INTRODUCING
FOUR MARLINS
THE REACH KEY WEST,
CURIO COLLECTION
BY HILTON
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.
[ SALADS ]

PIER HOUSE GARDEN VERSE, $9.00
chipotle mashed potatoes, asparagus and baby carrots

CAESAR, $10.00
crisp hearts of romaine, grated parmesan cheese,
Cuban bread croûtons, 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

*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
glazed 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

[ SIDES ]

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

[ SOUPS ]

CREAMY WHITE CONCH CHOWDER, $9.00
served with a hint of sherry

ISLAND PUMPKIN SOUP, $8.00
coconut and curry

[ SALADS ]

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

CHICKEN PICATTA, $25.00
pan seared chicken breast, saffron rice,
asparagus, lemon caper sauce

*PAN SEARED SCALLOPS, $15.00
sautéed spinach, citrus reduction

*FRIED LOBSTER RAVIOLI, $14.00
panko crusted lobster ravioli,
creamy sundried tomato 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.
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.
Need a Holiday Helper?

Get crackin’ with a chance to
WIN a $500 Publix Gift Card when you
get a Keys Auto, Boat or Personal Loan!*
Plus, enjoy Big Savings with great rates,
affordable payments and fast local service.

Apply Today!

📞 Call 305-294-6622 📩 Go to KeysFCU.org

🚶 Visit us in Key West at 514 Southard St. or
3022 N. Roosevelt Blvd., in Big Pine at MM30
or in Marathon at MM53.5 Gulfside.

*E-statements, e-receipts, Debit Mastercard, savings and S15 checking account required. Restrictions may apply. See us for details. *Open a new S15 checking account to be automatically entered for a chance to win a $100 Publix Gift Card each week from 11/18/19 through 12/28/19. No purchase necessary. NCUA Insured.
ON THE COVER
THE REACH KEY WEST, CURIO COLLECTION
BY HILTON
INTRODUCING FOUR MARLINS

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 20-21).

CHECK OUT our online digital version of The Menu for Key West and Florida Keys restaurants at www.keysnews.com.
- MENU SAMPLING -

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 chili 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 Avacado
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, Yuca 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
The Menu Guide of the Florida Keys

Duffy's
Steak & Lobster House

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 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

Key West's Favorite Steak & Lobster House

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

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
**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

**Serving 7 Days**
12 noon - 10:30pm

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

**MEAT VESUVIUS**
8 pound bone-in Snake River Farms Wagyju 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

**CAYO HUESO BURGER**
Smoked cheddar Boursin cheese, bacon onion jam, mustard aioli.

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

**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
## Dinner

### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Crab Cake</td>
<td>17</td>
</tr>
<tr>
<td>House Smoked Fish Dip</td>
<td>15</td>
</tr>
<tr>
<td>Mediterranean Flatbread Bowl</td>
<td>20</td>
</tr>
<tr>
<td>Jamaican Jerk Chicken Dip</td>
<td>17</td>
</tr>
<tr>
<td>Yellowfin Tuna and Mango Poke</td>
<td>19</td>
</tr>
<tr>
<td>Casa Marina “Manhattan” Style Conch Chowder</td>
<td>12</td>
</tr>
<tr>
<td>Jumbo Wild Gulf Shrimp Cocktail</td>
<td>20</td>
</tr>
<tr>
<td>Bahamian Conch Fritters</td>
<td>16</td>
</tr>
</tbody>
</table>

### Salads

### Salad Add-Ons: grilled marinated shrimp 15 • local fresh catch 14 • marinated grilled chicken breast 12

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Caribbean Caesar</td>
<td>16</td>
</tr>
<tr>
<td>Fennel Dusted Roasted Root Vegetable</td>
<td>18</td>
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</table>

