KONK Life

Restaurant Guide

DECEMBER 2019

Firefly Key West General Manager Janice Hudak, and owner Tricia Coyle have helped make Firefly one of the town's favorite restaurants. *Photo by Guy deBoer*

From Shrimp & Grits to Fried Green Tomato Sandwiches Firefly is the southernmost Southern-style restaurant in Key West

Menu on page 19

firefly
SOUTHERN KITCHEN

WHISKEY TASTING ROOM

KEY WEST SMUGGLER COMPANY

SOUTHERNMOST BOURBON WHISKEY

FREE WHISKEY TASTINGS DAILY
AVAILABLE FOR PRIVATE EVENTS
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OUR AWARD WINNING WHISKEY IS AVAILABLE FOR PURCHASE AT THE FOLLOWING LOCATIONS

FREE DELIVERY

Conch Town Liquors
305-296-4343

PACKAGE TO GO

The Lost Weekend Liquors
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427 Caroline St. | 305-296-4545

The Tipsy Rooster
1325 Simonton St. | 305-295-5287

Harpoon Harry's
832 Caroline St. | 305-294-8744

KWest Liquors
705 Duval St. | 305-294-5995

Green Parrot
609 Whitehead St. | 305-440-2625

ORDER ONLINE

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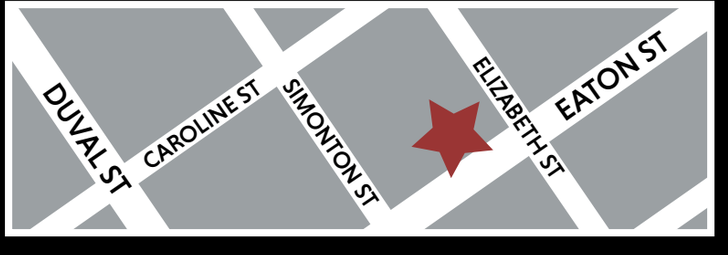
TASTING ROOM

627 Eaton St., Key West

SIP AWARDS 2018 SILVER

SILVER GLOBAL SPIRIT AWARDS LAS VEGAS

SAN FRANCISCO WORLD SPIRITS COMPETITION 2018 BRONZE MEDAL



627 Eaton Street • Key West, FL 33040
keywestsmuggler.com • 305-509-9775
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MAP # 1

Antonia's

BRUNCH

BUONGIORNO

MASCARPONE FRENCH TOAST
fresh berries 11

EGGS BENEDICT
toasted ciabatta, Prosciutto di Parma, tomato, hollandaise, salsa verde 12

MAINE LOBSTER BENEDICT
Maine lobster, toasted ciabatta, Prosciutto di Parma, tomato, hollandaise, salsa verde 17

EGGS ANY STYLE
spicy Italian sausage, mixed baby greens, toasted ciabatta 10

ANTIPASTI

BRUSCHETTA
ciabatta crostini, marinated red and yellow tomatoes, balsamic vinegar, basil 9

HEIRLOOM CAPRESE
heirloom tomatoes, imported buffalo mozzarella, extra virgin olive oil, balsamic reduction 16

STEAMED LITTLENECK CLAMS
white wine, garlic, crushed red pepper 14

PEI MUSSLES DIAVOLO
spicy Italian sausage, house marinara 16

ANTIPASTO
assortment of Italian cured meats, imported cheese, pickled vegetables 19

HELIX ESCARGOTS
sautéed with garlic, butter, lemon, olive oil, white wine, Italian parsley 14

BEEF TENDERLOIN CARPACCIO
baby argula, Parmigiano Reggiano, cornichon, white truffle oil 17

ZUPPA

ZUPPA DI PESCE
lobster, littleneck clams, Key West pink shrimp, scallops, squid, mussels, fresh tomato, garlic, parsley, spicy fish broth, served with crostini 20

NEW ENGLAND CLAM CHOWDER
Maine lobster 11

PANINI

All sandwiches are served with baby greens

LOCAL YELLOWTAIL SNAPPER
arugula, lemon caper aioli 16

BUFFALO MOZZARELLA
tomato, basil, olive oil, balsamic reduction 14

PORTOBELLO MUSHROOM
roasted red pepper, arugula, goat cheese, balsamic reduction 15

ANTONIA'S BURGER
blend of veal & beef, crispy pancetta, caramelized onions, fontina cheese, herb caper aioli, ciabatta 22

INSALATE

MAINE LOBSTER CAESAR SALAD
Maine lobster claws, romaine, ciabatta croutons, Parmesan Reggiano, anchovies 18

MIXED BABY GREENS
cherry tomatoes, balsamic Dijon vinaigrette 9

FILET MIGNON
arugula, salsa verde, Parmesan Reggiano, white balsamic Dijon vinaigrette 20

CAESAR SALAD
romaine, ciabatta croutons, Parmesan Reggiano, anchovies 11

SAUTEÉD LOCAL YELLOWTAIL SNAPPER
baby arugula, marinated tomatoes, white balsalmic Dijon vinaigrette, salsa verde 17

BABY ARUGULA
Prosciutto di Parma, walnuts, grapes, Parmesan Reggiano, creamy pear balsamic vinaigrette 15

BELGIAN ENDIVE SALAD
imported Gorgonzola cheese, grapes, slivered almonds, maple balsamic vinaigrette 14

FRITTATE

SPICY ITALIAN SAUSAGE
broccoli rabe and Parmesan Reggiano 12

KEY WEST PINK SHRIMP
arugula, Parmesan Reggiano, truffle oil 14

SHIITAKE MUSHROOMS
asparagus, roasted red pepper, goat cheese 13

PASTA

All pastas are house made daily

ANTONIA'S LASAGNE
layers of spinach pasta, Parmesan Reggiano, mozzarella, béchamel, Bolognese (veal, pork, beef, lamb) 20

LINGUINE WITH KEY WEST PINK SHRIMP
garlic, white wine, crushed red pepper, Italian parsley, house marinara 19

FETTUCCINE CAPRESE
mozzarella, fresh tomatoes, basil, house marinara 14

FETTUCCINE WITH BUTTON & SHIITAKE MUSHROOMS
garlic, asparagus, Parmesan Reggiano, truffle oil 18

FETTUCCINE BOLOGNESE
veal, pork, beef, lamb, Parmesan Reggiano 16

SHIRTS, OLIVE OIL AND GIFT CERTIFICATES AVAILABLE FOR PURCHASE

WWW.ANTONIASKEYWEST.COM | 615 DUVAL STREET | 305.294.6565

SUMMER HOURS: CLOSED SUNDAYS | BRUNCH/LUNCH 11-5 | DINNER 5-10

VISIT OUR SISTER RESTAURANTS

Thirsty Mermaid Raw Bar & Restaurant

Little Pearl

DINNER

ANTIPASTI

BRUSCHETTA
ciabatta crostini, marinated red and yellow tomatoes, balsamic vinegar, basil 10

HEIRLOOM CAPRESE
heirloom tomatoes, imported buffalo mozzarella, extra virgin olive oil, balsamic reduction 16

GOAT CHEESE SOUFFLÉ
vegetable medley, oven roasted tomato vinaigrette 16

CALAMARI
lightly grilled, sautéed in garlic, olive oil, lemon, crushed red pepper, house marinara 14

PEI MUSSLES DIAVOLO
spicy Italian sausage, house marinara 17

ANTIPASTO
assortment of Italian cured meats, imported cheese, pickled vegetables 20

HELIX ESCARGOTS
sautéed with garlic, butter, lemon, olive oil, white wine, Italian parsley 14

BEEF TENDERLOIN CARPACCIO
baby argula, Parmigiano Reggiano, cornichon, white truffle oil 17

NEW ENGLAND CLAM CHOWDER
Maine lobster 11

PASTA

All pastas are house made daily

FETTUCCINE CAPRESE
mozzarella, fresh tomatoes, basil, house marinara 19

POTATO GNOCCHI
choice of Gorgonzola cream sauce or northern Italian Bolognese (veal, pork, beef, lamb) 25

LINGUINE WITH KEY WEST PINK SHRIMP
garlic, white wine, crushed red pepper, Italian parsley, house marinara 28

ANTONIA'S LASAGNE
layers of spinach pasta, Parmesan Reggiano, mozzarella, béchamel, Bolognese (veal, pork, beef, lamb) 22

FETTUCCINE WITH BUTTON & SHIITAKE MUSHROOMS
garlic, asparagus, Parmesan Reggiano, truffle oil 27

SEAFOOD LINGUINE
Maine lobster, littleneck clams, Key West pink shrimp, baby scallops, squid, mussels, local fish, spinach, sherry cream sauce 30

LINGUINE WITH LITTLENECK CLAMS
white wine, olive oil, garlic, crushed red pepper, Italian parsley 25

SEAFOOD LINGUINE ALLA VODKA
Maine lobster, Key West pink shrimp, littleneck clams, mussels, squid, baby scallops, baby arugula, vodka cream sauce 29

FETTUCCINE WITH PROSCIUTTO DI PARMA
mushrooms, peas, Parmesan Reggiano 24

FETTUCCINE BOLOGNESE
veal, pork, beef, lamb, Parmesan Reggiano 25

PESCE

GRILLED LOCAL SWORDFISH PROVENÇAL
Roasted fingerling potatoes, French beans 34

SEARED DIVER SCALLOPS
Cherry tomatoes, pancetta, baby arugula, fettuccine, sherry cream sauce 35

PAN ROASTED LOCAL GROUPER
toasted gnocchi, pine nuts, mushrooms, key lime scallion butter 36

PAN SAUTÉED LOCAL YELLOWTAIL SNAPPER FRANCESE
roasted fingerling potatoes, broccoli rabe, lemon, butter, capers 33

ZUPPA DI PESCE
lobster, littleneck clams, Key West pink shrimp, baby scallops, squid, mussels, spicy tomato broth 30

CARNE

SAUTÉED VEAL SCALLOPINI
vegetable medley, mashed potatoes, lemon, butter, capers, white wine, veal demi glace 34

CHICKEN MILANESE
baby arugula, olives, cherry tomatoes, cucumbers, white balsamic vinaigrette 25

CHIANTI BRAISED LAMB OSSO BUCO
vegetable medley, Italian parsley mashed potatoes 35

GRILLED CERTIFIED ANGUS BEEF CENTER CUT 8OZ. FILET MIGNON
vegetable medley, potatoes gratin, portobello mushroom sauce 42

GRILLED BONE IN VEAL CHOP
asparagus, mashed potatoes, wild mushroom marsala sauce 40

PAN ROASTED NEW ZEALAND LAMB CHOPS
roasted fingerling potatoes, baby zucchini, Medjool date demi glace 38

ANTONIA'S BURGER
blend of veal & beef, crispy pancetta, caramelized onions, fontina cheese, herb caper aioli, ciabatta 22

INSALATE

MAINE LOBSTER CAESAR SALAD
Maine lobster claws, romaine, ciabatta croutons, Parmesan Reggiano, anchovies 18

BELGIAN ENDIVE SALAD
imported Gorgonzola cheese, grapes, slivered almonds, maple balsamic vinaigrette 14

MIXED BABY GREENS
cherry tomatoes, balsamic Dijon vinaigrette 9

BABY ARUGULA
Prosciutto di Parma, walnuts, grapes, Parmesan Reggiano, creamy pear balsamic vinaigrette 15

SAUTEÉD LOCAL YELLOWTAIL SNAPPER
baby arugula, marinated tomatoes, white balsalmic Dijon vinaigrette, salsa verde 17

CAESAR SALAD
romaine, ciabatta croutons, Parmesan Reggiano, anchovies 11

From Shrimp & Grits to Fried Green Tomato Sandwiches
Firefly is the southernmost Southern-style restaurant in Key West

BY **TERRY SCHMIDA**
KONK LIFE FOOD EDITOR
Photos By Guy deBoer

Dine inside or out, upstairs or down, at Firefly Key West.

Key West may be the Southernmost City in the United States but, like the rest of South Florida, it's worlds apart from the rest of the historical and geographic South. So it shouldn't be surprising to find that it's not easy to find the true cooking of the South down here.

