

## [ 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*

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[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*

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[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*

SAFFRON VALENCIA RICE, \$24.00

*sautéed spinach & cremini mushrooms,  
baby carrots, grilled asparagus &  
roasted red bell pepper sauce*

[ vegan, gluten free ]

## [ 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.*