eggs and Omelets
- Coffee, Tea, Soda, and Juice Included

Bloody Marys and Mimosas Available for Purchase

**$16.95 Full Adult Buffet | $8 Children under 12**

## Soups / Poured Tableside

**Wood Smoked Chilled Gazpacho**
- Lobster Butter Crotons, Habanero Sherry Vinegar

**Islander Conch Chowder**
- Pepper Sherry, Crotons, Scallions

**Avocado and Fresh Hearts of Palm**
- Heirloom Tomatoes, Baby Cress, Yellow Tomato-White Balsamic Sorbet

**Frisee Salad**
- Pan Fried Goats Cheese, Julienne Grammy Smith Apple, Tarragon Vinaigrette

**Heirloom Tomatoes**
- Extra Virgin Olive Oil, Garden Basil, Aged Balsamic, Maldon Sea Salt, Roasted Garlic Oil, Ricotta Salata

**Buratta**
- Confit Tomatoes, Garden Basil, Garlic and Basil Oils, Black Sea Salt, Roasted Garlic Crostini

**Snapper Tiradito**
- Thinly Sliced Snapper, Shallot, Scallions, Key Lime & Sour Orange Juice, Hot Peppers, Celery Leaves, Black Sea Salt, Blanched Garlic, Achiote Chili Oil, Toasted Corn Nuts

**Florida Farm Raised Sevruga Caviar - MKT**
- Thinly Sliced Snapper, Shallot, Scallions, Key Lime & Sour Orange Juice, Hot Peppers, Celery Leaves, Black Sea Salt, Blanched Garlic, Achiote Chili Oil, Toasted Corn Nuts

## Sides A La Carte

**Goat Cheese Mashed Potatoes**
**Sage Roasted Asparagus, Olive Oil, Pecorino Cheese**
- Add Cooked to Order Egg - $18

**Florida Mushroom Ragout**
**Fresh Hearts of Palm Hash**
** Duck Fat Fondant Potatoes**
**Sage Roasted Pumpkin**
**Truffle Roasted Potatoes**
- Truffle Sea Salt & Fresh Herbs

**Roasted Baby Leeks, Romesco Sauce**

## Dinner

### Appetizers

**Truffle Sacchetti**
- Florida Mushrooms, Burro Fonduta, Leek and Garlic Oils

**Roman Style Artichoke**
- Braised then Grilled Long Stem Artichoke, Roasted Garlic Crostini, Fresh Herbs, Extra Virgin Olive Oil

**Braised Short Rib Ravioli**
- Roasted Pumpkin, Rump & 5-Spice Demi-Glace, Toasted Green Pumpkin Seeds, Fried Sage

**Pan Seared Divor Scallop**
- Goat Cheese Mashed Potatoes, Sherry Vinegar Brown Butter, White Truffle Oil, Frizzled Leeks, Chives

**Steamed Cedar Key Clams**
- Corn Puree, Potato Hash, Bacon Cream, Carrot Crisps

**Herb Seared Tuna**
- Hearts of Palm Hash, Aged Balsamic, Black Sea Salt, Chive Oil

### For the Table

**Cheese Board**
- Assorted Cheeses with Honeycomb, Grapes, Figs, and Fresh Baked Bread
- See your server for today’s selections

**House-Made Pork Rillettes**
- Crostini, Fried Fig, Extra Hot Dijon, Cornichon

**Charcuterie & Salumi Board**
- Assorted Cured Sausages, Meats & Salumis with Caper Berries, Cornichons, Mustards and Crusty Bread
- See your server for today’s selections

**Mixed Board**
- Lemon Herb Marinated Picholine, Nicole, Liguria, Cergionola, and Castelvetrano Olives

### Soups / Poured Tableside

**Wood Smoked Chilled Gazpacho**
- Lobster Butter Crotons, Habanero Sherry Vinegar

**Islander Conch Chowder**
- Pepper Sherry, Crotons, Scallions

**Avocado and Fresh Hearts of Palm**
- Heirloom Tomatoes, Baby Cress, Yellow Tomato-White Balsamic Sorbet

**Frisee Salad**
- Pan Fried Goats Cheese, Julienne Grammy Smith Apple, Tarragon Vinaigrette

**Heirloom Tomatoes**
- Extra Virgin Olive Oil, Garden Basil, Aged Balsamic, Maldon Sea Salt, Roasted Garlic Oil, Ricotta Salata