Keenly aware of this fact, Georgia native Tricia Coyne arrived in town eight years ago determined to fill this niche – actually a yawning chasm – in the island's culinary scene.

The resulting eatery was Firefly Key West, at 223 Petronia St., boasting delightful "chef-driven Southern" cuisine. It opened its doors in October of 2013.

This bright light of the Bahama Village restaurant scene is popular with locals and tourists alike for its wide selection of craft beers and fabulous brunches, as well as its tempting "supper" menu and wine list, which offers some 75 labels, and 20 wines available by the glass.

"We're trying to do interesting things with wine and beer," Coyne said. "We have a selection of sake shots and we're also making more mocktails these days."

Firefly is open for both brunch and dinner and offers some of its dishes at both meals.

Timeless small plates such as the delightful Deviled Eggs, served with house-made 'bread and butter' pickles, are great any time of day, as are the Duck Wings, slathered with

The Southern Cobb Salad features charred tomatoes, hard-boiled egg, bacon, blue cheese, brown butter, and baby kale, and is served with creamy blue cheese dressing, and a freshly air-fried chicken breast.

For a real Southern treat sample the Fried Green Tomato Sandwich, with baby kale, roasted red pepper relish, a spicy scotch bonnet aioli, and house-made bread and butter pickles.

Shrimp & Grits are loaded up with Key West Pink Shrimp and home-cured Andouille sausage.

Deviled Eggs are heavenly at Firefly Key West!

Skillet Mac & Cheese is served piping hot and topped with homemade biscuit crumbles.

For an interesting alternative to chicken wings try the Duck Wings, with house barbecue sauce.

homemade barbecue sauce and sprinkled with sesame seeds.

What could be more Southern than macaroni and cheese? At Firefly the Skillet Mac & Cheese is served piping hot and topped with biscuit crumbles. Then there's the Cast Iron Shrimp & Grits, which pairs wonderful sauteed shrimp with creamy and cheesy Anson Mills grits, studded with house-cured Andouille sausage.

Feel like a salad?

There are several to choose from including the unusual Southern Cobb, with charred tomatoes, hard-boiled egg, bacon, blue cheese, brown butter, and baby kale. It is served with creamy bleu cheese dressing, and a freshly air-fried chicken breast on the side.

Up for a sammy?

Try the Fried Green Tomato Sandwich which features a generous amount of the iconic Southern tomato preparation, baby kale, roasted red pepper relish, and a spicy scotch bonnet aioli.

And, for dessert, there's Chocolate Brownie Torte, with pecans, cocoa nibs, and Tahitian vanilla ice cream; a Mixed Berry Cobbler, also served with ice cream; and, of course, Key Lime Cake, with a raspberry sauce and cream cheese frosting.

So, if you're in the mood for something different to eat today, head South, to Firefly Key West! If you close your eyes you'll swear you're back on the family porch under moss-trailing oaks, eating the nostalgic food you remember . . . ■

Firefly Key West is open for brunch from 10 a.m. to 3 p.m. daily. Supper is served from 6 to 10 p.m. seven days a week. Brunch delivery is available during the week, and credit cards are accepted.

To book a table, or for more information, call 305-849-0104, or visit http://www.fireflykeywest.com/

keysscribe@aol.com

KONK Life

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DECEMBER 2019

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www.konklife.com

MAP # 8

MRS. MAC'S KITCHEN

EST. 1976 Key Largo, Florida

Eat Well, Laugh Often, Live Long

www.mrsmacskitchen.com

Mrs. Mac's Kitchen
305 - 451- 3722
99336 Overseas Hwy, Key Largo
MM 99.4, South U.S. Hwy. 1
Breakfast, Lunch & Dinner Mon.-Sat.
Champagne, Beer & Wine

Mrs. Mac's Kitchen II
305 - 451- MACS (6227)
99020 Overseas Hwy, Key Largo
Lunch & Dinner Mon.-Sat.
Liquor, Champagne, Beer & Wine

See mrsmacskitchen.com for current selctions and pricing

Mrs. Mac's Champagne Breakfast
Served From 7:00 A.M. to 11 :00 A.M.

Champagne, Mimosa & Bloody "Mac" Marys
Fresh Fish & Grits Eggs Benedict
Texas Style French Toast Thick Belgian Waffle
Homemade Crepes- Apple Raisin or Strawberry
Homemade Biscuits & Sausage Gravy
From The Henhouse
All Egg Breakfasts Are Served With Toast & Hashbrown Casserole, Homefries, Grits or Tomatoes
Gourmet Custom Omelets - Build Your Own
Served With Toast & Choice Of Hashbrown Casserole, Homefries, Grits or Sliced Tomatoes
Mrs. Mac's Famous Mornwich
Pita Bread Filled With Two Scrambled Eggs, Cheese, Tomato & Mayo.
Your Choice of Steak, Bacon, Sausage, Ham or Veggies. Served With Hashbrown Casserole

Lunch or Dinner
Served 11 A.M. to 9:30 P.M. Mac's II 10 P.M.

"Famous House Favorites"
TJ. Style Fresh Fish- Grilled & Topped With Our Freshly Stewed Salsa With Jalapeno And Cilantro
Relleno Style Fresh Fish- Grilled Fresh Fish Topped With Marinated Onions. Cheddar-Jack Cheese and Relleno Sauce.
Southwestern Style Fresh Fish- Blackened & Topped With Fresh Pico De Gallo Cheddar-Jack Cheese & Guacamole.
Yellow-Fin Tuna On Salad- Grilled Or Blackened Placed On Top Of Fresh Spinach & Romaine With Other Fresh Garden Veggies.
Caribbean Style Crab Cake- Grilled, Lots of Crab Little Cake

Famous Churrasco Steak- A Special Cut Of Steak Marinated In Our Secret Recipe & Char Grilled
Churrasco Steak Salad- On Top Of Fresh Spinach & Romaine With Other Fresh Garden Veggies, With Our Soy Vinaigrette

Lunch or Dinner
Served from 10:30 A.M. to 9:30 P.M.

Fresh Soups
Mrs. Mac's Fresh Homemade Chili And
World Famous Conch "Konk" Chowder
Award Winning Shrimp & Mushroom Bisque (Fri.-Sat.)
Soup Of The Day

Appeteasers
Smoked Fish Dip Caribbean Crab Cakes
Cheese Fries Chili Cheese Fries Pizza Fries
Fried Vegetables Mozzarella Cheese Sticks
House Cottage Fries Sweet Potato Fries
Taco Platter Hot Wings Onion Rings
Steamed Mussels Clams
Alligator Tenders

Kids Menu Available

Lunch or Dinner
From The Sea
Fresh Fish Of The Day-
Grilled Blackened Fried
T.J. Relleno Southwestern
Fish Trio Grilled or Blackened
Fresh Seafood Baskets- Fish Shrimp Alligator Crab Cakes Clams Lobster
Superfishwich On Wheat With Tomato,Swiss &1000
Grilled Whaler Fried Fish On A Bun
Blackened Fresh Fish Sub

Fresh Pink Shrimp-
Grilled Blackened Fried Key West Over Rice

Fresh Florida Lobster tail
Key Lime Over Rice Fried Bites
Grilled Stuffed or Surf & Turf after 5:00

Whole Fried Yellowtail Snapper
Cracked Conch Conch Fritters Conch Salad

Fresh Florida Stone Crabs (In Season)

Lean Greens
Caesar Salad or Garden Salad Plate-
Add Fish,Shrimp,Chicken Or Steak
Tuna or Shrimp Salad Platter Conch Salad
Side Caesar or Garden Chef's Salad
House Garlic & Herb Dressing By The Pint

Daily Specials Available
Call to See What's on the Menu Today

Fresh Hogfish Daily (when available)

Lunch
Served From 10:30 A.M. to 5:00 P.M.

Mrs. Mac's Flying Saucers -
Pita Bread Sandwiches
Ham 'N Cheese Shrimp Salad Tuna Salad BLT
Turkey Breast Club Combo SuperBird Veggie
California Bird Turkey Veggie Portobella

Our Famous Philadelphia Steak Sandwiches
Steak-No Cheese Cheese Steak
Cheese Steak Hoagie Special Cheese Steak
Pizza Steak Cheese Steak Grande

Our Fantastic 1/4 lb. Burgers & Dogs
Basic Burger Cheese Burger
Special Cheese Burger The Satisfier
Pizza Burger Mex Burger "Arriba" Patty Melt
Super 1/4 Lb. Hot Dogs
World Famous Chili Dog

25 Wines By The Glass
Pick Your Own Flight of 4

Mrs. Mac's II Full Bar

Dinner
Served 5:00 to 9:30 P.M. Macs II 10 P.M.

From The Steak House
Famous Churrasco 1lb.
Filet Mignon 8oz. **New York Strip** 12oz.
Porter House 16oz **Cowboy Ribeye** 22oz.
Fresh Roasted Prime Rib 12-14oz (Tues.& Sat.)

B-B-Q Baby back Ribs 1lb.
Chicken Breast Grilled, Blackened, Jerk, Marsala
Conch Republic On A Bun- Chicken,Bacon,Provolone,BBQ

Fresh Made 1/2 lb. Deluxe Burgers
Bahama Back Yard B-B-Q
Deluxe Cheese Special cheese Pizza

Nightly Specials Available On...
"Monday"
World Famous Meatloaf
Penne Alfredo-Add Shrimp, Chicken or Fish
"Tuesday"
Prime Rib
"Wednesday"
All U Can Eat Spaghetti
Fresh Fish Parmesan
Chicken Parmesan
"Thursday, Friday, Saturday"
Seafood Sensation
Seafood Platter Stuffed Fresh Fish
Sauteed Garlic Shrimp Shrimp Cocktail
Seafood combo- (Fish, Shrimp, Lobster)
Scampi Style over rice, Broiled Or Fried
Captain's Platter-1/2 Stuffed Lobster & Broiled Combo
"Saturday"
Freshly Roasted Prim Rib

Sweet Treats
Homemade Desserts
"World Famous" Refreshing Key Lime Pie
Whole Pies Available
Blue Ribbon Peanut Butter Pie
Chocolate Cake Hawaiian Wedding Cake Carrot Cake

Soft Serve Ice Cream Shoppe
Now Famous Key Lime Freeze
Shakes or Malts-Vanilla, Strawberry,Chocolate
Sundaes-Vanilla, Strawberry,Chocolate
Cones- One Size Or Complimentary Kids
Giant Root Beer Float Shake Of The Month Special

Assorted Beverages, Sodas & Juices
Freshly Brewed Iced Tea-Unsweetened Or Sweet
Beer Of The Month Special

You Hook 'Em We Cook 'Em
Fish Filets & Lobster

Must try Key Lime Freeze

Serving Sustainable Seafood

B

MAP # 2

115 Duval St., Key West
(305) 296-6609

bagatelle

www.bagatellekeywest.com

brunch

served from 9 am - 4 pm We use only 100% organic cage-free eggs

eggs

served with a side of house potatoes
substitute fruit or side salad - add 3

two eggs any style
cooked to your liking,
choice of all natural sausage,
applewood smoked bacon, or canadian bacon,
choice of toast 11 *gf*

huevos rancheros
two eggs over easy, fresh corn tostadas,
monterey jack, avocado, salsa fresca 11 *gf*

biscuits & gravy
two biscuits, scrambled eggs,
bagatelle signature peppercorn
cognac sausage gravy 13