### Entrées

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Today’s Local Catch MKT</td>
<td></td>
</tr>
<tr>
<td>Gulf Shrimp and Scallops Fettuccine</td>
<td>36</td>
</tr>
<tr>
<td>Pineapple Chicken Saltimbocca</td>
<td>32</td>
</tr>
<tr>
<td>Poolside Steak House Burger</td>
<td>26</td>
</tr>
<tr>
<td>Roasted Portobello Mushroom Napoleon</td>
<td>32</td>
</tr>
<tr>
<td>Black Angus Prime Skirt Steak</td>
<td>40</td>
</tr>
<tr>
<td>Short Rib Lobster Oscar</td>
<td>44</td>
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### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steak Fries with Roasted Garlic Aioli</td>
<td>8</td>
</tr>
<tr>
<td>Parmesan Truffle Fries and Chives</td>
<td>10</td>
</tr>
<tr>
<td>Asparagus with Piquillo Pepper and Pancetta</td>
<td>10</td>
</tr>
<tr>
<td>Island Rice with Mango and Jalapeño</td>
<td>8</td>
</tr>
<tr>
<td>Fresh Mixed Fruit</td>
<td>8</td>
</tr>
</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade “Preserve” Key Lime</td>
<td>13</td>
</tr>
<tr>
<td>Pineapple Upside Down Cake</td>
<td>12</td>
</tr>
<tr>
<td>Valrhona Chocolate Mousse</td>
<td>11</td>
</tr>
</tbody>
</table>

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. Gratuity of 18% is added for parties of 6 or more.
**KEY WEST PINK SHRIMP**
Pepe’s style, grilled, blackened or with caper garlic butter. Served with rice pilaf and fresh vegetable.

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

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**FISH TACOS**
Daily selection, grilled, blackened, or fried. With oil and vinegar slaw, guacamole and roasted tomato salsa.

**RAMS HEAD SOUTHERNMOST**
804 Whitehead Street • Key West
(305) 440-3196
9:00 am – 11:00 pm
bluemacawkeywest.com

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**SPINY LOBSTER**
7 ounce grilled Caribbean lobster tail, with 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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**PAN ISLAND CHICKEN**
Barbecue glazed, jalapeño cheddar cornbread and watermelon salad.

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

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**CALAMARI SALAD**
Marinated calamari, caper berries, olives, heirloom tomatoes, red onions, watercress, celery, watermelon radish, and tangy vinaigrette.

**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
PASTA

JUMBO LUMP CRAB CAKE ............. $16
Handpicked and shipped daily, so fresh you may get some shell. Served with coleslaw 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.

RICE

SHRIMP SCAMPI .................. $20
A generous amount of Gulf Shrimp sautéed in garlic, butter and wine with our secret family spiced. (Also available in Martinas or Alfredos)

MUSSELS MARINARA ................ $20
A "blastload" of New England Blue Mussels simmered in our renowned marinara sauce with the freshest ingredients.

RAW BAR

SYMPHONY ......................... $11
Served just naked or already steamed.

CLAMS* .................. $12
Locally harvested middle necks fresh as they come on the half shell or just steamed "til they smile.

OYSTERS* ..... $1/2 Dozen
Served with a side of Boom Boom sauce.

CHICKEN ROLLER ................ $20
Choice of: Winpy, Medium, Serious, BBQ, Teryaki Glaze

Chili sauce

CRABSTASTIC

JUMBO LUMP CRAB CAKE

Locally-caught and hand-picked at Island Crab Company, so fresh you may get some shell. Served with two side bar choices.

SNOW CRAB .................. $88
Served with two side bar choices
Add 1 lb. for $8 (No sides)

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

SOFT SHELL CRAB DINNER 1 for $18 • 2 for $30
Soft Shell Crab locally-caught and sautéed in garlic butter or fried. No sauce. 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.

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

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

MARYLAND STYLE BLUE CRABS Subject to local availability. If we can’t get it, may we suggest Snow Crab or King Crab. Steamed in Old Bay and served with lots of tidbits. Sides not included.