**Buratta**
- Confit Tomatoes, Garden Basil, Garlic and Basil Oils, Black Sea Salt, Roasted Garlic Crostini

**Snapper Tiradito**
- Thinly Sliced Snapper, Shallot, Scallions, Key Lime & Sour Orange Juice, Hot Peppers, Celery Leaves, Black Sea Salt, Blanched Garlic, Achiote Chili Oil, Toasted Corn Nuts

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### Sides A La Carte

**Goat Cheese Mashed Potatoes**
**Sage Roasted Asparagus, Olive Oil, Pecorino Cheese**
- Add Cooked to Order Egg - $18

**Florida Mushroom Ragout**
**Fresh Hearts of Palm Hash**
**Duck Fat Fondant Potatoes**
**Sage Roasted Pumpkin**
**Truffle Roasted Potatoes**
- Truffle Sea Salt & Fresh Herbs

**Roasted Baby Leeks, Romesco Sauce**

### Main Courses

**New York Strip Steak Flight**
- Pan Roasted Prime, Grass Fed Prime, and American Kobe Strip Loin

**Prime Pork Tomahawk Chop**
- Flame Broiled, Fondant Potato, Lardo Pesto, Roasted Baby Leeks, Baby Cress

**Herb Roasted Murray Farms Organic Airline Chicken Breast**
- Goat Cheese Mash, Grilled Long Stem Artichoke, Natural Jus

**Catch of the Day - MKT**
- Changes Daily, Choice of Preparation, Blackened, Broiled, Baked, Sautéed, Seared, Francaise, Meuniere, Picatta, Quinoa, Amaranth, Jasmine Rice Blend, Roasted Asparagus

**Bone in Filet Mignon**
- 10 oz Prime Beef Tenderloin, Fondant Potato, Florida Mushroom Ragout, Pinot Noir Sauce

**Tomahawk Steak**
- Flame Broiled32 oz. Prime Bone in Rib Steak, Baby Cress, “Yorkshire” Bread Pudding

**Local Lobster - MKT Season**
- 2 Pound Steamed, Baked or Broiled, Burro Fonduta Quinoa, Amaranth, Jasmine Rice Blend, Roasted Asparagus

**Meat Vespuius**
- 8 Pound Bone In Snake River Farms American Wagyu Beef Shank, Slow Roasted, Carved Tableside (2 Day notice required)

### Signature Desserts

**House Made Ice Cream and Sorbets**
- Cashew Florentine Bowl

**Valrhona Chocolate Ganache Tart**
- Maldon Sea Salt Caramel, Whipped Cream, Espresso Anglaise

**Sweet Planlantain “Tatin”**
- Kataifi Dough, Ginger Caramel, Coconut Ice Cream

**Key Lime Cheese Cake**
- Raspberry Coulis

**“Bananas Foster”**
- Banana Bread Pudding, Rum Caramel, Burnt Toast Ice Cream, Cashew Brittle

### Cheese Board
- Assorted Cheeses with Honeycomb, Grapes, Figs & Fresh Baked Bread
- See your server for today’s selections

### signature desserts

**House Made Ice Cream and Sorbets**
- Cashew Florentine Bowl

**Valrhona Chocolate Ganache Tart**
- Maldon Sea Salt Caramel, Whipped Cream, Espresso Anglaise

**Sweet Planlantain “Tatin”**
- Kataifi Dough, Ginger Caramel, Coconut Ice Cream

**Key Lime Cheese Cake**
- Raspberry Coulis

**“Bananas Foster”**
- Banana Bread Pudding, Rum Caramel, Burnt Toast Ice Cream, Cashew Brittle

### Cheese Board
- Assorted Cheeses with Honeycomb, Grapes, Figs & Fresh Baked Bread
- See your server for today’s selections
A Key West Icon Since 1886

These are just a few all-time favorites from our full menu...

**BREAKFAST**

- **Sunrise Combo** $13.95
  Two Eggs any style served with Bacon, Sausage, Pancakes, Potatoes & Toast

- **Banana Walnut Waffle** $10.95
  Homemade Belgian Waffle with Fresh Banana, Walnuts & Praline Syrup

- **Key Lime Stuffed French Toast** $12.95
  Our delicious homemade key lime pie filling layered between french toast and topped with strawberries and strawberry puree

- **Spinach, Feta, Tomato & Mushroom Omelette** $12.25
  Fluffy Omelette stuffed with Fresh Spinach, Tomatoes, Mushrooms & Feta Cheese...healthy!