OMELETES

served with a side of house potatoes
substitute fruit or side salad - add 3

spinach
three organic eggs, spinach, tomato,
parmesan cheese 13 *gf*

lobster
three organic eggs, local lobster,
applewood smoked bacon,
swiss cheese, key lime hollandaise 17 *gf*

western
three organic eggs, canadian bacon,
tri color peppers, sweet onion,
cheddar jack cheese 13 *gf*

organic egg whites are available - add 2

FRENCH TOASTS

bananas foster
thick cut french toast, bananas,
whipped cream, dark rum sauce 12

crispy
corn flake battered french toast,
blueberry jam, whipped cream 13

BENEDICTS

served with a side of house potatoes
substitute fruit or side salad - add 3

traditional
poached eggs, canadian bacon,
classic hollandaise, english muffin 12

lobster
sautéed local lobster meat, poached eggs,
key lime hollandaise, english muffin 17

southern
pulled mojo pork, poached egg,
cajun hollandaise. over toasted cornbread 12

chicken & waffles
fried chicken, mini belgian waffle, poached egg,
bourbon and candied bacon syrup 13

crab cake
poached eggs, lump blue crab cake,
key lime hollandaise, english muffin 15

surf & turf
beef tenderloin, sautéed shrimp, poached egg,
key lime hollandaise, english muffin 21

smoked salmon
sliced tomato, garlic spinach, poached egg,
dill hollandaise, english muffin 14

SMALL PLATES

seafood chowder
creamy new england style chowder,
fresh local fish & vegetables 9 *gf*

crab cake
blue crab cake, peruvian yellow pepper remoulade 15

lobster mac and cheese
bagatelle's famous dish! fresh warm water lobster,
tossed with creamy mac and cheese 14

tuna tataki
sesame crusted rare tuna with a
sesame soy drizzle and pickled ginger 13 *gf*

coconut shrimp
lightly battered in shredded coconut,
tropical chili sauce 12

mussels
one pound of mussels,
black peppercorn cognac cream sauce 14 *gf*

cool fare

tropical plate
assortment of seasonal fruit & berries, french vanilla yogurt, housemade organic granola 13 *gf*

smoked salmon platter
smoked atlantic salmon, whipped dill cream cheese, capers, tomatoes, horseradish cream, toasted bagel 16

proudly serving italian illy coffees & espressos

SANDWICHES & TACOS

substitute fruit or side salad - add 3

burger
8 ounces of certified angus beef,
fresh baked brioche bun, lettuce, tomato,
onion, pickles, french fries 13

bagatelle burger
8 ounces of certified angus beef,
jalapeño cream cheese, lettuce, tomato, fried onions,
fresh baked brioche bun, french fries 16

key west fish sandwich
local catch of the day, blackened, lettuce,
tomato, lemon sriracha aioli,
fresh baked brioche bun, french fries 14

southern fried chicken
marinated & seasoned chicken breast,
fried golden brown, lettuce, tomatoes,
dill pickle chips, fresh baked baguette, french fries 14

lobster grilled cheese
florida lobster, texas toast,
three cheese blend, french fries 15
add chowder for soup & sandwich 18

thai chicken wrap
grilled chicken, lettuce, mandarin orange,
avocado, cashews, thai peanut sauce,
tomato basil tortilla, side mango coleslaw 13

key west fish tacos
blackened local catch, cabbage slaw,
lemon sriracha aioli, grilled flour tortilla,
with black beans & island rice 14

bbq pork tacos
citrus braised pork, mango slaw, chipotle bbq,
fried onions, grilled flour tortilla,
with black beans & island rice 13

breakfast tacos
scrambled egg, shrimp, bacon, cheddar,
sriracha aioli, pico de gallo,
grilled flour tortillas, house potatoes 13

salads

caesar
romaine, croutons, grated parmesan 11

burrata & heirloom tomato salad
burrata cheese, marinated seasonal heirloom tomatoes,
extra virgin olive oil, walnut pesto, aged balsamic glaze 16

watermelon
watermelon, feta cheese, red onion, mango,
crisp iceberg, honey-balsamic dressing 13 *gf*

heart of palm
costa rican heart of palm, avocado, cucumber,
plum tomatoes, balsamic vinaigrette 13 *gf*

raspberry walnut & gorgonzola
candied walnuts, apples, pears, gorgonzola,
raspberry vinaigrette 13 *gf*

half an avocado 3 grilled shrimp 7
grilled or blackened chicken 7 grilled or blackened fish 7

gf - denotes gluten free items

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

115 Duval St., Key West
(305) 296-6609

bagatelle

www.bagatellekeywest.com

dinner

served from 5 pm - 10 pm

starters

seafood chowder
creamy new england style chowder, fresh local fish and vegetables 9

tuna tartare
sashimi yellowfin tuna, shallots, capers, red onion, lemon, dill, sea salt, lemon oil, cucumber 10

crispy pork belly
braised kurobuta pork belly, star anise molasses reduction 14

mussels
prince edward island mussels, black peppercorn cognac cream sauce 14

tuna tataki
sesame crusted seared rare tuna, sesame soy peanut drizzle, wakame salad, wasabi, pickled ginger 15

bbq shrimp
key west pink shrimp, wrapped crispy hickory smoked bacon, baby mixed greens, spicy chipotle bbq 14

lamb lollipops
marinated and grilled, served over wild mushroom risotto finished with red wine-mint reduction 16

crab cake
lump blue crab, panko crust, passion fruit aioli, mixed green salad 15

salads

iceberg wedge
crisp wedge of iceberg lettuce, cherry tomatoes, bacon, buttermilk bleu cheese dressing 10

caesar
traditional caesar salad, romaine, croutons and grated parmesan 11

heart of palm
costa rican heart of palm, avocado fan, mixed greens, cucumber, plum tomatoes, balsamic vinaigrette 13

burrata & heirloom tomato salad
burrata cheese, marinated seasonal heirloom tomatoes, extra virgin olive oil, walnut pesto, aged balsamic glaze 16

raspberry walnut & gorgonzola
mixed greens, candied walnuts, apples, pears, gorgonzola, raspberry vinaigrette 13

add a half of an avocado 3
add grilled shrimp 7
add grilled or blackened chicken 7
add grilled or blackened mahi mahi 7

main plates

ahi tuna
sesame crusted seared rare yellowfin tuna, udon noodles, pickled shiitake mushrooms, spicy peanut dressing 29

hogfish
pan seared locally caught hogfish, jasmine rice, tropical pineapple salsa, passion fruit reduction 34

swordfish
lightly blackened locally caught swordfish, grilled asparagus, island rice, tamarind jalapeno reduction 32

whole snapper
whole fried local caught snapper, jasmine rice, thai chili garlic sauce 29

filet mignon
grilled beef tenderloin, herb-garlic mashed potatoes, burgundy reduction, crispy shallots, blue cheese butter 39

pork tenderloin
char-grilled five spice tenderloin, bourbon molasses demi-glace, grilled asparagus, sweet potato mash 28

seafood linguini
royal red shrimp, p.e.i. mussels, calamari, garlic herb marinara 31

ribeye
grilled 14 oz ribeye, roasted fingerling potatoes, steamed broccolini, chimichurri 38

bagatelle lobster
tempura battered local tail, garlic mashed potatoes, baby carrots, sweet honey drizzle 36

grilled lobster tail
grilled 8 oz local lobster tail, risotto primavera, grilled asparagus, roasted red pepper coulis 36

surf & turf
beef tenderloin & grilled spiny lobster tail, garlic mash, roasted red pepper coulis, burgundy butter sauce, grilled asparagus, drawn butter 55

side plates

grilled asparagus 7
risotto primavera 9
side of vegetables 7
udon noodles & spicy peanut dressing 7
garlic mashed potatoes 6
lobster mac n cheese 14

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

B

MAP # 3

BANANA CAFE
Bistrot & Crêperie

DINNER MENU
4-10PM

LATE LUNCH MENU

Appetizers

FRENCH ONION SOUP 7.5
toasted baguette, gruyère cheese

SHRIMP MAC & CHEESE 12
shrimp, four cheeses, lemon-herb bread crumbs

DUCK POTSTICKERS 10
served crispy with sweet chilli & nuoc cham sauce

STEAMED P.E.I. MUSSELS *gf* 11
lemon, white wine, herbs, garlic butter sauce

CHEESE PLATE 16
french baguette, seasonal accompaniments

CLASSIC BAKED ESCARGOT *gf* 10.5
parsley-lime-garlic butter, toasted french baguette

TRUFFLE & PARMESAN FRENCH FRIES *v/gf* 8
fresh herbs, parmesan cheese

Banana Land & Sea

HALF-ROASTED DUCK *gf* 29
classic cherry sauce, baby carrots, whipped potatoes, haricots verts

NY STRIP STEAK & FRITES *gf* 28
grilled 10 oz strip, mushroom sauce, french fries, house green salad

VEGETABLE PESTO RISOTTO *v/gf* 19
house basil pesto, asparagus, peas, spinach, green onions**

FRENCH COUNTRY CHICKEN *gf* 24
organic pan-roasted breast, veggies, roasted garlic, whipped potatoes, pan jus

WILD MUSHROOM RAVIOLI *v* 18
asparagus, cherry tomato, fresh herbs, mushroom cream sauce, parmesan

PAN ROASTED YELLOWTAIL SNAPPER 25
haricot verts, heirloom tomato, potato gnocchi, lemon beurre blanc

CLASSIC FISH 'N' CHIPS 15
battered crispy cod, house frites, housemade key lime tartar sauce

SEAFOOD RISOTTO *gf* 25
shrimp and scallops, mussels, fresh catch, mushrooms, grilled spring onion

GRILLED SALMON *gf* 23
garlic and herb marinated salmon, whipped potatoes, grilled asparagus, tarragon mustard cream sauce

STEAMED PEI MUSSELS & FRITES *v* 23
lemon, white wine, herbs, garlic butter sauce, served with french fries

Salads

COBB SHRIMP SALAD *gf* 15.5
blackened shrimp, bacon, manchego cheese, hard-boiled egg, greens, roasted corn, tomato, avocado, togarashi ranch

AVOCADO & VEGGIE SALAD *v/gf* 12.25
avocado, haricot verts, tomatoes, green peppers, roasted beets, red cabbage, greens, red onions, house vinaigrette

SIRLOIN STEAK & BLEU SALAD *gf* 17.95
greens, bleu cheese, tomatoes, herb-roasted potatoes, red onion, balsamic vinaigrette

LA PARISIAN SALAD *v/gf* 13.75
asparagus, roasted beets, greens, tomatoes, goat cheese, candied walnuts, balsamic vinaigrette

BLACKENED TUNA STEAK *gf* 16.75
greens, tomatoes, red onion, herb-roasted potatoes, balsamic vinaigrette

LA ISLAND SALAD *gf* 15.75
blackened shrimp & scallops, avocado, greens, mango-pineapple salsa, lime vinaigrette

SALAD NICOISE *gf* 17.5
blackened yellowfin tuna steak, anchovies, herb-roasted potatoes, greens, hard-boiled eggs, tomato, green pepper, haricot verts, lime vinaigrette

SANDWICHES

With French Fries or Substitute Petite Salad 1.5

BANANA CAFE BURGER 17
organic kobe beef, hand-cut bacon, greens, tomato, garlic butter mushrooms, swiss cheese, kaiser roll

L'AMÉRICAINE BURGER 17
organic kobe beef, hand-cut bacon, greens, tomato, cheddar cheese, caramelized onions, kaiser roll

CROQUE MONSIEUR 13.5
french grilled cheese, black forest ham, swiss cheese, béchamel sauce on sourdough
make it a "Madame" with a fried egg 1.5

BLACKENED MAHI-MAHI SANDWICH 16
housemade key lime tartar sauce, lettuce, tomato, french baguette

FLORIDA LOBSTER BLT 19.95
crispy lobster, housemade key lime tartar sauce, bacon, lettuce, tomato served on sourdough

THE CAFE VEGGIE BURGER *v/vegan option* 17
homemade with legumes, veggies, sunflower seeds with greens, tomato, house mayo, kaiser roll

Crêpes & Quiche

Served with Petite Salad

LA VEGGIE & AVOCADO *v* 14.5
asparagus, roasted beets, caramelized onions, spinach, goat cheese, avocado

LA SEAFOOD 24
shrimp, mussels, local catch, sherry-lobster sauce, mushrooms, tomatoes

LA PESTO SHRIMP 17.5
shrimp, tomato, spinach, lemon-basil pesto cream**

LA CHICKEN CORDON BLEU 17.5
sautéed chicken breast, black forest ham, swiss cheese, mushroom sauce

LA FRENCH COUNTRY *v* 15.5
goat cheese, candied walnuts, sautéed apples

LA BLEU 18.5
sirloin steak, bacon, blue cheese sauce

LA MAHI PICCATA 17
blackened mahi mahi, spinach, tomato, caper, avocado, white wine, garlic butter

CLASSIC QUICHE LORRAINE 14.5
black forest ham, swiss cheese

QUICHE OF THE DAY *v* 14.5
ask your server

*v = vegetarian gf = gluten free ** = contains nuts*

Join us for Breakfast & Lunch 7:30am-4pm!

