

[SALADS]

PIER HOUSE GARDEN VERSE, \$8.00

*crisp field greens, heirloom baby tomatoes,
cucumbers, shredded carrots*

CAESAR, \$8.00

*crisp hearts of romaine, grated parmesan cheese,
Cuban bread croûtons, lemon anchovy dressing*

ROASTED BEET & GOAT CHEESE SALAD, \$10.00

*oven roasted beets, goat cheese, arugula,
balsamic reduction and candied pecans*

CAPRESE SALAD, \$12.00

*fresh mozzarella, crispy prosciutto,
jubilee tomatoes, fresh basil, extra virgin olive oil*

[SOUPS]

CREAMY WHITE CONCH CHOWDER, \$8.00

served with a hint of sherry

ISLAND PUMPKIN SOUP, \$7.00

coconut and curry

[STARTERS]

*TUNA POKE, \$14.00

*ahi tuna salad, avocado, nori, sesame seeds,
ginger soy vinaigrette, crispy wontons, wasabi mayo*

*COCONUT CURRY SCALLOPS, \$17.00

*pan seared sea scallops, crispy potato chip,
micro greens, coconut curry sauce*

SHRIMP TEMPURA, \$14.00

*tempura Key West jumbo shrimp,
ginger soy vinaigrette*

CRAB CAKE, \$15.00

*lump crab cake, arugula and avocado salad,
key lime mustard sauce*

[ENTREES]

*BEEF TENDERLOIN, \$32.00

*truffle fingerling potatoes, grilled asparagus,
crispy onions, wild mushroom burgundy sauce*

[add lobster tail, \$58.00]

*PANKO CRUSTED PORK CHOP, \$25.00

*breaded 12oz pork chop, arugula citrus salad,
and grilled pineapple, mojo sauce*

KEY WEST YELLOW TAIL, \$27.00
*pan seared yellow tail snapper, scallion potato cake,
sautéed garlic spinach, caper beurre blanc sauce*

*SEARED AHI TUNA, \$27.00

*chilled sesame udon noodles,
braised baby bok choy, toasted nori, soy vinaigrette*

*12OZ. NEW YORK STRIP, \$34.00
port wine demi, truffle mash, grilled asparagus

[add lobster tail, \$54.00]

SPINY LOBSTER, \$38.00

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

CRAB CAKE STUFFED GROUPER, \$34.00
*oven roasted grouper, blue crab meat, mash,
crimini mushroom and sun-dried tomato sauce*

*SEAFOOD LINGUINI, \$32.00

*Key West pink shrimp, warm water lobster,
scallops, white wine cream sauce*

CHICKEN PICATTA, \$24.00
*pan seared chicken breast, saffron rice, asparagus,
lemon caper sauce*

[SIDES]

mash, \$4.00

cuban style yellow rice, \$4.00

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.*