SHRIMP:
Lil’ Less (1) ................ $18
Lil’ More (8) ................ $37
A Lot More (12) ............... $70

THE GULF GROUPER SANDWICH ... $17
A Grouper filet grilled, blackened or lightly breaded and fried. Served on a toasted roll.

JUMBO LUMP CRAB CAKE SANDWICH .......... $19
Handpicked fresh so be careful, you may get some shell. Served on a toasted bun with a side of stone mustard.


Prices subject to change.

FOR FULL MENU, PLEASE VISIT

PINCHERSUSA.COM

THE MENU GUIDE OF THE FLORIDA KEYS

712 Duval Street • Key West, FL 33040
Give us a call at 305-440-2179

FREE PARKING FOR PATRONS
BEHIND RESTAURANT

PINCHERS

>> Florida Seafood Florida Style <<

Family
OWNED
& OPERATED

PINCHERS PREVIEWS

HOT CRAB & CHEESE DIP .......... $13
Served with an endless bowl of tortilla chips.

PINCERS CLAWS .................. $17
Fresh Blue Crab claws sautéed in white wine and garlic butter, then topped with parmesan cheese or fried to a golden brown. Served with our fresh garlic bread.

CRAB RANGOON ................ $13
Handmade fried dumplings stuffed with fresh blue crab, cream cheese and green onion. Drizzled with our own Asian sauce and a side of Sweet Chili for dipping.

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 MARINARA ................ $20
A "blastload" of New England Blue Mussels simmered in our renowned marinara sauce with the freshest ingredients.

Happy Hour Food
FROM
3-6 P.M.

SHRIMP
Fried or Battered

Chicken
Piri Piri/Grilled/Blackened

SANDWICHES

PO BOY Grouper Nuggets $17
Served on a hoagie roll with lettuce, tomato, and a side of Cajun mayonnaise.

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 mayonnaise.

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.

For Full Menu, Please Visit

PINCHERSUSA.COM
THE MENU GUIDE OF THE FLORIDA KEYS

MADONNA DEL PESCE
Fresh local fish fillet of the day with white wine, capers, and lemon butter sauce.

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

COCONUT SHRIMP
Shrimp in a flaky coconut batter, served with pineapple sauce.

TWO FRIENDS PATIO RESTAURANT
512 Front Street • Key West
(305) 296-3124
8:00 am – Whenever
twofriends.com

SEAFOOD PAELLA
For two or four. Pink shrimp, mussels, clams, squid, Andouille sausage and chicken.

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

EAT LIKE A LOCAL IN THE FLORIDA KEYS

TOMAHAWK STEAK
Flame broiled 32 ounce prime bone-in rib steak, baby cress, Yorkshire bread pudding.

ELEMENTS LOUNGE & RESTAURANT
82100 Overseas Highway • Islamorada
(305) 664-2031
Tu-Sa 5:00 pm – 10:00 pm
islanderfloridakeys.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
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 SCAMPI $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
“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 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 PEPERONATA  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  Linguini with Fresh Clams in white clam sauce  20.95
LINGUINE CON VONGOLE ROSSO  Linguini with Fresh Clams in red clam sauce  20.95
LINGUINE “PESCATORE”  Linguini 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  Linguini tossed in fresh basil, pine nuts, garlic and cheese sauce topped with sautéed 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 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
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
Two Distinct Experiences. One Iconic Resort.

**Sun-Sun**

Daily 11:30am – 10:30pm  
Happy Hour 5pm – 7pm  

Come for the cocktails and the view, stay for lunch or dinner. Oceanfront dining featuring fresh seafood, burgers, salads and more. Ask about “Toes In The Sand” Dinners.