1215 DUVAL ST | BANANACAFEKW.COM | 305-294-7227

RAMS HEAD Southernmost

804 WHITEHEAD ST
(305) 440-3196
MON-SAT 8:30AM-11PM
SUN 9AM-11PM

HOME OF KEY WEST'S LARGEST BLOODY MARY BAR!

LIVE MUSIC, CRAFT BEER, TROPICAL CONCHTAILS, HAPPY HOUR, BREAKFAST DAILY

MAP # 5

A SAMPLING OF OUR MENU, VISIT RAMSHEADSOUTHERNMOST.COM FOR FULL MENU

STARTERS

CONCH FRITTERS
Mango habanero sauce. $10

GULF SHRIMP
Chilled shrimp, drawn butter, cocktail sauce. $12

AHI TUNA TARTARE
Wasabi guacamole, wonton chips. $14

ACE KILLER WINGS
Buffalo, BBQ, Teriyaki, or Jerk. $11

GUAVA BBQ BABY BACK RIBS
Vinegar slaw. $14

MACHO NACHOS
Corn tortilla chips, chipotle pulled pork, chihuahua and pepper jack cheeses, guacamole, sour cream, pico de gallo, black olives. $12

CRAB DIP
Lump crab, cream cheese, jalapeños, cheddar jack cheese with carrots, celery, baguette. $14

STUFFED AVOCADOS
Mango, papaya, red onion, goat cheese, balsamic reduction, alfalfa sprouts. $10

STREET TACOS
Chipotle pork, vinegar slaw, queso fresco, chili aioli, fresh cilantro, mini corn tortillas. $11

SALADS

ADD CHICKEN $5
DAILY SELECTION FISH $7
PORTABELLO $6
SHRIMP $8
Grilled, blackened, or chimmi

EATON STREET COBB
Mixed greens, grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses, tomatoes. $15

DON CORNYCADO
Mixed greens, blackened shrimp, roasted corn salsa, avocado, jalapeño cilantro vinaigrette. $15

SOUTHERNMOST
Mixed greens, fried avocados, peppadew peppers, Bermuda onion, heirloom tomatoes, bleu cheese crumbles. $12

ISLAND PASSION
Mixed greens, mango, papaya, cucumber, queso fresco, plantain duo, passion fruit vinaigrette. $12

TOMATO & WATERMELON
Heirloom tomatoes, watermelon, feta cheese, arugula, aged balsamic, olive oil. $12

GRILLED CAESAR
Heart of romaine lettuce, sea salt, olive oil, croutons, Roman Caesar dressing. $11

CHEF'S SELECTIONS

ISLAND PLATE
Chipotle pulled pork, black beans, island orzo, grilled vegetables, corn bread. $20

GRILLED DIVER SCALLOPS
Arugula, blood orange vinaigrette, grilled vegetables, mashed potatoes. $28

BLACKENED AHI TUNA
Squid ink teriyaki sauce, wasabi mashed potatoes, vinegar slaw. $30

JERK RUM GLAZED CHICKEN
Plantains, braised kale. $24

SEAFOOD FRA DIAVOLO
Linguine, clams, shrimp, local catch, spicy fra diavolo marinara sauce. $28
*Gluten free pasta available

PORTOBELLO MUSHROOM RAVIOLI
Roasted pepper cream sauce, parmesan cheese. $16

SHRIMP AND GRITS
Shrimp, chorizo sausage, onions, peppers, tomatoes, stone ground grits. $19

CUBAN STEAK
Marinated hangar steak, chimmichuri sauce, mashed potatoes, grilled vegetables. $27

SAMMIES

ALL SAMMIES SERVED WITH FRIES AND A PICKLE.

FISH TACOS
Daily selection grilled, blackened or fried, vinegar slaw, guacamole, roasted tomato salsa. $16

FISH AND CHIPS
Daily selection beer battered, jalapeño tartar sauce. Served with fries. $14

CRAB CAKE SANDWICH
Lump crab, Maryland spices and dressing, toasted brioche. $17

FISH SANDWICH
Daily selection grilled, blackened or fried, lettuce, tomato, onion, pickles, jalapeño tartar sauce. $14

CHIMMI CHICKEN CLUB
Grilled chicken breast, guacamole, smoked bacon, white cheddar, lettuce, tomato, onion, pickles. $12

BLUE MACAW BURGER
8 oz. Angus beef burger, chipotle pulled pork, queso fresco, lettuce, tomato, onion, pickles. $13

PRESSED CUBAN SANDWICH
Sliced ham, Swiss cheese, chipotle pulled pork, creole mustard, bread and butter pickle chips. $12

SHRIMP SALAD SANDWICH
Whole large shrimp, chopped celery, garlic, seafood dressing, toasted brioche. $14

RT. 1 CHEESESTEAK
Chopped sirloin, American cheese, lettuce, tomato, mayonnaise. $14
Add grilled peppers and onions 75¢

BEYOND BURGER
Grilled plant-based burger, avocado, red onion, goat cheese, tomato, sprouts. $14

BREAKFAST

CAPTAIN CRUNCH FRENCH TOAST
Marshmallow cream cheese, toasted almonds, mixed berry compote, real Vermont maple syrup. $10

SOUTHERNMOST OMELET
Potatoes, smoked bacon, Gruyere cheese, toast. $10

HAVANA CLUB
Cuban bread, Swiss cheese, ham, Chipotle roast pork, scrambled eggs. $11

BLUE BENI
Two poached eggs on mini waffles with chipotle pulled pork and Hollandaise sauce. $12 Substitute lobster $20

MAP # 33

The Café

DAILY 9AM - 10PM

EAT IN. TAKE OUT. DELIVERY.

SAT & SUN BRUNCH 9AM - 4PM

Watermelon Mimosas. Sangria. Fresh juices.

Beginnings

SIDES & SUCH

OUR CREAM OF TOMATO SOUP
CUP 4.5 BOWL G 7.75

CAFÉ VEGGIE BURGER BITES
CURRY LIME SAUCE [NON-VEGAN], & BBQ SAUCE ★ 9

SWEET POTATO FRIES
& CURRY-LIME SAUCE [NON-VEGAN] ★G 5

SPINACH GYOZA DUMPLINGS
& SOY-GINGER SAUCE ★ 7.5

CAFE SPRING ROLLS
CRISPY WITH SWEET CHILI SAUCE ★ 8.5

BAKED FRESH SPINACH & ARTICHOKE DIP
PARMESAN & TRUFFLE OIL WITH GRILLED PITA WEDGES 13.25

WOK FIRED BOK CHOY
JAPANESE DRESSING WITH GARLIC, SOY, MUSTARD SEED, GINGER & WASABI, TOASTED SESAME SEED ★ 8.75

Salads

GRILLED PORTOBELLA MUSHROOM
GREENS, GOAT CHEESE, ROASTED RED PEPPER, TOASTED ALMONDS, BALSAMIC VINAIGRETTE 12

KALE CAESAR SALAD
OUR VEGAN CAESAR DRESSING, HERBED-CIABATTA CROUTONS, AVOCADO, PARMESAN [AVAILABLE VEGAN & GLUTEN FREE] 13.5

QUINOA & AVOCADO SALAD
GREENS, ORGANIC RED & WHITE QUINOA, APPLES, CHICKPEAS, TOMATOES, ALMONDS, ORANGE-CUMIN DRESSING ★ 13.5

TODAY'S QUICHE & GARDEN SALAD 14.5

Stir Fry

HOUSE SAUCES

ORGANIC BROWN RICE, FLAT NOODLES, OR SOBA NOODLES 12.5

SPICY SZECHUAN ★G
JAPANESE STYLE ★
PEANUT ★G • SOY-GINGER-GARLIC ★
RED THAI CURRY ★G • TERIYAKI ★

ADD: SAUTÉED SHRIMP 6.5
SEARED OR BLACKENED MAHI-MAHI 7.5
TOFU 3.5 HOMEMADE SEITAN 5.5

Food Food

KUNG PAO TOFU
CRISPY SEASONED TOFU, LOTS OF VEGGIES, ORGANIC BROWN RICE, HOUSEMADE SPICY TERIYAKI 16.75

TODAY'S FRESH FISH OR TOFU TACOS G

BLACKENED MAHI MAHI
MANGO-PINEAPPLE SALSA, SAUTEED GREEN BEANS ROASTED GARLIC MASHED BEANS G 22.5

CAFE GRANDE BURRITO
'SAUSAGE', BLACK BEANS, ONIONS, CHIPOTLE, PEPPERS, BROWN RICE, CHEDDAR CHEESE, GARDEN TORTILLA, PICO DE GALLO, AVOCADO, CHIPOTLE SOUR CREAM 16.5

Grilled Pizzas

WITH GARDEN SALAD
SUB VEGAN CHEESE 2.5 SUB GLUTEN FREE CRUST 1.5

BRUSSEL SPROUT WHITE PIZZA
SHAVED BRUSSEL SPROUTS, LEMON-DILL MASCARPONE, RED ONION, FRESH SPINACH, MOZZARELLA, BALSAMIC GLAZE 18

'SAUSAGE & HOUSE PESTO
BASIL PESTO, VEGGIE SAUSAGE, RED ONION, PORTOBELLA MUSHROOM, MOZZARELLA 18.5

VERY VEGGIE PIZZA
HOUSE MARINARA, ARTICHOKE HEARTS, RED ONION, PORTOBELLA, ROASTED RED PEPPER, FRESH SPINACH, MOZZARELLA CHEESE 17.75

Sandwiches

OUR FAMOUS CAFE 'VEGGIE' BURGER
HOUSEMADE WITH LEGUMES, CARROTS, BROCCOLI, MUSHROOM, SCALLIONS, SUNFLOWER SEEDS ★ 12.75

FALAFEL IN PITA
HUMMUS, TAHINI, ISRAELI SALAD ★ 10.5

BLACKENED MAHI-MAHI
OUR AVOCADO MAYO, LETTUCE, TOMATO, SPROUTS 14

CLASSIC SPROUTHEAD
SWISS, AVOCADO, CUCUMBER, HUMMUS, LETTUCE, TOMATO, SPROUTS ★ 10.25

PEPPER'STEAK' & SWISS
OUR TAKE ON THE CLASSIC, HOUSEMADE SEITAN, SHITAKE & PORTOBELLA MUSHROOMS, PEPPERS, ONIONS [AVAILABLE VEGAN ★] 11.5

Breakfast

SERVED MON-FRI 9AM-12PM

CAFE CLASSIC
2 EGGS YOUR WAY, 'SAUSAGE' LINKS, GRILLED BREAD, BREAKFAST POTATOES 10.25 SUB BAGEL 1

PANCHO'S HUEVOS RANCHEROS
BLACK BEANS, SOFT CORN TORTILLA, SPICY TOMATO SAUCE, 2 EGGS UP, AVOCADO & SOUR CREAM G 14
SUBSTITUTE TOFU SCRAMBLE TO MAKE IT VEGAN ★ 1.5

TODAY'S OMELETTE

AVOCADO CHICKPEA TOAST
SMASHED AVOCADO, MULITGRAIN BREAD, CRISPY SMOKED CHICKPEAS, PICO DE GALLO, SUNNY SIDE EGG 10.5

VEGGIE 'SAUSAGE' & EGG GRANDE BURRITO
WITH BEANS, PORTOBELLO, ONIONS & PEPPER, CHEDDAR, SPINACH TORTILLA, SOUR CREAM & AVOCADO 14