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

- **Blueberry Pancakes** $10.95
  Fresh Buttermilk Pancakes with Fresh Blueberries & Syrup

- **Smoked Salmon Benedict** $14.95
  With Famous Stella’s Hashbrowns!

**LUNCH**

- **Fresh Dolphin Sandwich** $14.25
  Fresh Broiled Mahi Mahi topped with Grilled Peppers, Onions, Lettuce & Tomato

- **Classic Cobb Salad** $16.50
  Fresh Greens topped with Ham, Turkey, Cheddar Cheese, Bacon, Tomatoes, Bleu Cheese & Avocado

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

- **Blue Burger** $12.25
  Crumbled Blue Cheese and Topped with Crispy Onion Straus

- **Cajun Chicken or Shrimp Wrap** $12.95
  Blackened chicken or key west shrimp with avocado and creamy cajun sauce

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

- **Fish Tacos** $11.95
  Fresh Mahi Mahi with Cajun tartar sauce

- **Key West Sampler** $17.95
  Fresh Steamed Shrimp, Fried Mahi-Mahi & Conch Fritters

**DINNER**

- **Florida Lobster Special** $19.95
  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** $24.55
  Lightly Breaded Shrimp, Mahi & Calamari

- **Steak & Shrimp** $26.50
  Char-Grilled New York Strip Steak served with Skewered Key West Pink Shrimp

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

**Famous for our Island Conch Fritters, “Straight from New Orleans” Basin Street Oysters, & Award Winning Bloody Mary’s**

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MATT'S STOCK ISLAND
KITCHEN & BAR

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!

MATTSTOCKISLAND.COM • PH: 305.294.3939
7001 SHRIMP ROAD • KEY WEST, FL 33040

THE PERRY HOTEL
KEY WEST
**What the diners are saying**

All around great experience. Delicious! The homemade pastas and sauces are incredible. Large portions, reasonable prices. Perfect for family dining or a romantic dinner. And even though a lot of places claim to have the best key lime pie, I found theirs to be the winner.

So good we went three times in five days! Wonderful classic place to eat Key West pink shrimp (jumbo size) and the best Key Lime pie you’ll ever taste!

The best local dive in Key West! The waitresses are super friendly, the managers are laid back, and the happy hour oysters and margaritas are AWESOME!

**MANGIA MANGIA**
900 Southard Street • Key West
(305) 294-2469
5:30 9m - 10:00 pm
mangia-mangia.com

Great, old-school Italian. Mangia Mangia has been one of our go-to places for a great dinner in Key West for years.

**We loved this restaurant.**
The menu is great and the food was just delicious. Would go back again and again. Don’t hesitate. We ate outside and it was just lovely.

**PEPE’S CAFÉ & STEAK HOUSE**
806 Caroline Street • Key West
(305) 294-7192
7:30 am - 10:00 pm
pepeskeywest.com

So nice we went each day! Crab Rarebit was suggested by our bartender and was perfect, as was the lobster mac ’n cheese. But the food is only one of the qualities that make this beach bar a 10! Friendly staff with easy smiles, very comfortable seating and gorgeous ocean views.

Food is AWESOME. The flavor is unreal. The service was polite and fast. The drinks cold and mixed well. You must try this food!
THE MENU GUIDE OF THE FLORIDA KEYS

1202 SIMONTON STREET, KEY WEST
305-296-4811

OPEN DAILY
8AM–10PM

Salads

Famous Greek Salad $11.95
House Salad 7.95
Caesar Salad $7.95
Arugula & Dates Salad $11.95
Chicken Caesar Salad $11.95
Chicken Salad Platter $11.95
Tuna Salad Platter $11.95
Grilled Chicken Salad 12.95
Grilled Skirt Steak Salad 12.95
Tabbouleh Salad $10.95
Horiatiki Salad $11.95
Fresh Spinach Salad $12.95
Caprese Salad $10.95

Signature Entrées

Served with rice pilaf, sautéed veggies, roasted potatoes, and Mediterranean salad

