


PATIO BAR & GRILL

MENU

RAW BAR	*OYSTER ON HALF SHELL	\$26.95	RASPBERRY SPINACH	\$14.95	
	HALF DOZEN	\$14.95	gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette		
	KEY WEST EAT AND PEEL SHRIMP	\$19.95	CHICKEN COBB SALAD	\$16.95	
	SMOKED FISH DIP (MAHI)	\$14.95	romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (<i>sub any protein add \$5</i>)		
	SHRIMP COCKTAIL	\$16.95	*CAESAR SALAD	\$11.95	
	jumbo shrimp, house-made tequila lime cocktail		romaine, white balsamic caesar dressing, parmesan & croutons		
SOUPS	CLAM CHOWDER	\$9.95	GREEK SALAD	\$14.95	
	chunky clams, potatoes, bacon, cream base		romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with peperoncino		
	BAHAMIAN CONCH CHOWDER	\$8.95	HOUSE SALAD	\$10.95	
ground Bahamian conch, smoked bacon, onions, celery, carrots, herbs in a tomato broth		chopped romaine, grape tomatoes, cucumbers, carrots, and onions. Served with your choice of dressing			
CHICKEN NOODLE SOUP	\$8.95				
fresh chicken, chopped carrots, celery, and onions with egg noodles in a hearty broth					
STARTERS	VOLCANO EGG ROLLS	\$13.95	SKIRT STEAK (blackened or grilled)	\$12.95	
	krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions		CHICKEN BREAST (blackened or grilled)	\$7.95	
	FRIED CALAMARI	\$16.95	GRILLED SHRIMP	\$10.95	
	lightly coated and served with lemon garlic aioli & marinara dipping sauce		MAHI MAHI (blackened or grilled)	\$12.95	
	STEAK CHIMICHURRI CROSTINI	\$16.95	SALMON (blackened or grilled)	\$10.95	
	sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish		*SESAME SEARED TUNA (blackened or grilled)	\$10.95	
	CRISPY CHICKEN TENDERS	\$16.95			
	orange blossom honey mustard dipping sauce served with french fries		CALIFORNIA GRILLED CHICKEN	\$15.95	
	PATIO BAR WINGS	\$16.95	avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun		
	choice of jerk seasoning, spicy honey garlic, teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip		GRILLED BEACH BURGER	\$15.95	
	*TUNA TARTARE	\$14.95	lettuce, tomato, brioche bun add cheese \$1 / add bacon \$2		
	ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw		CUBAN SANDWICH	\$15.95	
	*SPICY TUNA NACHOS	\$17.95	roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread		
	with wasabi drizzle, wonton chips, purple cabbage, chunks of mango, avocado, jalapeño, sesame seeds, sriracha aioli and wasabi aioli		BEYOND BURGER 	\$15.95	
	*TUNA OR SALMON POKE BOWL	\$17.95	beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado		
	jasmine rice, cucumber, avocado, green onion, pickled onion, shredded carrots, edamame, and ginger topped with cilantro and a sriracha and wasabi aioli		GRILLED MAHI MAHI	\$17.95	
	SHRIMP BANG BANG	\$16.95	black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun		
crispy fried shrimp tossed in a creamy sweet and spicy sauce and topped with green onion and sesame seeds		TURKEY CLUB	\$17.49		
CHICKEN POT STICKERS	\$15.95	pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread			
dumplings stuffed with seasoned ground chicken, a touch of red pepper flake and ginger. Sautéed and served with a savory soy dipping sauce		BEACH SLIDERS	\$14.95		
HOME MADE CONCH FRITTERS	\$15.95	3 beef patties, red onion, pickles, horseradish aioli, potato rolls			
homemade conch fritters with sriracha aioli and sweet chili sauce		*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENCH FRIES (SWEET POTATO FRIES, ADD \$2) **GLUTEN FREE BUN, +\$2			
ARANCINI	\$14.95				
creamy cheese risotto rice, fried golden. With parmesan, mozzarella and marinara sauce		FISH AND CHIPS	\$17.95		
POPCORN SHRIMP	\$16.95	cod in beer batter served with french fries			
with sriracha or cocktail sauce		MAHI TACOS (3)	\$18.95		
BACON CHEESEBURGER DIP	\$7.95	blackened mahi tacos topped with coleslaw and pico de gallo			
a blend of ground beef, bacon and cheese. Served with wonton chips		CHURRASCO STEAK	\$36.00		
HASHBROWN CASSEROLE DIP	\$7.95	marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce. Choice of 2 sides			
a blend of shredded potatoes, cheddar cheese and cream cheese. Served with wonton chips		BLACKENED CHICKEN ALFREDO	\$19.95		
		lightly blackened, sautéed cremini mushrooms over fettucine pasta			
		FETUCCINE AND MEATBALLS	\$19.95		
		beef meatballs with onions, garlic, basil and parmesan cheese			
		VEGAN FETUCCINE BOLOGNESE	\$19.95		
		meatless ground beef with marinara sauce, carrots, celery and onions			
		SPINACH	\$5.99		
		VEGGIES	\$5.99		
		COLE SLAW	\$5.99		
		GARLIC MASH POTATOES	\$5.99		
		GARLIC PARMESAN BRUSSEL SPROUT	\$5.99		
		ONION RINGS	\$5.99		
		JASMINE RICE	\$5.99		
		SWEET POTATO FRIES	\$5.99		
		FRENCH FRIES	\$5.99		