VEGGIE EGG SCRAMBLE
SPINACH, TOMATO, SHITAKE, RED ONION, SCRAMBLED EGGS, GRILLED BREAD, BREAKFAST POTATOES 12

TOFU SCRAMBLE
TOFU, SPINACH, TOMATO, SHITAKE, RED ONION, GRILLED BREAD & BREAKFAST POTATOES ★ 13.5

AVOCADO EGG SCRAMBLE PITA
SCRAMBLED EGGS, HUMMUS, FETA & AVOCADO IN GRILLED PITA WITH PICO DE GALLO 10.75

CAPRESE EGG SANDWICH
EGGS, HOUSE BASIL PESTO, SAUTÉED GARLIC SPINACH, GRILLED TOMATOES, FRESH MOZZARELLA, CHOICE OF BREAD 10.75

HUMMUS BAGEL SAMMY
HOUSE HUMMUS, CUCUMBER, ROASTED PEPPERS, SWISS CHEESE, TOMATO, SPROUTS, LOCAL BAGEL 8.5

SMOKED SALMON & BAGEL
NORWEGIAN SMOKED SALMON, CAPERS, RED ONION, TOMATO, LOCAL BAGEL, CREAM CHEESE 15

FRESH FRUIT BELGIUM WAFFLE
SEASONAL FRUIT, TOASTED ALMONDS, PURE MAPLE SYRUP 12

TODAY'S BREAKFAST TACOS G

VEGGIE BENEDICT
GRILLED TOMATO, GARLIC KALE, SHITAKE, RED ONION, POACHED EGGS, HOLLANDAISE, GRILLED BREAD, BREAKFAST POTATOES 16

SMOKED SALMON BENEDICT
SAUTÉED SPINACH, GRILLED TOMATOES, POACHED EGGS, LEMON-CAPER HOLLANDAISE, BREAKFAST POTATOES 16.5

GRILLED TOFU BENEDICT
SAUTÉED KALE, GRILLED TOMATOES, OUR AVOCADO 'HOLLANDAISE', GRILLED BREAD & BREAKFAST POTATOES ★ 13.75

KALE CAESAR SALAD
OUR VEGAN CAESAR DRESSING, HERB CIABATTA CROUTONS, AVOCADO, PARMESAN CHEESE (AVAILABLE VEGAN ★ & GLUTEN FREE G) 13.5
ADD POACHED EGG 1.5

HOUSEMADE GRANOLA & FRESH FRUIT
DRIED FRUITS, NUTS & WARM SPICES WITH YOGURT OR NON DAIRY MILK (SOY OR ALMOND) ★ 11.5

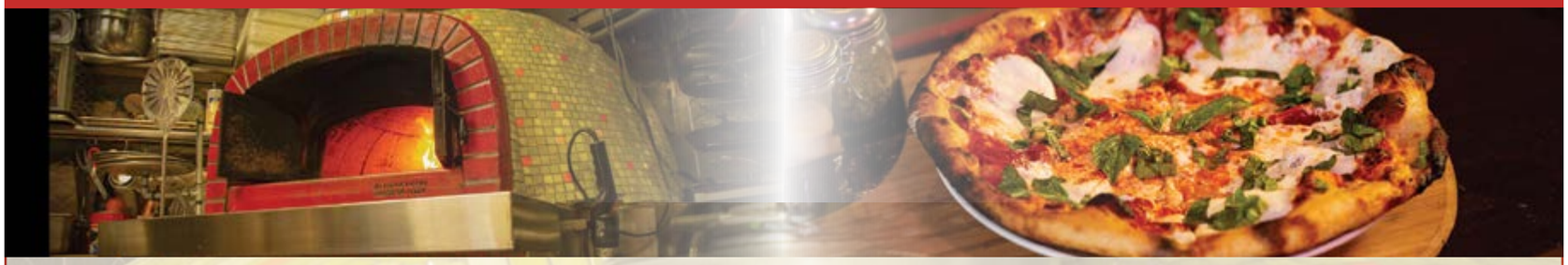
509 SOUTHARD ST KEY WEST, FL 33040 • (305) 296-5515 • THECAFEKW.COM • DAILY 9AM-10PM

MAP # 12

516 Fleming Street
305-900-7035
clementestrolleypizzeria@gmail.com

CLEMENTE'S TROLLEY PIZZERIA

Find us on



SALADS

- Brick-Oven Roasted Beet, Goat Cheese on a bed of baby arugula with pistachios
- Caesar Salad, add brick-oven baked Chicken and fresh baked croutons
- Clementes famous house salad
- Burrata cheese / Baby Red Sicilian Tomatoes/ Calabrese peppers and Brick oven
- Crostini's
- Cold Pasta Salads

HOME MADE SIDES

- Mama Marie's home made meatballs (pork, veal & beef)
- Soppressata Sausage
- Fennel Sausage

DESERTS

- Tiramisu **(Gluten Free)**
- Cannolis

HANDMADE PASTA

- Fettuccine
- Tortellini
- Bucatini
- Cavatelli
- Gnocchi

SAUCE

- Pomodoro
- Bolognese
- Alfredo
- Pink Vodka

CHARRED, CRISPY, AIRY, WOOD- FIRED PIZZA & BREADS

(Gluten Free available)

- Neapolitan Style Thin Crust Pizza Pies Sicilian Style by the Slice
- Calzones
- Cheese Garlic Bread
- Sandwiches / meatball, sausage & peppers, peppers and eggs
- Rotini of the day (stuffed sandwich)

Lunch. Dinner. Late Night.
"All made to order"

P

MAP # 10

D.J.'s CLAM SHACK

Where Northern & Southern Seafood Meet

CLAM SHACK SPECIALTIES

Homemade New England Clam Chowder $7

Maine Lobster Roll $18

Over-Stuffed Lobster Roll $33

Ipswitch Fried Clams with French Fries (Basket or Roll) $27

Garlic-Steamed Little Neck Clams $13

Grilled Garlic Shrimp Roll $13

Split Grilled Beef Hot Dog $6

AWESOME TACOS

Mahi-Mahi $13

Fried Shrimp $13

Chicken $11

Cracked Conch $14

Roast Pork $11

GOLDEN FRIED FAVORITES

Served with French Fries or Cole Slaw

Conch Fritters $11

Cracked Conch $12

Fried Shrimp $13

Chicken Fingers $9

Clam Strips $11

Fish Fingers $12

SIDES

French Fries $4

Sweet Potato Fries $5

Garlic Bread $2.50

Cole Slaw $2.50

Beer-Battered Onion Rings $5

AS SEEN ON The Food Network's Diners, Drive-Ins and Dives!

Open Daily from 11:30AM to 10PM • 629 Duval Street • Key West • 305-294-0102 • DJsClamShack.com

FIRST FLIGHT

KEY WEST

ISLAND RESTAURANT & BREWERY

11AM - 10PM 7 DAYS A WEEK

HAPPY HOUR 4PM - 6PM | LATE NIGHT MENU 10 - MIDNIGHT

THE SOUTHERNMOST MICROBREWERY

301 WHITEHEAD ST KEY WEST, FL 33040

A SAMPLING OF OUR DAILY MENU

MAP # 39

STARTERS

SEARED SCALLOPS
Diver scallops, basil risotto, chorizo, jalepeño & corn salsa.....16

CHICKEN WINGS
Chef Moses's six hour confit wings, house made ranch. Served buffalo - old bay - garlic & parmesan.....11

BEEF BRISKET MAC & CHEESE
Cavatappi pasta, house three cheese blend, braised beef brisket.....14

STREET CORN AVOCADO
Fire roasted street corn salsa, avocado, chipotle aioli.....10

GRILLED OCTOPUS
Char-grilled mediterranean octopus, smashed fingerling potatoes, shaved fennel, lemon viniagrette.....16

TUNA POKE BOWL
Marinated sushi grade ahi tuna, white rice, pickled asian vegetable, wasabi, soy finish.....13

DEVILED EGGS
House made with fried jalepeño.....7

HAND FOOD

SERVED WITH CHOICE OF HOUSE FRIES, PASTA SALAD, OR MIXED GREENS

GARDEN PANINI
8oz grilled filet, blue cheese mashed potato, grilled asparagus, wild mushroom & bourbon pan sauce.....39

BRAISED BRISKET PANINI
House beef brisket, swiss, caramelized onion, port wine demi.....14

TROPICAL CHICKEN SANDWICH
Grilled pineapple, avocado aioli, lettuce, tomato.....12

FISH TACOS
Blackened local fish, citrus slaw, avacodo aioli, pickled sweet onion, pico de gallo....15

BREWERY BURGER
8oz ground kobe beef & bacon patty. Aged white cheddar, beer battered onion ring, arugula, brioche, fries.....18

CLASSIC BURGER
Seasoned beef, choice of cheese, lettuce, tomato, onion, lemon-herb remolade.....13

BLACK BEAN BURGER
Organic black bean burger, swiss cheese, street corn salsa, cajun aioli.....12

FIELD

ADD BLACKENED OR GRILLED: CHICKEN, FISH, SHRIMP

BLACK & BLUE
Blackened Shrimp & Blue Cheese crumbles, strawberry, candied walnut, baby spinach, creamy balsamic.....16

GREEK
Baby arugula, heirloom tomato, pickled sweet onion, kalamata olives, feta cheese, red wine viniagrette....12

FLATBREAD

LOBSTER
Warm water lobster, mozzarella, applewood smoked bacon,beer steamed sweet onion, shaved black truffle....18

BBQ BRISKET
Braised beef brisket, street corn salsa, three cheese blend, friedn onion, BBQ sauce....14

HOP FARM
Heirloom cherry tomatoes, mozzarella, ipa-hop infused pesto, aged balsamic drizzle.....13

DI PARMA
Proscuitto, arugula, mozzarella, rosemary infused olive oil.....13

SURF

HOGFISH
Blackened Shrimp & Blue Cheese crumbles, strawberry, candied walnut, baby spinach, creamy balsamic.....16

SEAFOOD LINGUINI
House made linguini, black grouper, clams, shrimp, basil parmesan cream sauce.....32

TURF

SHORT RIB
Braised bone-in short rib, rustic root vegetable polenta, port wine demi.....32

FILET MIGNON
8oz grilled filet, blue cheese mashed potato, grilled asparagus, wild mushroom & bourbon pan sauce.....39

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

FIRSTFLIGHTBREWERY.COM 305-293-8484 *Executive Chef - Zachary Moses*

Fritas
cuban burger café

The Frita originated from
1930's Cuban Street Food

SALSA SUNDAY BRUNCH

MAP # 11

B D P

THE FRITA Burger
WE ARE FAMOUS FOR

a beef and pork patty seasoned with garlic and Spanish spices topped with onion, frita sauce and crowned with crispy fried house julienne potato on a freshly baked Cuban roll. An explosion of flavor. traditional frita cuban burger 8.95
add American or Manchego cheese to any burger 1.00
a caballo (fried egg) any burger 1.00
make it a double add 4.00

Frita Confundita (confused Frita) 9.95
Frita Bello! (vegetarian option) 8.95
a crisp panko crusted fried PORTOBELLO
Frita 'Hongos' Burger 12.95

Frita Chicken Burger 8.95

Frita Garlic Shrimp Burger 12.95

Frita Conch Burger 12.95
Gaucho Burger 12.95
KW Shrimp Burger 10.95

TACOS (2 soft flour or corn toritallas)

*Cuban Pork Tacos (house favorite) 8.95
Cuban Chicken Tacos 8.95
Local Fish or Shrimp Tacos 11.95
Smoked Ropa Vieja Tacos 11.95

Quesadillas

QuesaFrita like a Frita in a quesadilla 8.95
Veggie Quesadilla 8.95
Conch Fritas 10.99
Cuban Cigars 7.95

SANDWICHES

Traditional Cubanito Sandwich 8.95
Cuban Banh Mi 9.95
Cuban Pan Con Bistec (beef) 11.95
Cuban 'Wreck Sandwich 8.95