**HMF Sidecar**

Daily 6pm – Midnight  
Happy Hour 6pm – 8pm  

A modern day speakeasy that will take you back in time. Enjoy expertly curated, seasonally inspired cocktails crafted by our storyteller mixologists. Tapas-style menu features lighter fare.
STARTERS

CONCH FRITTERS
Mango habanero sauce. $10

GULF SHRIMP
Chilled shrimp, drawn butter, cocktail sauce. $12

AHI TUNA TARTARE
Wasabi guacamole, wonton chips. $14

ACE KILLER WINGS
Buffalo, BBQ, Teriyaki, or Jerk. $11

GUAVA BBQ BABY BACK RIBS
Vinegar slaw. $14

MACHO NACHOS
Corn tortilla chips, chipotle pulled pork, chihuahua and pepper jack cheeses, guacamole, sour cream, pico de gallo, black olives. $12

CRAB DIP
Lump crab, cream cheese, jalapeños, cheddar jack cheese with carrots, celery, baguette. $14

STUFFED AVOCADOS
Mango, papaya, red onion, goat cheese, balsamic reduction, alfalfa sprouts. $10

STREET TACOS
Chipotle pork, vinegar slaw, queso fresco, chili aioli, fresh cilantro, mini corn tortillas. $11

SALADS

ADD CHICKEN $5
DAILY SELECTION FISH $7
PORTABELLO $6
SHRIMP $8

EATON STREET COBB
Mixed greens, grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses, tomatoes. $15

DON CORYNACADO
Mixed greens, blackened shrimp, roasted corn salsa, avocado, jalapeño cilantro vinaigrette. $15

SOUTHERNMOST
Mixed greens, mango, papaya, cucumber, queso fresco, plantain duo, passion fruit vinaigrette. $12

ISLAND PASSION
Mixed greens, mango, papaya, cucumber, queso fresco, plantain duo, passion fruit vinaigrette. $12

TOMATO & WATERMELON
Heirloom tomatoes, watermelon, feta cheese, arugula, aged balsamic, olive oil. $12

GRILLED CAESAR
Heart of romaine lettuce, sea salt, olive oil, croutons, Roman Caesar dressing. $11

CHEF’S SELECTIONS

ISLAND PLATE
Chipotle pulled pork, black beans, island orzo, grilled vegetables, corn bread. $20

GRILLED DIVER SCALLOPS
Arugula, blood orange vinaigrette, grilled vegetables, mashed potatoes. $28

BLACKENED AHI TUNA
Squid ink teriyaki sauce, wasabi mashed potatoes, vinegar slaw. $30

JERK RUM GLAZED CHICKEN
Plantains, braised kale. $24

SEAFOOD FRA DIAVOLO
Linguine, clams, shrimp, local catch, spicy fra diavolo marinara sauce. $28

*Gluten free pasta available

PORTOBELLO MUSHROOM RAVIOLI
Roasted pepper cream sauce, parmesan cheese. $16

SHRIMP AND GRITS
Shrimp, chorizo sausage, onions, peppers, tomatoes, stone ground grits. $19

CUBAN STEAK
Marinated hangar steak, chimichurri sauce, mashed potatoes, grilled vegetables. $27

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SAMMIES

ALL SAMMIES SERVED WITH FRIES AND A PICKLE.

FISH TACOS
Daily selection grilled, blackened or fried, vinegar slaw, guacamole, roasted tomato salsa. $16

FISH AND CHIPS
Daily selection beer battered, jalapeño tartar sauce. Served with fries. $14

CRAB CAKE SANDWICH
Lump crab, Maryland spices and dressing, toasted brioche. $17

FISH SANDWICH
Daily selection grilled, blackened or fried, lettuce, tomato, onion, pickles, jalapeño tartar sauce. $14

CHIMMI CHICKEN CLUB
Grilled chicken breast, guacamole, smoked bacon, white cheddar, lettuce, tomato, onion, pickles. $12

BLUE MACAW BURGER
8 oz. Angus beef burger, chipotle pulled pork, queso fresco, lettuce, tomato, onion, pickles. $13

PRESSSED CUBAN SANDWICH
Sliced ham, Swiss cheese, chipotle pulled pork, creole mustard, bread and butter pickle chips. $12