*Consumer Advisory - Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

 BEYOND MEAT

**Parties of 6 or more - a 20% gratuity will be automatically added



PATIO BAR & GRILL

MENU

BEVERAGES	LEMONADE	\$2.95	CHAMPAGNE AND SPARKLING WINE		GLASS	BOTTLE
	ICED TEA (Sweet or Unsweetened)	\$2.95		COMTE DE CHAMBERI (SPAIN, NV)	\$9.00	\$34.00
	COKE, DIET COKE, SPRITE, GINGER-ALE	\$2.95		JP. CHENET (FRANCE) split	\$11.00	
	JUICE	\$4.00		JP. CHENET ROSE (FRANCE) split	\$12.00	
	SAN PELLEGRINO SPARKLING (Small)	\$4.00		LUNETTA, PROSECCO (ITALY) split	\$12.00	\$44.00
	SAN PELLEGRINO SPARKLING (Large)	\$6.00		NOMINE - RENARD CHAMPAGNE (NV) brut		\$68.00
	COFFEE	\$4.50		NOMINE - RENARD ROSE CHAMPAGNE (NV) brut		\$68.00
	ESPRESSO (Double \$4.95)	\$3.95				
	CAPPUCCINO	\$5.50				
	HOT TEA	\$4.50				
HOT CHOCOLATE	\$4.50					
BEER	DRAFT		WHITE WINE	CHARDONNAY	GLASS	BOTTLE
	BUDLIGHT	\$6.00		J. LOHR, ESTATES, RIVERSTONE (Monterey, CA)	\$11.00	\$42.00
	BLUE MOON	\$7.00		BLACK STALLION (North Coast, CA)	\$12.00	\$44.00
	LAGUNITAS IPA	\$7.00		SONOMA CUTRER (CA)	\$16.00	\$56.00
	MILLER LITE	\$6.00		PINOT GRIGIO		
	MODELO	\$7.00		CAPOSALDO (Italy)	\$9.00	\$34.00
	YUENGLING	\$6.00		PINOT GRIS, FIRESTEED (Willamette Valley, OR)	\$12.00	\$44.00
	SAMUEL ADAMS	\$7.00		SANTA MARGHERITA (Alto Adige, Italy)	\$17.00	\$59.00
	STELLA	\$7.00		SAUVIGNON BLANC		
	PROSPERITY VANILLA CREAM ALE	\$7.00		GIESEN (Marlborough, NZ)	\$9.00	\$34.00
	BOTTLES			CASILLERO DEL DIABLO, CONCHA Y TORO (Chile)	\$10.00	\$38.00
	BUDLIGHT	\$5.00		KIM CRAWFORD (NZ)	\$12.00	\$44.00
	BUDWEISER	\$5.00		SANCERRE, JACQUES DUMONT (Loire valley, France)		\$68.00
	COORS LITE	\$5.00		OTHER WHITES		
	MICHELOB ULTRA	\$5.00		AVELEDA, FONTE VINHO VERDE (Portugal)	\$9.00	\$34.00
	MILLER LITE	\$5.00		STELLA ROSA, MOSCATO D'ASTI (Piedmont, Italy)	\$9.00	\$34.00
	CORONA LITE	\$6.00		RELAX, RIESLING (Germany)	\$10.00	\$38.00