Free Delivery, Vegetarian Optionz, Pet Friendly

425 Southard Street 305-509-7075

Cuban BBQ Sandwich 9.95
Cuban Muffuletta Sandwich 9.95

Perro Cuban Hot dog 8.95
Cuban Local Fish Reuben 10.95

Rice n beans 7.50
Add Fish, shrimp or chicken

Black beans n Rice with Pork and Chorizo 10.95
Pressed Cheese Toast 3.00
Hot Fresh Churros 3/6.50
Roasted Chipotle Corn 5.00
HOMEMADE EMPANADAS! 7.95
Arepas (Gluten Free) 4.95
2 toppings 6.95
Cuban Avocado and Pineapple mango salad 9.95

Pressed S'mor on Cuban bread 6.95

SIdes

Tostones 4.50
Sweet Plantains 4.50
Yucca Fries 4.50
Yucca or potato Chili Fries 6.95
French Fries 4.50

Housemade Dolce Flan 4.95
Key Lime Tarts 4.95
Guava and Cheese 3.50
Banana Man Bread 4.50
Rum Cakes 6.95

Shakes - Homemade ice cream 6.95

Fresh squeezed Lemonade 3.00
Iced Teads 2.75
Arnaldo Palmero 1/2 and 1/2 3.00
Sodas 2.50
Fresh Fruit Frescas 4.00

Beer and Wine

Assorted domestic and Latin Beer
Housemade Sangria

MAP # 40

CLASSIC NACHOS

Hard Rock CAFE

ORIGINAL LEGENDARY® BURGER

STARTERS & SHAREABLES

JUMBO COMBO
CLASSIC NACHOS
SPINACH & ARTICHOKE DIP
ONE NIGHT IN BANGKOK SPICY SHRIMP™
WINGS
SOUTHWEST SPRING ROLLS
THREE-CHEESE & ROMA TOMATO FLATBREAD
SOUTHWEST CHICKEN FLATBREAD
ALL-AMERICAN SLIDERS
BUFFALO-STYLE SLIDERS
WHISKEY BACON JAM SLIDERS

LEGENDARY® STEAK BURGERS

ORIGINAL LEGENDARY® BURGER
24-KARAT GOLD LEAF STEAK BURGER™
BBQ BACON CHEESEBURGER
THE BIG CHEESEBURGER
DOUBLE DECKER DOUBLE CHEESEBURGER
THE IMPOSSIBLE™ BURGER
LOCAL LEGENDARY®

SIDES

SEASONED FRIES
CHEESE FRIES
FRESH VEGETABLES
TWISTED MAC & CHEESE
GOLDEN ONION RING TOWER
YUKON GOLD MASHED POTATOES

ENTRÉES

BABY BACK RIBS
COWBOY RIBEYE
NEW YORK STRIP STEAK
FAMOUS FAJITAS
TWISTED MAC, CHICKEN & CHEESE
SMOKEHOUSE BBQ COMBO
GRILLED NORWEGIAN SALMON
TUPELO CHICKEN TENDERS
FRESH CATCH

SALADS

FRESH BEET SALAD
GRILLED CHICKEN CAESAR SALAD
CALIFORNIA-STYLE COBB SALAD
STEAK SALAD

SANDWICHES

BBQ PULLED PORK SANDWICH
GRILLED CHICKEN SANDWICH
CLASSIC CLUB SANDWICH
FRESH FISH TACOS

DESSERTS

HOT FUDGE BROWNIE
HOMEMADE APPLE COBBLER
NEW YORK CHEESECAKE
ICE CREAM

MILKSHAKES

COOKIES & CREAM
STRAWBERRY CHEESECAKE

CALIFORNIA-STYLE COBB SALAD

BABY BACK RIBS

NEW YORK CHEESECAKE

Key West | 313 Duval St | +1 305.293.0230

HARDROCKCAFE.COM #HARDROCKCAFE

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MAP # 41

APPS

Mozzarella Sticks $10
Chicken Fingers $10
Onion Rings $10
Boardwalk French Fries $5
Tater Tots $5
Mac & Cheese sm $4 lg $7
Meatballs $7
Jalapeño Poppers $7
Wings $10 (Hot, Ludacris Hot, or Italian Style)

PIZZA

14 inch Medium Pizza with Cheese $14
20 inch Giant Pizza with Cheese $19
10 inch Gluten-free Cheese Pizza $11
(Rice Dough Additional Toppings $1)

TOPPINGS

Extra cheese, Onions, Green peppers, Banana peppers, Pineapple, Black olives, Mushrooms, Ricotta cheese, Garlic, Jalapeños, Tomatoes, Sausage, Pepperoni, Ham, Chicken, Ground, Beef, Bacon
14 inch add $1 each
20 inch add $2 each

SANDWICHES

All come with french fries or tots

Philly Cheesesteak with Onions & Cheese $10

Seaside Sausage Sandwich with Peppers, Onions and Marinara $10

Chicken Parmesan with Cheese & Marinara $10

Cheeseburger Lettuce Tomato ½ lb $10

Fried Chicken Sandwich $10

SPECIALITIES

Calzone $11:

Stuffed with Ricotta & Mozzarella Cheese your choice of topping at $1 each

Beach Blanket $5:

Hot Dog wraped in pizza dough served with honey mustard

Garlic Knots $5:

Drenched with garlic butter Parmesan cheese three per order

ICE CREAM

Soft Serve Ice Cream Wafer Cone $4

Waffle Cone $6 Shell Dip $1

Ice Cream Sundae: Hot Fudge, Hot Caramell,

Pineapple, Strawberry, Brownie,

Peanut Butter, Chocolate Chunk $6

Banana Split: Hot Fudge,

Pineapple, Strawberry $10

MILK SHAKES

Creamy soft serve milkshakes $5

Flavors: Hot fudge, Hot Caramel,

Strawberry, Banana, Coffee, Key Lime,

Mango, Pineapple, Blueberry,

Coconut, Peach, Raspberry, Peanut Butter

OTHER DESSERTS

Key Lime Pie: With Whipped Cream and drizzled with choice of topping $7

Chocolate Chunk Cookie $2

503 Green Street | 305-292-4100
We Deliver

1500 Reynolds St,
Key West, FL 33040
at the iconic Casa Marina Resort
Open 6pm-Midnight

Live Music 8pm-10:30pm Every
Wednesday and Thursday
Happy Hour
Every Night 6pm-8pm

IMPORTED ARTISAN CHEESE BOARD

Chef's selection of cured meats and cheese, honeycomb, pickled veggies, creole mustard, cuban bread crostini, cracker bread cheese 23
charcuterie add-on 12

SMOKED LOCAL CATCH PATE

grilled pita, jerk parmesan croutons, chili pineapple chutney, fleur de sel 22

LOBSTER CHORIZO FLATBREAD

Marinated artichoke, sundried tomato, truffle, arugula, basil
whole 31 half 16

HUMMUS TRIO

Traditional, roasted red pepper, and edamame hummus, fresh vegetable crudités, 16

CRISPY GREEN TOMATO AND BURRATA

mango habanero jam, arugula, balsamic gastrique, 18

HERITAGE FARM PORK BELLY BAO BUN

sweet soy bbq glaze, papaya apple slaw, spicy pickle
3 for 12, 4 for 15, 5 for 20

KEY WEST SMOKED JUMBO PINK SHRIMP COCKTAIL

rustic bloody mary gazpacho, lemon, lime
3 for 14, 6 for 26, 9 for 38

Brunch 10-3 daily!
Free Brunch Delivery
Mon-Fri
Supper 6-10 daily
(Dine-In Only)

MAP # 42

firefly SOUTHERN KITCHEN

223 Petronia Street
Key West, Florida
305-849-0190

Visit www.fireflykeywest.com for Reservations

Brunch served | 10-3 daily! free brunch delivery Mon-Fri

BRUNCH STARTERS

fresh-baked buttermilk biscuit house made jam 6
boiled peanuts a southern tradition 7
peppered beef jerky jalapeño agave hot sauce 9
pimento cheese house-made benne wafers 8
deviled eggs southern-style with house b&b pickles 7
fried okra spicy remoulade 6
pork rinds jalapeño agave hot sauce 9
mini grilled cheese tomato soup dipping sauce 9
duck wings house barbecue sauce 11
skillet mac & cheese buttermilk biscuit crust 9

FRESH-BAKED BUTTERMILK BISCUITS

sausage biscuit house-made sausage, scrambled egg, IPA mustard, cheddar cheese 14
biscuits & gravy house-made sausage gravy 12
spicy chicken biscuit fried chicken breast, ghost pepper cheese, spicy sauce 14
bacon, egg & cheese biscuit bacon, scrambled egg, american cheese 12

BREAKFAST FAVORITES

cast iron shrimp & grits anson mills grits, sautéed shrimp, andouille sausage 17
chicken & waffles fried chicken breast, pecan waffle, brown butter syrup 15
yogurt & granola house granola with pecans, benne seeds, sunflower seeds, greek yogurt, honey & fruit 14
eggs creole two eggs over a spicy tomato-based sauce, with texas toast & sour cream 12
steak & fingerling hash 4-ounce new york strip steak, roasted fingerling potatoes, scrambled egg & smoked cheddar cheese 17

SANDWICHES

with garlic herb fries or marinated cucumber salad
southern fried chicken sandwich honey mustard bbq, b&b pickles 16
BLT bacon, baby kale, tomato, spicy remoulade 13
bacon cheeseburger 7-ounce beef patty with bacon, smoked cheddar cheese, tomato, baby greens, & roasted garlic aioli 16
pulled pork house-smoked BBQ pork, served with challah toast on the side 14
fried green tomato sandwich with baby kale, red pepper relish & scotch bonnet aioli 13

SALADS

southern cobb fried chicken, brown butter charred tomatoes, hard-boiled egg, bacon, bleu cheese & baby kale with creamy bleu cheese dressing 16
blackened shrimp with baby greens, herb-roasted heirloom tomatoes, cucumber, oranges & goat cheese crumbles with a citrus vinaigrette 17

Supper 6-10 daily (Dine-In Only)

SMALL PLATES

fresh-baked buttermilk biscuit with house jam 6
poblano & cheddar cornbread 8
buffalo pig ear crispy strips of pork tossed in buffalo sauce with carrots & bleu cheese 9
boiled peanuts a southern tradition 7
house-made beef jerky dried beef with jalapeño agave hot sauce 9
pimento cheese with benne seed crackers 7
pork rinds jalapeño agave hot sauce 9
fried green tomatoes scotch bonnet aioli, kohlrabi & brussels sprout slaw with hot bacon vinaigrette 12
deviled eggs with house-made B&B pickles 7
skillet mac & cheese 9
pork belly brussels sprouts with smoked gouda, green apples and crispy pork belly 8
petite shrimp & grits anson mills grits, smoked cheddar & smoky tomato butter 11
duck wings house barbecue sauce 11
bacon-crab beignets gouda fondue & baby kale 13
boom boom broccoli carolina rice & green apples 9

SALADS

roasted cauliflower wedge bleu cheese crumbles, bacon, tomatoes, pecans, bleu cheese dressing 13
baby green salad garden vegetables, smoked gouda, hard-boiled egg and bleu cheese dressing 13
baby kale salad with caramelized onions, goat cheese croutons & creamy pecan dressing 13

MAIN COURSE

tri-tip steak bleu-cheese crusted steak with shiitake bordelaise, sautéed broccoli rabe & onion straws 32 *
roasted half chicken with roasted baby carrots and herb fingerling potatoes 26
braised bison short rib with anson mills rice grit risotto cake, roasted cauliflower & demi-glace 35
pan-seared pork belly topped with house-smoked pulled pork, with baked sea island red peas, pickled red onions and orange fennel slaw 29
fried chicken with mashed potatoes, brown gravy & ham-hock collard greens 26
shrimp & grits anson mills grits, andouille sausage, charred tomatoes, onions & peppers, beurre monte 29
bacon-wrapped meatloaf with mashed potatoes, demi-glace and roasted brussels sprouts 27
low-country gumbo spicy tomato-based stew with shrimp, crab, & andouille sausage 29
catch of the day MKT
vegetarian chef's daily creation MKT