SHRIMP SALAD SANDWICH
Whole large shrimp, chopped celery, garlic, seafood dressing, toasted brioche. $14

RT. 1 CHEESESTEAK
Chopped sirloin, American cheese, lettuce, tomato, mayonnaise. $14

Add grilled peppers and onions 75¢

BEYOND BURGER
Grilled plant-based burger, avocado, red onion, goat cheese, tomato, sprouts. $14

BREAKFAST

CAPTAIN CRUNCH FRENCH TOAST
Marshmallow cream cheese, toasted almonds, mixed berry compote, real Vermont maple syrup. $10

SOUTHERNMOST OMELET
Potatoes, smoked bacon, Gruyere cheese, toast. $10

HAVANA CLUB
Cuban bread, Swiss cheese, ham, Chipotle roast pork, scrambled eggs. $11

BLUE BENI
Two poached eggs on mini waffles with chipotle pulled pork and Hollandaise sauce. $12 Substitute lobster $20

SOUTHSMOST OMELET
Potatoes, smoked bacon, Gruyere cheese, toast. $10

HAVANA CLUB
Cuban bread, Swiss cheese, ham, Chipotle roast pork, scrambled eggs. $11

BLUE BENI
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Locate culinary hot spots and plan your foodie adventure with our map of restaurants

Abbondanza ............... 1
Commodore Waterfront Restaurant ..................... 2
Duffy’s Steak & Lobster House ..................... 3
Elements Lounge & Restaurant ..................... 4
HMF Sidecar ..................... 5
Sun Sun ..................... 5
Matt’s Stock Island ..................... 6
One Duval ..................... 7
Pepes Café and Steakhouse ... 8
Pinchers ..................... 9
Rams Head Southernmost ... 10
Southernmost Beach Café ... 11
The Stoned Crab ..................... 12
Tides Beachside Bar & Grill .. 13
Two Friends Patio Restaurant .. 14
**PENNE PUTANESCA**
Penne tossed with olive oil, crushed garlic, crushed red pepper, capers, anchovies, basil, chopped tomatoes and olives.

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

**DELMONICO STEAK**
A pound of prime boneless ribeye steak served with shallots and herb butter.

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

**SOFT SHELL CRAB DINNER**
Locally caught soft shell crab, sautéed in garlic butter or fried.

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

**PRIME RIB**
16 ounce steak slow roasted and served with homemade horseradish sauce.

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

**PINEAPPLE CHICKEN SALTIMBOCCA**
Prosciutto, fingerling potatoes, carrots, and roasted chicken in a lime lemongrass broth.

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

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

**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

**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

**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.

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**The Tide’s in at the Islander Resort!**
What the diners are saying

Wow. Wow. Wow. This place is to die for! The corn pizza and truffle fries are a must. The service was top notch and the owner is a fantastic host! Highly recommended!

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

Great place—very good food and attentive waiters! We sat upstairs overlooking Duval Street on their deck and it was beautiful! The food was very good! I would definitely recommend coming here with or without children.

RAMS HEAD SOUTHERNMOST
804 Whitehead Street • Key West
(305) 440-3196
9:00 am – 11:00 pm
bluemacawkeywest.com

Everything was great. Atmosphere, service, music and the food. My husband and I had the mahi sandwiches, his grilled and mine blackened. Both were delicious. Service was quick, helpful and friendly. Live music and great happy hour.

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

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.

Good food and drinks in a prime location with an island feel. Live music nightly is a bonus too. Check it out for a true Key West experience.