	CORONA EXTRA	\$6.00		PINE RIDGE, CHENIN BLANC VIOGNIER (CA)	\$12.00	\$44.00
	HEINEKEN	\$6.00		PFAFEL, GRUNER, VELTLINER, VOMHAUS (Austria)	\$12.00	\$44.00
	SAMUEL ADAMS	\$6.00		TRIMBACH, PINOT BLANC (Alsace)		\$49.00
OTHERS	HARD CIDER		ROSE		GLASS	BOTTLE
	ANGRY ORCHARD	\$6.00		CHATEAU DE BERNE, ROMANCE (PROVENCE FRANCE)	\$12.00	\$44.00
	HARD SELTZER					
	WHITE CLAW	\$5.50				
COCKTAILS	SPIKED LEMONADE	\$10.00	RED WINE	CABERNET SAUVIGNON	GLASS	BOTTLE
	RUBY RED	\$10.00		MAISON NICOLAS (France)	\$9.00	\$34.00
	Deep Eddie's ruby red vodka and club soda			J. LOHR 7 OAKS (Paso Robles, CA)	\$12.00	\$44.00
	OCEAN BLUE	\$10.00		BR. COHN "SILVER LABEL" (North Coast, CA)	\$13.00	\$46.00
	Cuervo1800 coconut tequila, blue curacao, pineapple juice			THE CRITIC (Napa Valley, CA)	\$14.00	\$50.00
	TROPICAL MULE	\$10.00		PINOT NOIR		
	Deep Eddie's peach vodka, ginger beer, splash of pineapple			MAISON NICOLAS (France)	\$9.00	\$34.00
	JACK OF CLUBS	\$10.00		BOGLE, (CA)	\$12.00	\$44.00
	silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda			CHERRY PIE ("Three Vineyards", CA)	\$14.00	\$50.00
	PINA COLADA	\$10.00		MERLOT		
	silver rum, cream of coconut, splash of pineapple			MAISON NICOLAS (France)	\$9.00	\$34.00
	MAI TAI	\$10.00		OTHER REDS		
light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum		CHATEAU LA TUILERIE DU PUY (Bordeaux, France)	\$11.00	\$42.00		
RUM RUNNER	\$12.00	TROUBLEMAKER (Paso Robles, CA)	\$12.00	\$44.00		
silver rum, banana liquor, black raspberry liquor, fresh lime		COPPOLA DIAMOND, ZINFANDEL (Paso Robles, CA)	\$12.00	\$44.00		
FLORIDA HURRICANE	\$12.00	DOMAINE BOUSQUET, GAIA (Argentina)	\$13.00	\$46.00		
light and dark rum, lime juice, orange and passion fruit, simple syrup and grenadine		MASI CAMPOFIORIN (Italy)	\$14.00	\$50.00		
ESPRESSOTINI	\$12.00					
shot espresso, Van Gogh double espresso vodka, stoli vanilla						

*Consumer Advisory - Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.