DAILY HOME-MADE DESSERTS!

key lime cake 10
seasonal fruit cobbler 9
chocolate brownie 10

B

MAP # 14

832 Caroline Street
Key West

Call 305-294-8744
for carryout

CASH ONLY . . . NO CREDIT CARDS

Harpoon Harry's
A RESTAURANT
Key West, Florida

HarpoonHarrysKeyWest.com

Visit us on facebook for secret dinner specials

– FULL LIQUOR BAR –

BREAKFAST
6:30am-3pm

Eggs, Biscuits & Sausage Gravy
Harry's Special 8.95
Two Eggs any style with toast 4.95
with home fries or grits 5.95
with bacon, sausage or ham 7.95
Corned Beef Hash & Eggs with toast 8.50
Biscuits and Sausage Gravy 5.95
Favorite! Country Po' Boy 11.95
country fried steak, 2 eggs, smothered in sausage gravy. served with toast
Lobster Po' Boy 16.95
lobster on english muffin with 2 eggs and sausage gravy. served with toast

The Omelet – with choice of home fries or grits. served with toast.
New! Build your own "BYO" Omelet
pick two 8.95 each additional item 1.00
bacon, sausage, ham onions, green peppers, mushrooms, spinach, tomato, olives jalapeños, salsa, sour cream, cream cheese, chili, sausage gravy, hollandaise sauce, American cheese, swiss cheese, jack cheese, feta
lobster, crab, smoked salmon, fish, steack each 5.00
Seafood Omelete 17.95
Spinach, Tomato & Feta Cheese Omelete 10.95
Western Omelete with cheese 10.95
Smoked Salmon, Tomato, Cream Cheese Omelete 13.95

House Specialties – with home fries or grits and toast
8 oz. Tenderloin and Eggs 14.95
Pork Chops and Eggs 12.95

Eggs Benedict – choice of home fries or grits
Traditional or Florentine 10.95
Lobster or Crab Cake 16.95
Smoked Salmon or Beef Tenderloin 16.95

Sandwiches – choice of home fries or grits
Breakfast Croissant 8.95
Cuban Egg Sandwich 8.95
B.E.L.T. Sandwich bacon, egg, lettuce, tomato 6.95

The Griddle
New! Key Lime Pie French Toast 10.95
Belgian Waffle 5.95
add pecans, banana or blueberries 2.00
add pure maple syrup 1.75
French Toast 5.95
add bacon, sausage or ham 3.25
add pecans, banana or blueberries 2.00
Stack of Pancakes (3) 5.95
add bacon, sausage or ham 3.25
"222" 8.95
2 eggs any style, 2 French toast or 2 Pancakes, 2 bacon or 2 sausage
add pecans, banana or blueberries 2.00

Fresh and Light
Bagel and Lox Platter 13.95
smoked salmon, capers, onions, tomato, and cream cheese
"The Yogi" Fresh Fruit, granola & yogurt 10.95

LUNCH
11am-3pm

~ Blue Plate Specials ~
Monday: Baked Meatloaf 9.95
Tuesday: *New!* 1/2 Rack BBQ Ribs 9.95
Wednesday: Roast Turkey w/all the fixins 9.95
Thursday: *New!* Pot Roast Bowl 9.95
Friday: Grilled Fish Dinner 9.95
Saturday: Open Face Steak Sandwich 9.95

Salads, Wraps and Appetizers
Southwest Chicken Salad 11.95
Chicken Tender Salad 10.95
Chopped Salad ..... 8.95 add Chicken 11.95
Caesar Salad ..... 8.95 add Chicken 11.95
The Lite Side Platter 10.95
Favorite! Chicken Mango Wrap 9.95
Fried Green Beans with bistro dipping sauce 6.95
Golden Fried Onion Rings 5.95
Homemade Chili ..... Cup 3.95 Bowl 4.95
w/"The Works" sour cream, onions, cheddar cheese 6.95
Soup Du Jour ..... Cup 3.95 Bowl 4.95

From the Galley
served with pickle and choice of Potato Chips or Deli Salad
add French Fries.....2.00 add Onion Rings.....2.95
add Fried Green Beans.....2.95
The Harpooner Burger 8.95
add cheese, bacon, grilled onions, mushrooms ..... each 1.00
The Cuban Mix 9.95
The Patty Melt 9.95
The Reuben 9.95
Favorite! Fried Clam Strips with fries & cole slaw 10.95
"Fish Tacos" (2) 12.95
New! Shrimp 'n' Chips 11.95
Grilled Chicken Breast Sandwich 9.95
Turkey Club 9.95
C.B.L.T. 5.95
Tuna Melt (Albacore) 9.95

Beverages
Expresso, Café Con Leche, Coffee or Hot Tea, Iced Tea
Fountain Soda, Milk, Chocolate Milk, Juice
Bloody Mary, Mimosa, Domestic and Imported Beer
– Full Liquor Bar –

Desserts – Chocolate Cake, Apple Pie, Key Lime Pie, Coconut Cake

DINNER
3pm-9pm

~ Blue Plate Specials ~
Sunday: Fried Chicken and Waffle 9.95
Monday: Baked Meatloaf 9.95
Tuesday: 1/2 Rack BBQ Ribs 9.95
Wednesday: Roast Turkey with all the fixins 9.95
Thursday: Pot Roast Bowl 9.95
Friday: Grilled Fish Dinner 9.95
Saturday: Grilled Tenderloin 9.95

Salads and Appetizers
Southwest Chicken Salad 11.95
Chicken Tender Salad 10.95
Chopped Salad ..... 8.95 add Chicken 11.95
Caesar Salad ..... 8.95 add Chicken 11.95
The Lite Side Platter 10.95
Fried Green Beans with bistro dipping sauce 6.95
Golden Fried Onion Rings 5.95
Homemade Chili ..... Cup 3.95 Bowl 4.95
w/"The Works" sour cream, onions, cheddar cheese 6.95
Soup Du Jour ..... Cup 3.95 Bowl 4.95

From the Galley
served with pickle and choice of Potato Chips or Deli Salad
add French Fries.....2.00 add Onion Rings.....2.95
add Fried Green Beans.....2.95
The Harpooner Burger 8.95
add cheese, bacon, grilled onions, mushrooms ..... each 1.00
The Cuban Mix 9.95
The Patty Melt 9.95
"Fish Tacos" (2) 12.95
Grilled Chicken Breast Sandwich 9.95
C.B.L.T. 5.95
Tuna Melt (Albacore) 9.95

Entrees
choice of two sides:
mashed potatoes, french fries, vegetable, coleslaw, small house salad
Grilled 8 oz. Tenderloin 14.95
Chopped Steak w/grilled onions 11.95
Grilled Pork Chops 12.95
Fresh Catch of the Day 16.95
Golden Fried Shrimp 12.95
Breaded Clam Strips 11.95

KONK LIFE RESTAURANT GUIDE

See map on following page for locations

1 Antonia's *B*
615 Duval St., Key West
(305) 294-6565
www.antoniaskeywest.com

2 Bagatelle *B*
115 Duval St., Key West
(305) 296-6609
www.bagatellekeywest.com

3 Banana Cafe *B*
1215 Duval St., Key West
(305) 294-7227
www.bananacafekw.com

33 The Cafe Key West
509 Southard St., Key West
(305) 296-5515
www.theCafekw.com

12 Clemente's Trolley Pizzeria
516 Fleming Street
(305) 900-7035

10 D.J.'s Clam Shack *P*
629 Duval St., Key West
(305) 294-0102
www.djsclamshack.com

43 Duetto Pizza
540 Green St., Key West
305-848-4981

39 First Flight Island Restaurant and Brewery
301 Whitehead St., Key West
(305) 293-8484
www.firstflightbrewery.com

11 Frita's Cuban Burger Cafe *B D P*
425 Southard St., Key West
(305) 509-7075
www.fritascubanburgers.com

40 Hard Rock Cafe *B D P*
313 Duval St., Key West
(305) 293-0230
www.hardrock.com

14 Harpoon Harry's *B*
832 Caroline St., Key West
(305) 294-8744
www.harpoonharryskeywest.com

38 Hot Tin Roof *B*
Zero Duval, Key West
(305) 296-7701
www.oceankey.com

16 Irish Kevins
211 Duval St., Key West
(305) 292-1262
www.irishkevins.com

17 Joe's Chicken Shack *D*
722 Duval St., Key West
(305) 296-0148

18 Old Town Tavern
900 Duval Street, Key West FL
www.oldtowntavernkw.com

20 Little Pearl Fish House Wine Bar
632 Olivia St., Key West
(305) 204-4762
www.littlepearlkeywest.com

9 Mangoes
700 Duval St., Key West
(305) 294-8002
www.mangoeskeywest.com

22 Martin's
917 Duval St., Key West
(305) 295-0111
www.martinskeywest.com

8 Mrs. Mac's Kitchen *B*
99336 Overseas Hwy, Key Largo
MM 99.4, US Hwy. 1
(305) 451-3722

Mrs. Mac's Kitchen II
99020 Overseas Hwy, Key Largo
(305) 451-MACS (6227)
www.mrsmacskitchen.com

4 Milagro
31044 Ave A, Big Pine Key,
Fl.33043
(305) 305-440-3534

6 Moondog Cafe
823 Whitehead Street
305-741-7699
www.moondogcafe.com/

23 Nine One Five
915 Duval St., Key West
(305) 296-0669
www.915duval.com

26 One Duval at the Pier House
1 Duval St., Key West
(305) 295-3398
www.pierhouse.com

28 Point5 Upstairs at Nine One Five
915 Duval St., Key West
(305) 296-0669
www.915duval.com

5 Rams Head *B*
804 Whitehead St., Key West
(305) 440-3196
www.ramsheadsouthernmost.com

13 Salsa Loca @ Cowboy Bills, *D*
618 Duval Street, Key West, FL
305-292-1865

37 Southernmost Beach Cafe *B*
1405 Duval St., Key West
(305) 295-6550
www.southernmost
beachresort.com

30 Spencer's by the Sea
1435 Simonton St., Key West
(305) 296-5000
www.reachresort.com

32 Sun-Sun
1500 Reynolds St., Key West
(305) 296-3535
www.casamarinaresort.com

35 Thirsty Mermaid
521 Fleming St., Key West
(305) 204-4828
www.thirstymermaidkeywest.com

7 Tony's Mini Cafe *B D*
1900 N. Roosevelt Blvd., Key West
(305) 292-3309

34 Willy T's Restaurant *P* & Bar
525 Duval Str., Key West
(305) 294-7674
www.williets.com

41 Paradise Pizza & Ice Cream *D*
503 Green Street, Key West
305-292-4100s

US Naval Reservation
Gulf of Mexico
Christmas Tree Island
Bayside
Key West Bight
Key West Chamber of Commerce
Simonton Street Beach
Historic Seaport Boardwalk
US Naval Air Station
Trumbo Rd
Fleming Key Rd
Mustin St
Chevalier Av
Chambers St
Mitchner Av
Halsey Av
Hilton Hav
N Roosevelt Blvd
Sunset Island
Garrison Bight
Palm Av
White St
Duval St
Bayview Park
Hilton Marina
Submarine Basin
Flagler Av
Atlantic Blvd
Bertha St
Bahama Village
Ft. Zachary Taylor Park & Beach
US Naval Reservation
Southernmost Point in the Continental United States (90 Miles to Cuba)
South Beach
Dog Beach
Broken Glass Beach
Higgs Beach
Rest Beach
White Street Pier
Oceanside
Atlantic Ocean

RESTAURANT LOCATION MAP

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This map has been provided by:

Great Locations®

The Quality Area Guidebook

"For the best attractions, restaurants, shopping and watersports in Key West please pick up the Great Locations area guidebook."