SOMETHING DIFFERENT
194 Duval Street • Key West
(305) 296-5000
7:00 am – 11:00 pm
someridgewest.com

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PAGE 1

Great place, great drinks, great food. Celebrated my best friend's birthday here! I will definitely be back soon!
# Two Friends Patio Restaurant

**A Key West Icon Since 1886**

Now Offering Package Liquor, Beer and Wine

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**25 The Menu Guide of the Florida Keys**

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**512 Front Street**

Just off Duval

(305) 296-3124

TwoFriends.com

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**Featuring**

LIVE MUSIC Daily

**KEY WEST’S BEST SEAFOOD, STEAKS, & COCKTAILS!**

Daily Happy Hour 4-7PM

Drink Specials

All Day until 7pm

Open Daily at 8AM

Free Parking in Rear

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### Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sunrise Combo</strong></td>
<td>$13.25</td>
</tr>
<tr>
<td>Two Eggs any style served with Bacon, Sausage, Pancakes, Potatoes &amp; Toast</td>
<td></td>
</tr>
<tr>
<td><strong>Banana Walnut Waffle</strong></td>
<td>$10.25</td>
</tr>
<tr>
<td>Homemade Belgian Waffle with Fresh Banana, Walnuts &amp; Praline Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Key Lime Stuffed French Toast</strong></td>
<td>$12.90</td>
</tr>
<tr>
<td>Our delicious homemade key lime pie filling layered between french toast and topped with strawberries and strawberry puree</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach, Feta, Tomato &amp; Mushroom Omelette</strong></td>
<td>$12.95</td>
</tr>
<tr>
<td>Fluffy Omelette stuffed with Fresh Spinach, Tomatoes, Mushrooms &amp; Feta Cheese...healthy!</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Shrimp Benedict</strong></td>
<td>$17.25</td>
</tr>
<tr>
<td>Blackened Key West pink shrimp, applewood bacon, avocado, and eggs over an English muffin topped with hollandaise</td>
<td></td>
</tr>
<tr>
<td><strong>Blueberry Pancakes</strong></td>
<td>$10.25</td>
</tr>
<tr>
<td>Fresh Buttermilk Pancakes with Fresh Blueberries &amp; Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Benedict</strong></td>
<td>$14.25</td>
</tr>
<tr>
<td>With Famous Stella’s Hashbrowns!</td>
<td></td>
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</tbody>
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### Lunch

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fresh Dolphin Sandwich</strong></td>
<td>$14.25</td>
</tr>
<tr>
<td>Fresh Broiled Mahi Mahi topped with Grilled Peppers, Onions, Lettuce &amp; Tomato</td>
<td></td>
</tr>
<tr>
<td><strong>Classic Cobb Salad</strong></td>
<td>$16.90</td>
</tr>
<tr>
<td>Fresh Greens topped with Ham, Turkey, Cheddar Cheese, Bacon, Tomatoes, Bleu Cheese &amp; Avocado</td>
<td></td>
</tr>
<tr>
<td><strong>Uncle Joe’s Linguine Clams</strong></td>
<td>$16.25</td>
</tr>
<tr>
<td>Small neck clams simmered in a delicious white wine scampi sauce over linguine served with ciabatta bread</td>
<td></td>
</tr>
<tr>
<td><strong>Blue Burger</strong></td>
<td>$12.25</td>
</tr>
<tr>
<td>Crumbled Blue Cheese and Topped with Crispy Onion Straws</td>
<td></td>
</tr>
<tr>
<td><strong>Cajun Chicken or Shrimp Wrap</strong></td>
<td>$12.25</td>
</tr>
<tr>
<td>Blackened chicken or key west shrimp with avocado and creamy cajun sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Soup &amp; Crab Cake Combo</strong></td>
<td>$14.25</td>
</tr>
<tr>
<td>Fresh Lobster Bisque served with a Caribbean Crab Cake</td>
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<tr>
<td><strong>Fish Tacos</strong></td>
<td>$11.25</td>
</tr>
<tr>
<td>Fresh Mahi Mahi with Cajun tartar sauce</td>
<td></td>
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<tr>
<td><strong>Key West Sampler</strong></td>
<td>$17.25</td>
</tr>
<tr>
<td>Fresh Steamed Shrimp, Fried Mahi-Mahi &amp; Conch Fritters</td>
<td></td>
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</tbody>
</table>

