

[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 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*

[SOUPS]

CREAMY WHITE CONCH CHOWDER, \$9.00

served with a hint of sherry

ISLAND PUMPKIN SOUP, \$8.00

coconut and curry

[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*

[add lobster tail, \$58.00]

*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

[add lobster tail, \$60.00]

SPINY LOBSTER, \$42.00

*7 oz grilled Caribbean lobster tail,
Cuban style yellow rice, key lime butter sauce*

PAN SEARED BLACK GROUPER &
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*

CHICKEN PICCATA, \$25.00

*pan seared chicken breast, saffron rice,
asparagus, creamy lemon caper sauce*

BUTTERNUT SQUASH RAVIOLI, \$24.00

*butternut squash ravioli tossed with
crimini mushrooms, spinach and creamy
sundried tomato sauce*

[SIDES]

mash, \$4.00

cuban style yellow rice, \$5.00

sautéed spinach, \$4.00

grilled asparagus, \$4.00

lobster mac & cheese, \$14.00

**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.*