Lamb Osso Bucco 23.95
Gyro Platter $15.95
Chicken Gyro Platter $15.95
Lamb Souvlaki (Kebab) $17.95
Chicken Souvlaki (Kebab) $17.95
Lamb Pilaf $15.95
Falafel Platter $14.95
Sarmadakia $17.95
Moussaka $17.95
Salmon $21.95
Fresh Mahi-Mahi $21.95
Whole Bronzini $23.95
Family Style Appetizer Platter (serves 2-3) $49.95

Pasta Dishes

Pomodoro Basilica $14.95
Chicken Lemonata (Piccata) $18.95
Dolphin Lemonata (Piccata) $18.95
Chicken Marsala $18.95
Pasta Puttanesca $17.95
Chicken Alfredo $18.95
Jumbo Stuffed Shells $15.95
Stuffed Shells Florentine $16.95
Seafood Lasagna $21.95
Meat Lasagna $16.95
Pasta Primavera $16.95

Burgers

Certified Angus Beef Burger (8oz.) $11.95
Bacon Avocado Burger $12.95
Black & Bleu Burger $12.95

Sandwiches

Served with choice of Mediterranean salad, potato salad, or coleslaw

Famous Gyro $11.95
Chicken Gyro $11.95
Quickie Lunch $9.95
Half sandwich with a cup of soup or French fries

Camille’s Chicken Salad $10.95
Camille’s Tuna Salad $10.95
New York Style Hot Pastrami on Rye $12.80
French Dip $13.95
Turkey Sandwich $12.80
The Ultimate Reuben $12.80
Cold Roast Beef $12.80
Grilled Mediterranean Chicken $12.80
Lamb Souvlaki $13.95
Chicken Souvlaki $13.95
Grilled Veggie Wrap $11.95
Falafel Sandwich $11.95
Mediterranean Veggie Burger $11.95
Chicken Caesar Wrap $11.95
Shrimp Caesar Wrap $13.95
Greek Salad Wrap $11.95
Full Moon Saloon Fish Sandwich $13.95

Breakfast

On the Lighter Side

Jumbo Cinnamon Roll $4.99
Fresh Fruit Platter $10.95
Daily Fresh Baked Muffin $2.95
Avocado Toast $5.95
Norwegian Smoked Salmon Platter $14.55
Seasonal Fruit Bowl $8.75

From the Griddle

Decadent Godiva French Toast $10.95
Buttermilk Pancakes $7.95
Special Buttermilk Pancakes $9.90
Multigrain Pancakes $9.90
Fabulous French Toast $7.95
Fluffy Belgian Waffle $8.95
Special Belgian Waffle $9.95

3 Egg Dishes

Camille’s Super Scrambled Supreme $12.75
Camille’s Scrambled Supreme $10.95
Lump Crab Meat & Cherry Hardwood Smoked Bacon Omelet $16.95
Plain 3-Egg Omelet $7.95
3-Egg Cheese Omelet $8.95
Broccoli & Smoked Gouda Omelet $8.95
Spinach & Feta Cheese Omelet $8.95
Herb & Brie Omelet $8.95
Norwegian Smoked Salmon, Red Onion & Sour Cream Omelet $13.95
Swiss, Scallion & Tomato Omelet $8.95
Western Omelet $10.75
Very Veggie Omelet $9.30

Best Bennies

Served with toast and choice of home fries, grits or tomato slices

Crab Cake Benedict $14.95
Traditional Benedict $13.80
Avocado Toast Benedict $12.95
Norwegian Benedict $13.75
Veggie Benedict $13.75

Old Fashioned Favorites

Served with toast and choice of home fries, grits or tomato slices

New Jersey Boardwalker Sandwich $9.80
The One & Only $5.95
Thrice as Nice $6.95
Corned Beef Hash & Eggs $10.75
Egg Sandwich Your Way $6.95
Steak & Eggs $11.95

