PATIO BAR & GRILL

MENU

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BAR	*OYSTER ON HALF SHELL	\$MARKET	CALIFORNIA GRILLED CHICKEN	\$14.95			
	KEY WEST EAT AND PEEL SHRIMP	\$18.95	avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun				
RAW	SMOKED FISH DIP (MAHI)	\$14.95	GRILLED BEACH BURGER	\$14.95			
	· · · · · · · · · · · · · · · · · · ·		lettuce, tomato, brioche bun with cheese \$15.50 / with bacon \$15.95				
	CLAM CHOWDER chunky clams, potatoes, bacon, cream base	\$8.95	CUBAN SANDWICH	\$14.95			
	BAHAMIAN CONCH CHOWDER	\$8.95	roast pork, ham, mustard, pickles & Swiss cheese served on a pressed Cuban bread				
SOUPS	ground Bahamian conch , smoked bacon, onions, celery, carrots, herbs in a tomato broth CHICKEN NOODLE SOUP	\$8.95	BEYOND BURGER beyond meat patty served in a brioche bun with lettuce, tomato, onion & avocado GRILLED MAHI MAHI	\$14.95 \$17.95			
	fresh chicken, chopped carrots, celery, and onions with egg noodles in a hearty broth		black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun TURKEY CLUB	\$16.95			
	RASPBERRY SPINACH gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette	\$13.95	TURKEY CLUB pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread BEACH SLIDERS	\$13.95			
	romaine, tomato, bacon, avocado, gorgonzola, egg & ranch dressing (sub any protein add \$5) *CAESAR SALAD romaine, white balsamic caesar dressing, parmesan & croutons	\$15.95	3 beef patties, red onion, pickles, horseradish aioli, potato rolls CAROLINA BURGER	\$17.95			
DS		\$11.00	cheddar, bacon, and Carolina sauce	\$17.95			
SALADS		\$13.95	BOURBON BURGER bourbon onion and bacon jam and cheddar cheese SUNRISE BURGER	\$17.95 \$17.95			
	romaine, olives, tomatoes, feta, red onions, cucumbers, Greek dressing. Served with pepperoncin	i	a fried egg, bacon and American cheese	V17.90			
	peppers		HOT DOG 1/4 pound beef hot dog	\$9.95			
	HOUSE SALAD chopped romaine, grape tomatoes, cucumbers,	\$9.95	*SANDWICHES SERVED WITH CHOICE OF COLESLAW OR FRENC	H FRIES			
	carrots, and onions. Served with your choice of dressing		(SWEET POTATO FRIES, ADD \$2) **GLUTEN FREE BUN, +\$2				
	VOLCANO EGG ROLLS	\$13.95	AVAILABLE ALL DAY				
	<pre>krab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions SHRIMP COCKTAIL</pre>		FISH AND CHIPS cod in beer batter served with chips	\$16.95			
		\$16.95	MAHI TACOS (3) blackened mahi tacos topped with coleslaw	\$18.95			
	jumbo shrimp, house-made tequila lime cocktail		and pico de gallo CHURRASCO STEAK	\$36.00			
	FRIED CALAMARI lightly coated and served with lemon garlic aioli & marinara dipping sauce	\$16.95	marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce. Choice of 2 sides				
	STEAK CHIMICHURRI CROSTINI sliced skirt steak on toasted baguette bread, chimichurri sauce & pico relish	\$16.95	AVAILABLE STARTING 4PM MEDITERRANEAN GRILLED CHICKEN herb roasted plum tomatoes, portobello, feta cheese balsamic reduction toasted	\$19.95			
	CRISPY CHICKEN TENDERS orange blossom honey mustard dipping sauce served with french fries	\$15.95	almonds. Choice of 2 sides TUSCAN CHICKEN GNOCCHI	\$28.00			
	PATIO BAR WINGS choice of jerk seasoning, spicy honey garlic,	\$15.95	spinach, garlic, sun-dried tomatoes, artichokes and Italian potato dumplings tossed in a creamy style Tuscan sauce.				
ERS	teriyaki, BBQ or buffalo sauce, served with ranch or blue cheese dip *TUNA TARTARE	\$13.95	BLACKENED SHRIMP over Fettuccine. Tossed in a avocado, tomato and garlic cream sauce.	\$31.00			
STARTER	ahi tuna, spicy mayo, bbq teriyaki, cucumbers, avocado, wonton & wakame slaw	\$13.95	MISO GLAZED SALMON served with jasmine rice and garlic spinach	\$34.00			
	*SPICY TUNA NACHOS with wasabi drizzle, wonton chips, purple cabbage, chunks of mango, avocado, jalapeño,	\$16.95	MAHI PICCATA sautéed with olive oil, capers, lemon, white wine and butter	\$36.00			
	sesame seeds, sriracha aioli and wasabi aioli *TUNA OR SALMON POKE BOWL jasmine rice, cucumber, avocado, green onion,	\$17.95	BLACKENED CHICKEN ALFREDO lightly blackened, sautéed cremini mushrooms over fettucine pasta	\$19.95			
	pickled onion, shredded carrots, edamame, and ginger topped with cilantro and a sriracha and wasabi aioli SHRIMP BANG BANG crispy fried shrimp tossed in a creamy sweet and spicy sauce and topped with green onion and sesame seeds		SKIRT STEAK (BLACKENED OR GRILLED)	\$12.95 \$7.95			
		\$16.95	CHICKEN BREAST (BLACKENED OR GRILLED) GRILLED SHRIMP	\$7.95 \$10.95			
			MAHI MAHI (BLACKENED OR GRILLED) SALMON (BLACKENED OR GRILLED)	\$12.95 \$10.95			
	CHICKEN POT STICKERS	\$15.95	*SESAME SEARED TUNA (BLACKENED OR GRILLED)	\$10.95			
	dumplings stuffed with seasoned ground chicken, a touch of red pepper flake and ginger. Sautéed		SPINACH	\$5.99			
	and served with a savory soy dipping sauce	045.05	VEGGIES COLE SLAW	\$5.99 \$5.99			
	HOME MADE CONCH FRITTERS homemade conch fritters with sriracha aioli and	\$15.95	GARLIC MASH POTATOES	\$5.99 \$5.99			
	sweet chili sauce		GARLIC PARMESAN BRUSSEL SPROUT	\$5.99			
			ONION RINGS JASMINE RICE	\$5.99 \$5.99			
			SWEET POTATO FRIES	\$5.99 \$5.99			
+Con.	numer Advisory - Consuming row or undercooked most aggs	noultry or oos	 	ially if you			