### Dinner

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td><strong>Florida Lobster Special</strong></td>
<td>$19.25</td>
</tr>
<tr>
<td>Our legendary Broiled Lobster Tail Dinner at an unbeatable price!</td>
<td></td>
</tr>
<tr>
<td><strong>Lobster Combo</strong></td>
<td>$32.50</td>
</tr>
<tr>
<td>Broiled Lobster tail with grilled shrimp and broiled scallops</td>
<td></td>
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<tr>
<td><strong>Lobster Shrimp Pasta</strong></td>
<td>$25.25</td>
</tr>
<tr>
<td>Lobster and Shrimp in a Lobster Cream Sauce over Penne Pasta</td>
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<tr>
<td><strong>Coconut Shrimp</strong></td>
<td>$22.25</td>
</tr>
<tr>
<td>Key West Pink Shrimp in a Shredded Coconut Batter with Pineapple Dipping Sauce!</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Captain’s Platter</strong></td>
<td>$24.25</td>
</tr>
<tr>
<td>Lightly Breaded Shrimp, Mabi &amp; Calamari</td>
<td></td>
</tr>
<tr>
<td><strong>Steak &amp; Shrimp</strong></td>
<td>$26.25</td>
</tr>
<tr>
<td>Char-Grilled New York Strip Steak served with Steeveder Key West Pink Shrimp</td>
<td></td>
</tr>
<tr>
<td><strong>Bahamian Yellowtail Market</strong></td>
<td></td>
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<tr>
<td>Fresh Catch Broiled with Fresh Tomatoes, Peppers, Cucumbers &amp; Key Lime</td>
<td></td>
</tr>
</tbody>
</table>

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**Famous for our Island Conch Fritters, “Straight from New Orleans”**

**Basin Street Oysters, $ Award Winning Bloody May’s**
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
Breakfast Potatoes
Stone Ground Grits
Steel Cut Oatmeal

Meat Feature (your server will describe today’s preparation)
Specialty Pancakes or French Toast
Belgian Waffle

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 Croutes, Habanero Sherry Vinegar

ISLANDER CONCH CHOWDER
Pepper Sherry, Croutes, Scallions

SALADS
AVOCADO AND FRESH HEARTS OF PALM
Heirloom Tomatoes, Baby Cress, Yellow Tomato-White Balsamic Sorbet

FRISEE SALAD
Pan Fried Goats Cheese, Julienne Granny Smith Apple, Tarragon Vinaigrette,
Candied Pecans, Crostoun

HEIRLOOM TOMATOES
Extra Virgin Olive Oil, Garden Basil, Aged Balsamic, Maldon Sea Salt,
Roasted Garlic Oil, Ricotta Salata

BURRATA
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 ALA 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

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 DIVER SCALLOP
Goat Cheese Mashed Potatoes, Sherry Vinegar Brown Butter, White Truffle Oil,
Friszled 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 Egg, Extra Hot Dijon, Cornichon

CHARCUTERIE & SALUMI BOARD
Assorted Cured Sausages, Meats & Salamis with Caper Berries, Cornichons,
Mustards and Crusty Bread
See your server for today’s selections

MIXED BOARDS
Lemon Herb Marinated Picholine, Nicoise, Liguria, Cerignola, and Castelvetrano Olives

MAINS

NEW YORK STRIP STEAK FLIGHT
Pan Roasted Prime, Grass Fed Prime, and American Kobe Strip Loin,
Florida King Trumpet Mushrooms, DemiGlace

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, Sauteed,
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 VESUVIUS
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 CANACHE TART
Maldon Sea Salt Caramel, Whipped Cream, Espresso Angnaise

SWEET PLANTAIN “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
**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 Chip Beef on Toast** $7.95
- **Homemade Granola, Yogurt and Fruit** $11.00
- **Fresh Squeezed Orange Juice**

**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
- **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

**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 Soup** 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 13.55

**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 Chips**
  - For two $25.50
  - 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**

806 Caroline Street
305-294-7192
Open Everyday
So glad we chose this restaurant. Service and food were amazing. We started with the conch fritters which were chock-full of conch. We both had the Florida lobster with baked stuffed potatoes. Loved the complimentary bread and butter. We will return.