Specialty Thin Crust Pizzas

<table>
<thead>
<tr>
<th>Pizza Type</th>
<th>S 12&quot;</th>
<th>L 16&quot;</th>
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<tbody>
<tr>
<td>White Gyro Pizza</td>
<td>$16.50</td>
<td>$21.50</td>
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<tr>
<td>The Gyro</td>
<td>$16.50</td>
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<tr>
<td>Chicken Gyro</td>
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<tr>
<td>The Greek</td>
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<tr>
<td>Meat Lovers</td>
<td>$16.50</td>
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<tr>
<td>Veggie Lovers</td>
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<tr>
<td>Hawaiian</td>
<td>$15.50</td>
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<tr>
<td>Arugula &amp; Dates</td>
<td>$15.50</td>
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<tr>
<td>Margarita</td>
<td>$14.50</td>
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<td>Cheese</td>
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<td>Pepperoni</td>
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<td>Buffalo Chicken</td>
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<tr>
<td>Mediterranean Delight</td>
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<tr>
<td>4-Cheese White Pizza</td>
<td>$16.50</td>
<td>$21.50</td>
</tr>
</tbody>
</table>
What the diners are saying

**Camille’s Restaurant**
1202 Simonton Street • Key West
(305) 296-4811
8:00 am - 10:00 pm
[camillesfl.com](http://camillesfl.com)

Delicious breakfast at Camille’s. The crab omelet and fresh squeezed OJ made for the perfect breakfast! The service was also excellent. We will definitely be back on our next trip to Key West!

**Ocean Grill & Bar**
1075 Duval Street • Key West
(305) 296-4300
9:00 am - 11:00 pm
[oceangrillandbar.com](http://oceangrillandbar.com)

Great place for dinner! This was the best tuna I have ever had anywhere. My favorite spot I ate at in Key West!

**One Duval (Pier House)**
1 Duval Street • Key West
(305) 295-3255
7:00 am - 10:00 pm
[pierhouse.com](http://pierhouse.com)

A fantastic experience. The service was wonderful and I can’t wait to go back when I return to Key West.

I had the crab cake stuffed grouper... truly one of the best meals I’ve ever had. We also ordered a side of the lobster mac and cheese which is a MUST. I’d drive all the way back to Key West to eat here again.

Our beach/waterside table was a beautiful setting for a romantic dinner. The best part of this dinner, aside from my date, was the sunset over the water. We will definitely go back again and again!

**Amazing place! Food and service were excellent. This is a hidden gem in Key West! Sunday brunch is a must have. Make sure to try the Godiva French toast.**
## Salads
- Famous Greek Salad $11.95
- Dinner Salad $7.95
- Caprese Salad $9.95
- Greek Salad $11.95
- Chef Salad $11.95
- Shrimp Caesar Salad $13.95
- Greek Salad $11.95
- Tuna Salad Salad $11.95
- Chicken Salad Salad $11.95
- Shrimp & Krab Salad Salad $11.95
- Add Mahi $7.00
- Add Shrimp $7.00
- Add Calamari $6.00
- Add Chicken $4.00
- Add Lamb Shawarma $6.00
- Add Gyro Meat $5.00

## Wraps Made to Order
- Shuky’s Wrap (Lamb, Hummus & Uzbek Salad) $9.95
- Lamb Doner Wrap $9.95
- Grilled Veggie Wrap $9.95
- Falafel Wrap $9.95
- Fresh Turkey Wrap $9.95
- Feta Cheese Wrap $9.95

## Cold Sandwiches
(add French Fries to any sandwich for $1.89)
- Chicken Salad Sandwich or (Chicken Melt) $9.95
- Tuna Salad Sandwich or (Tuna Melt) $9.95
- BLT $9.95
- Shrimp & Krab Sandwich $9.95
- Fresh Turkey with Swiss & Cranberry $9.95
- Cold Ham and Cheese $9.95
- Cold Roast Beef $10.95
- Italiano Combo $9.95

## Mediterranean, Greek-Turkish
### SANDWICHES
- Mediterranean Veggie Burger (comes with fries) $10.95
- Gyro $9.95
- Chicken Gyro $9.95
- Lamb Shawarma $9.95
- Chicken Shawarma $9.95
- Lamb Donor $9.95
- Chicken Donor $9.95
- Falafel Sandwich $9.95
- Lamb or Chicken Kebab Sandwich $10.95

## Dinners
### PASTA
- Garlic & Oil $11.95
- Pasta Marinara $11.95
- Pasta & Meatballs $13.95
- Pasta & Sausage $13.95
- Chicken Parmesan Dinner $14.95
- Veal Parmesan $14.95
- Eggplant Parmesan $14.95
- Pasta with Sausage & Meatballs $14.95