*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

PATIO BAR & GRILL

MENII

	FRIED OREOS oreo cookie dipped in batter and fried. Served with Vanilla gelato	\$8.95				
LS	KEY LIME PIE florida key lime pie with whipped cream	\$8.95				
DESSERTS	CHOCOLATE LAVA CAKE molten Lava chocolate filled chocolate cake with Vanilla gelato					
0	BROWNIE SUNDAE chocolate fudge brownie warmed and topped with a scoop of vanilla ice cream and whipped cream	\$9.95				

AMARENA	PISTACHIO
BIRTHDAY CAKE	STRAWBERRY CHEESECAKE
CAPPUCCINO	TIRAMISU
DULCE DE LECHE	VANILLA
HAZELNUT	SORBET
MILK CHOCOLATE	MANGO
MINT	MIXED BERRY

STRAWBERRY

\$5.25	\$7.20	\$8.20	+\$1.50 +\$2.00 Chocolate Dip

OREO

PEANUT

FRUIT LOOPS MILKSHAKE vanilla ice cream, Fruit Loops cereal, whole milk blended and topped with whipped cream and sprinkled with Fruit Loops cereal bits	\$9.95
STRAWBERRY SHORTCAKE MILKSHAKE strawberry ice cream, Lorna Doone shortbread cookies, strawberry drizzle and whole milk blended and topped with whipped cream, a Lorna Doone shortbread cookie and strawberry drizzle	\$9.95
OREO DELIGHT vanilla ice cream, Oreo cookie crumble, whole milk blended and topped with whipped cream, chocolate drizzle and an Oreo cookie	\$9.95
SNICKERS BAR MILKSHAKE vanilla ice cream, Snickers candy, whole milk blended and topped with whipped cream and chocolate drizzle	\$9.95
HAZELNUT BANANA HEAVEN vanilla ice cream, scoop of Nutella, half a banana, whole milk blended and topped with whipped cream and a Pirouline hazelnut cookie	\$9.95

*+\$4	well	liquor	shot	or	+\$6	top	shelf	liquor	shot

REESE'S PEANUT BUTTER CUP

candv

vanilla ice cream, peanut butter cup candy, whole milk blended and topped with whipped

cream and a Reese's peanut butter cup chocolate



BEVERAGES	LEMONADE ICED TEA (SWEET OR UNSWEETENED) COKE, DIET COKE, SPRITE, GINGER-ALE JUICE SAN PELLEGRINO SPARKLING (SMALL) SAN PELLEGRINO SPARKLING (LARGE) ESPRESSO CAPPUCCINO	\$2.95 \$2.95 \$2.95 \$2.95 \$4.00 \$6.00 \$4.00 \$5.00
	RUBY RED Deep Eddie's ruby red vodka and club soda	\$10.00
	OCEAN BLUE Cuervo1800 coconut tequila, blue curacao, pineapple juice	\$10.00
	TROPICAL MULE Deep Eddie's peach vodka, ginger beer, splash of pineapple	\$10.00
NLS	JACK OF CLUBS silver rum, 360 mandarin orange vodka, pineapple, orange juice, club soda	\$10.00
COCKIA	PINA COLADA silver rum, cream of coconut, splash of pineapple	\$10.00
	MAI TAI light rum with lime, pineapple and orange juices, orange liqueur topped with dark rum	\$10.00
	RUM RUNNER silver rum, banana liquor, black raspberry liquor, fresh lime	\$12.00
	FLORIDA HURRICANE light and dark rum, lime juice, orange and passion fruit, simple syrup and grenadine	\$12.00
	ESPRESSOTINI shot espresso, Van Gogh double espresso vodka, stoli vanilla	\$12.00

HAPPY HOUR

MONDAY-FRIDAY 3PM-6PM 1/2 off draft beer, house wine & well drinks

TACO TUESDAY

3 tacos for \$16.95 with beverage purchase Choice of chicken, mahi, steak or veggie \$0.50 per additional side (sour cream, pico, cheese, etc.)

\$5 Margaritas if you order tacos

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\$9.95