



HARBOURVIEW CAFÉ

SALADS, SOUPS, AND STARTERS

Pier House Salad Mixed greens with tomato, cucumber, red onion, and croutons	6.95
Atlantis A medley of shrimp, crab, mango and crisp garden vegetables tossed in a light aioli served over mixed baby greens with sesame crusted flatbread	9.95
Beet Salad Roasted golden & red beets, goat cheese, cajun shrimp & toasted pecans served over mixed greens, tossed in raspberry vinaigrette dressing	13.95
Seared Salmon Steak Salad Pan seared salmon steak, hard boiled eggs, cherry tomatoes & red onion on watercress salad tossed with lemon ginger vinaigrette	14.95
Fresh Tuna Salad Sesame crusted tuna cutlets seared and served over watercress & fennel salad with a lemon ginger vinaigrette and fresh orange slices	16.95
Hail Caesar! Crisp hearts of romaine, grated Asiago cheese and our classic caesar dressing	6.95
Add blackened mahi, fried calamari or grilled chicken breast *	5.95
Shrimp Ceviche Key West Pinks with avocado & cucumber flares served with flatbread	13.95
Fruit Fantasy Chef's selection of sun drenched Florida fruit, served with vanilla yogurt	10.95
World Famous Creamy White Conch Chowder "Pier House" Award Winner served with oyster crackers	6.95
French Onion Soup Traditionally baked and served in a crock	6.95
Gazpacho A chilled Spanish tomato-based soup garnished with fresh buffalo mozzarella and flatbread	6.95
Cayo Hueso Calamari With Thai sweet chili sauce and sunshine aioli	11.95
Conch Fritters Key lime dipping sauce	10.95
Gulf Shrimp & Chicken Quesadilla Jumbo gulf shrimp and chicken sauté, layered with tri color bell peppers, sweet yellow onions and jalapeno jack cheese served with pico de gallo salsa and sour cream	9.95
Key West Pink Shrimp Get a pound or half pound of peel & eats along with your favorite dipping sauces	9.95 or 16.95

BASKETS Served with Cole Slaw and French Fries

Coconut Shrimp A Key West favorite, served with orange cocktail sauce	13.95
Chicken Tenderloins Buttermilk fried chicken served with cool spicy ranch	9.95
Chicken Wings Tossed in your choice of BBQ or Buffalo style sauce	9.95
Fish and Chips Pub style tempura local catch, island tartar sauce	13.95
Fried Oysters Cornmeal crusted oysters served with Chef's special dipping sauce	9.95

** The asterisked items may contain raw or undercooked ingredients.*

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



HARBOURVIEW CAFÉ

SANDWICHES

Served with choice of French Fries or Fruit or Cole Slaw

Pier House Burger	With a stack of beer battered onion rings. Choose Swiss, Cheddar, Provolone, Bleu Cheese or American cheese *	11.95
Lobster BLT Sliders	Fried lobster tail with smoked bacon, lettuce, & tomato with mango coconut aioli on Hawaiian sweet rolls	15.95
Jerk Chicken Wrap	Jerk rubbed chicken breast in a flour tortilla with shredded lettuce, tomato, and cucumber with Chef's house dressing	8.95
Tuscan Vegetable Wrap	Spinach basil wrap with boursin cheese, guacamole, sprouts, tomato, cucumber, sliced avocado, shredded carrots and lettuce	8.95
Tuna Tartar Slider	Fresh sushi grade tuna with wasabi aioli and seaweed salad on Hawaiian sweet bread	13.95
Lump Crab Cake Sandwich	Jumbo lump Blue Crab with a hearty mix of Island flavor	12.95
Marky's Mahi-Mahi	Grilled or blackened on a toasted Cuban bread roll with Key lime tartar sauce	12.95
Coconut Lime Grouper	Golden fried grouper with coconut lime sauce, sliced tomato, onion & lettuce on an Island sweet roll	14.95
Turkey Club	Shaved turkey breast, Applewood smoked bacon, vine ripened tomatoes and mayo on your choice of white, wheat, sourdough or rye breads	10.95
Habana Cabana Pork Slider	Slow roasted pulled pork finished with Chef's secret recipe brandy barbecue sauce piled with tobacco onions on Hawaiian sweet rolls	9.95
Dill Shrimp Sandwich	Dill shrimp salad on fresh baked croissant with crisp cucumber and Bermuda onion slices	10.95
Chicken BBQ Sandwich	Grilled chicken breast with BBQ sauce, provolone cheese, bacon, and beer battered onion rings on a Kaiser roll	9.95

ALL DAY ENTREES

Tortellini	Tri color cheese filled tortellini, tossed with flame roasted peppers, shallots, basil, parsley, garlic, a dash of crush red pepper, white wine, herbs, and parmesan in a red pepper chili cream sauce	12.95
	Add grilled chicken breast or shrimp *	5.95
Rib Steak	Certified Angus beef over wild mushroom risotto and cognac sauce *	24.95
HarbourView Yellowtail Snapper	Sautéed herb crusted Yellowtail Snapper, served with creamy herb risotto, sautéed spinach, steamed asparagus and lemon caper sauce	18.95
Shrimp Creole	Sautéed shrimp, mushrooms, and smoked bacon over cheddar grits	16.95

20% Gratuity will be added to parties of 6 or more