### BAKED PASTA
- Meat Lasagna $14.95
- Baked Ziti $14.95
- Stuffed Shells $14.95
- Shells Florentine $14.95

### HOUSE SPECIALTY
- Grilled Shrimp $14.95
- Fresh Turkey Dinner $14.95
- Home Made Meatloaf Dinner $14.95
- Chicken Breast Dinner $14.95
- Fish Dinner $16.95

### Entrées
- Gyro Platter $14.95
- Chicken Gyro Platter $14.95
- Falafel Platter $14.95
- Uzbek Pilaf $12.95
- Lagman $12.95
- Plemeni Entree $12.95
- Mantii $13.95
- Stuffed Grape Leaves $14.95
- Lamb Iskander $16.95
- Chicken Iskander $16.95
- Lamb Shish Kebab Dinner $16.95
- Lala Kebab $16.95
- Tavook Kebab – Chicken Kebab $16.95
- Combo Kebab $20.95

## Hot Sandwiches
- Chicken Quesadilla $9.95
- Grilled Chicken Sandwich $9.95
- NY Cheesesteak $9.95
- French Dip $10.95
- Cheeseburger (comes with fries) $10.95
- Chicken Parmigiana $9.95
- Eggplant $9.95
- Veal Parmigiana $9.95
- Homemade Meatball Parmigiana $9.95
- Hot Ham & Cheese $9.95
- Sausage & Peppers $9.95
-Homemade Meatloaf Sandwich $9.95
- Fish Sandwich (comes with fries) $10.95

## Pizza
### New York Style Pizza
- 12” small Cheese $11.95
- 16” Large Cheese $13.95
- Meat & Veggie Toppings
- Specialty Pizzas — 12” $17.99
- 16” $21.49
- ATW (All the Way)
- Meat Lovers
- Veggie Lovers
- Hawaiian
- Cheese Steak Pizza
- Gyro Pizza

## Italian Specialties
- Cheese Calzone $10.95
- Meat Stromboli $14.95
- Veggie Stromboli $14.95
- Chicken Roll $10.95
- Sausage Roll $10.95
- Pepperoni Roll $10.95
What the diners are saying

Absolutely delicious from the crab cakes to the scallops to the wine! The french fries were awesome and the pasta perfect! Can’t wait to come back!

Fantastic food and fun staff. The soft shell crab was prepared perfectly. 10 out of 10 experience!

Favorite lunch place in Key West!

One of the BEST fish sandwiches I have ever had — the fresh blackened snapper was world-class wonderful. Flavor topped with flavor topped with more flavor. Everything is fresh and the setting outside is true Key West style.

I’d love to return to Southernmost Beach Cafe for the delicious drinks and wide array of tasty fresh food. Bravo!
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.
I’ve been coming here for years. Last night was excellent. New York steak absolutely perfect, and friend’s Delmonico got a rave review also. White linen service with cold A/C in June in Key West is a treat. Get a table by the window, a good bottle of wine, and look out at the beautiful yachts.

Delicious and fresh! Lobster was amazing! Prime rib was delicious and the crab salad was to die for — honestly, the best meal we’ve had in days.

Amazing place. Best prime rib I have ever had. The food was fantastic and staff was very nice and friendly. I will definitely return next time I am in Key West.

I don’t always write five-star reviews, but when I do, it’s cause it’s worth it! This is my first time being in this place and I know for sure that I will be back.

Good food and drinks in a prime location with an island feel. Live music nightly is a bonus too. I’ve been here a few times and service has always been good. It’s a relaxed atmosphere with a mix of tourists and locals.

I’ve been coming here for years. Last night was excellent. New York steak absolutely perfect, and friend’s Delmonico got a rave review also. White linen service with cold A/C in June in Key West is a treat. Get a table by the window, a good bottle of wine, and look out at the beautiful yachts.

By far the best upscale happy hour I’ve found in the eight years we’ve been spending a week in Key West. Outstanding food, cold beer, and excellent selection of cocktails.
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 LOCATION OVERLOOKS THE YACHTS AT THE HISTORIC SEAPORT. THE SEAFOOD COMES RIGHT OFF THE DOCK AND THE JUICY STEAKS WILL MAKE YOUR MOUTH WATER

STUNNING PANORAMIC VIEWS OF THE HARBOR

dine on the water

SEAFOOD AT ITS FRESHEST

BEEF AT ITS BEST

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

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700 FRONT ST • FREE PARKING

THE COMMODORE'S

Boat House
Bar & Grill

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