The ribeye was delicious (and HUGE). Service and atmosphere were great! Very nice vibe in the restaurant!

If a slice of quintessential Old Town Key West is what you are looking for, then Pepe’s is the place for you. The atmosphere on the patio is very inviting and lures you in for a relaxing meal and beverage. I can’t wait to come back next time I’m in town.

As always, Two Friends never disappoints. Their breakfast has been a tradition for us for years on our last day in KW. Fresh made to order and super delicious.

Food is AWESOME. The flavor is unreal. The service was polite and fast. The drinks cold and mixed well. You must try this food!
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

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PLUS FREE PARKING!

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The Perry Hotel KEY WEST
What the diners are saying

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

Excellent dining experience. Food was absolutely delicious and the atmosphere was very calming and relaxed. The staff was attentive and professional. Highly recommend.

What a fabulous place to celebrate our anniversary. Loved the seared scallops, Caesar salad was great and the entrees, tenderloin & lobster and the seared grouper, were fabulous. Finishing our celebration with the key lime pie and a beautiful sunset. Couldn’t be better!

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!

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! Incredibly relaxing vibe with full bar and fun cocktails!

Just great. Prosecco, wine and limoncello for drinks. Massive tasty portions of calamari, shrimp fettuccine, and manicotti.

ABBONDANZA
1208 Simonton Street
Key West
(305) 292-1199
4:30 pm – 10:30 pm
abbondanzakeywest.com

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

ABBONDANZA
1208 Simonton Street
Key West
(305) 292-1199
4:30 pm – 10:30 pm
abbondanzakeywest.com

PEPE’S CAFÉ
& STEAK HOUSE
806 Caroline Street • Key West
(305) 294-7192
7:30 am - 10:00 pm
pepeskeywest.com
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 25
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 45 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

Enamel 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

Enamel 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 48
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.
I highly recommend this place. Food was delicious, staff was great, and the view wonderful.

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!

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

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!

Want a full Key West feel? Then this place is the spot. Dining while watching the sunset over the water is heaven to me. The service was excellent and the drinks were beyond refreshing. So, will I be going back on my next visit? Heck yeah, I will!

I’d love to return to Southernmost Beach Cafe for the delicious drinks and wide array of tasty fresh food. Bravo!
Have Your Cake & Eat It Too!

Switch to FREE Checking with CASH BACK and FREE Nationwide ATMs!* PLUS, get a weekly chance to WIN a $100 Publix Gift Card when you open your Keys Totally FREE CASH BACK Checking!^

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*E-statements, e-receipts, Debit Mastercard, savings and S15 checking account required. Restrictions may apply. See us for details. ^Open a new S15 checking account to be automatically entered for a chance to win a $100 Publix Gift Card each week from 11/18/19 through 12/28/19. No purchase necessary. NCUA Insured. Membership is open to everyone who lives or works in the Florida Keys.
Best meal I’ve ever had. My girlfriends and I enjoyed every single part of this dining experience. We sat outside; excellent service, beautiful view of the marina, and my gosh was the food good. I will dream about this meal forever.

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 and top shelf spirits. But get there early if you want a seat at the bar. It fills up fast with those in the know. Enjoy!

Best prime rib I have ever had! A week later and I’m still thinking about this meal.
WHO CAUGHT IT?

CAPTAIN ZANE OSBORN
VEssel: INZANE
KNOW YOUR FISHERMAN
JOIN THE KEY WEST REVOLUTION THREE HANDS FISH

CAPTAIN JOSE SUAREZ
VEssel: YOGY
KNOW YOUR FISHERMAN
JOIN THE KEY WEST REVOLUTION THREE HANDS FISH

“We Did.”

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 LICENSE 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