www.GreatLocations.com

MAP # 43

Duetto Pizza
540 Green St.
305-848-4981

KEY WEST, FL
DUETTO
PIZZA AND GELATO

2018 CERTIFICATE of EXCELLENCE
tripadvisor
DUETTO PIZZA AND GELATO
AMERICA'S TOP 10 BEST PIZZERIA

SALADS
Add chicken Regular $3.99 Half $2.99

Caesar Salad
Romaine Lettuce, Toasted Croutons, Shredded Parmesan Cheese, caesar dressing.
Regular$7.95 Half $4.95

Garden Salad
Romaine Lettuce, Red Onion, Cucumber, Vine ripe tomatoes, Shredded Parmesan Cheese, Balsamic Dressing.
Regular $9.95 Half $5.95

Greek Salad
Romaine Lettuce, Scrambled Feta Cheese, Red Onion Olives, cucumber, Banana Peppers, vine ripe tomatoes, Vinegar Dressing.
Regular $10.95 Half $5.95

Caprese Salad
Sliced Tomatoes and fresh Mozzarella, Basil, Baby Arugula Balsamic Glaze.
Regular $9.95 Half $5.95

PIZZA ~THE CLASSICS
Please Call For Slices Availability
16" Large (6 Extra Big Slices)$16.00

Plain Cheese Pie

Pepperoni Pie

La Rossa (The Red One - no cheese)
black olives, capers, oregano and our special tomato sauce

PIZZA~THE SPECIALS
Please Call For Slices Availability
16" Large (6 Extra Big Slices) $20.00

Capricciosa
ham, mushrooms, black olives, artichoke hearts, Italian mozzarella cheese and our special tomato sauce

In Campagna (Vegetarian)
mushrooms, onions, mild green peppers, black olives, fresh tomatoes, eggplant, artichoke hearts, fresh basil, Italian mozzarella cheese and our special tomato sauce

Con Carne (Meat Lovers)
ham, pepperoni, meatball, sausage, Italian mozzarella cheese and our special tomato sauce

Polpette (Meatballs)
meatballs, ricotta and romano cheese, Italian mozzarella cheese and our special tomato sauce

Col Pollo (Chicken)
grilled chicken, onions, Italian mozzarella cheese and our special tomato sauce

Tricolore (Red, White and Green)
fresh diced tomatoes, fresh arugula, parmigiano cheese and Italian mozzarella cheese (vegetarian)

Parmigiana (Eggplant the Italian Way)
Eggplant, parmigiano cheese, fresh basil, Italian mozzarella cheese and our special tomato sauce

Suprema (with Everything)
Italian Sausage, Pepperoni, Meatballs, Mild Green Peppers, Red Onion, Fresh Tomatoes, Mushrooms, Black Olives, Italian Mozzarela Cheese, and our Special Tomato Sauce.

Caprese (Simple and Natural)
fresh sliced tomatoes, basil, fresh Italian ovoline mozzarella

La Margherita Classica (the Italian way)
Italian fresh ovoline mozzarella, tomato sauce and fresh basil

THE WHITE PIZZAS
Please Call For Slices Availability
16" Large (6 Extra Big Slices) $20.00

Biancaneve
Ricotta, parmigiano, spinach, garlic and Italian mozzarella cheese (vegetarian)

Lombarda
Gorgonzola, caramelized onions, walnuts, mozzarella cheese, topped with fresh arugula...che gusto! (vegetarian)

Hawaiian (also available with tomato sauce)
Ham, pineapple, Italian mozzarella cheese

Greca
Ham, Zucchini, Chopped Tomatoes, Feta cheese, Italian mozzarella cheese

Broccoli & sausage (also available with tomato sauce)
Broccoli, mild Italian sausage, garlic and Italian mozzarella cheese

Quattro Formaggi- 4 Chesses (also available with tomato sauce)
Provolone, gorgonzola, swiss cheese and Italian mozzarella

THE STUFFED
All our stuffed pizzas are large 16" pies for 8 extra big slices. Check our daily specials selection at the shop. Just like in Italy. New in Key West !
Whole 8 slices $27.00
Half 4 Slices $15.00

Ham and Cheese
2 thin layers of pizza crust stuffed with ham, rosemary and Italian mozzarella cheese

Salami
2 thin layers of pizza crust stuffed with Genoa salami, black olives and Italian mozzarella cheese

Philly Cheese Steak
2 thin layers of pizza stuffed with onions, peppers, garlic, provolone cheese and thin slices of steak

Meat Lovers
Italian sausage, pepperoni, ham and meatballs, mozzarella and provolone cheese

Veggie Lovers
Mushrooms, onions, peppers, black olives, fresh tomatoes, zucchini,

Order Online: www.duettopizza.com

MAP # 43

Duetto Pizza
540 Green St.
305-848-4981

KEY WEST, FL
DUETTO
PIZZA AND GELATO

2018 CERTIFICATE of EXCELLENCE
tripadvisor
DUETTO PIZZA AND GELATO
AMERICA'S TOP 10 BEST PIZZERIA

artichoke hearts, mozzarella and provolone cheese

Spinach Ricotta
Chopped spinach,Italian ricotta, mozzarella & provolone cheeses

EXTRA TOPPINGS

Meats
Half Pie $0.75,
Whole Pie $1.50
ham, salami, pepperoni, meatball, sausage, grilled chicken

Veggies
Half Pie $0.75, Whole Pie $1.50
black olives, zucchini, fresh tomatoes, onions, mushroom, spinach, broccoli, baby arugula, artichoke hearts, eggplant, peppers.

Cheeses
Half Pie $0.75, Whole Pie $1.50
provolone, swiss cheese, ricotta, mozzarella

Finely sliced imported Italian prosciutto
Half pie $2.00
Whole Pie $4.00

Fresh ovoline Mozzarella, Feta Cheese
Half Pie $1.50
Whole Pie $3.00

FOCACCIA SANDWICH

Whole Round Foccacia- 4 Sandwiches Call For Slices Availability

Focaccia Sandwich
2 thin layers of herbed focaccia bread stuffed with fresh tomatoes, fresh mozzarella, arugula and a choice of: Prosciutto, Ham, Roast Beef, Mortadella, Turkey, Spicy Salame or Caprese (vegetarian with fresh mozzarella, tomatoes, fresh basil and Italian extra virgin olive oil
12" Large (4 Extra Big Slices) $19.00

NEW!!! FOCACCIA WITH NUTELLA AND STRAWBERRIES
Whole Focaccia with Nutella and Strawberries $13.95
Whole 12" Focaccia 8 slices

PRESSED CIABATTA PANINI (ITALIAN SANDWICH)

Combo includes Soda and Chips

Rostini
roast beef, swiss cheese, mushrooms, black olives, Italian oregano, baby spinach, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.00 - Combo $11.00

Torino
turkey, swiss cheese, vine ripened tomatoes, mushrooms, baby spinach, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.00 - Combo $11.00

San Remo
Italian mozzarella, roasted red peppers, artichoke hearts, vine ripened tomatoes, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.00 - Combo $11.00

San Marino
mortadella (mild Italian salami), swiss cheese, ripe tomatoes, baby spinach, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.00 - Combo $11.00

Genova
salami, provolone cheese, black olives, baby spinach, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.00 - Combo $11.00

Molise
roasted eggplants, provolone cheese, artichoke hearts, baby spinach, Italian basil, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.00 - Combo $11.00

Parma
prosciutto, fresh Italian mozzarella, Italian basil, extra virgin olive oil, salt&pepper
$9.50 - Combo $11.50

Chicken Breast
chicken breast, swiss cheese, tomatoes, spinach, our famous house spread, salt&pepper, extra virgin olive oil and balsamic vinegar
$9.50 - Combo $11.50

GELATO AND MILK SHAKES

15 Fresh Flavors Made Every Day. Our Gelato is made daily on premises with milk and natural ingredients. Our real fruit sorbet has only water and fruit. It's fat free!

Flavors: Banana, Coffee, Coconut, Chocolate, Chocolate/Hazelnut, Chocolate Chip,Hazelnut, Key Lime Pie, Mango, Mint Chip, Peanut Butter, Pistachio, Strawberry, Tiramisu, Vanilla
Cup or Cone: Small $3.90 Medium $4.90 Large $5.90

Milk Shakes
Choose your favorite Gelato flavor and we'll turn it into a Great Shake!
Medium $5.50
Large $6.50

Affogato (Drowned) $5.95
Two scoops of Gelato drowned under a shot of hot espresso.

Pint Of Gelato To Go $12.00
We serve our gelato in to go Styrofoam pint container. Keeps gelato cold for up to 2 hours.

SMOOTHIES

Real Fruit Sorbet and our signature Yogurt Shot
Mango or Strawberry
Regular $5.50
Large $6.50

Order Online: www.duettopizza.com

MAP # 16

211 Duval St. Key West
(305)292-1262

starters

D-Reay's Original Chicktatoes©
Local's favorite!
Handmade bite sized chicken stuffed with cheese, rolled in seasoned shredded potatoes and fried 12

Smoked Fish Dip
served with tortilla chips 11

Soft Pretzel Sticks 9

Chicken Wings
dozen-12 two dozen-22

Chicken Tenders 10
add fries 3

Mozzarella Sticks 11

Conch Fritters 13

Mini Corn Dogs 10

BBQ Pulled Pork Sliders
served with coleslaw 12
add fries 3

Fried Pickles 8

Key West Peel & Eat Shrimp
½ pound 15.50

Tater Tot Nachos 12

House Salad 9
add chicken 3 add shrimp 4

Plate Of
Fries 6....Onion Rings 9....Sweet Potato Fries 10

BURGERS

8oz. hand formed patties
served with fries, coleslaw and a pickle
substitute a salad for 2 sweet potato fries or tater tots for 3
substitute a vegan Beyond Burger patty for 3

TRADITIONAL
your choice of cheese, lettuce and tomato 13

IRISH
topped with coleslaw, bacon and cheddar cheese 14

MUSHROOM SWISS
topped with sautéed mushrooms, onions and swiss cheese 13

BLEU CHEESE
topped with bleu cheese crumbles and crispy onion rings 13

VEGAN BURGER
100% vegan Beyond Burger patty
topped with lettuce, tomato, onion
and a vegan mayonnaise dressing 16

Bread Bowl
Fresh baked bread bowl served with the soup of the day 9

SANDWICHES & MORE

served with fries or coleslaw and a pickle
substitute a salad for 2 sweet potato fries or tater tots 3

Kevin's Reuben
House made corned beef slow roasted in Guinness Stout. 14

Chicken Sandwich
Grilled chicken breast served with lettuce, tomatoes, onions and your choice of cheese on a roll 12

Key West Rooster Wrap
Pan seared chicken breast wrapped in a flour tortilla with mixed greens, tomatoes, onions and a feta cheese mayo dressing 12

Island Blackened Shrimp Wrap
Zesty blackened shrimp with a key lime mango salsa 14

Triple Decker Club 13

Tacos
Three tortillas stuffed with your choice of protein topped with all of the fixings
beef or chicken 12 shrimp 14
grouper 18

Fish N' Chips
Locally sourced fresh grouper breaded in a house blend of panko and parmesan, golden fried and served with coleslaw, fries and tartar sauce 18

save room for dessert!

KERMIT'S KEY LIME PIE

MAP # 18

900 Duval Street
Key West, FL
www.oldtowntavernkw.com

OLD TOWN TAVERN & BEER GARDEN

Breakfast
9am - 12pm (Not shown here)

All Day Menu
11 am — 1 am 7 days

SHARE

PORK BELLY ---------- 11
cubed & fried w/ house hot sauce GF

BLACK BEAN HUMMUS ---------- 9
w/ vegetables & grilled bread V

MEATBALLS ---------- 10
beef and pork balls w/ house marinara & parmesan GF

CORN & ZUCCHINI FRITTERS ---- 9
w/ chipotle aioli V

CHICKEN LIVER PATE ---------- 12
w/ pickled vegetables and grilled bread

TUNA POKE ---------- 16
sesame, green onion, habanero, tropical fruit w/ yuca chips GF

TEMPURA ASPARAGUS ---------- 7
w/ ponzu dipping sauce V

FRIED MOZZARELLA ---------- 8
house breaded w/ greens and marinara V

CHICKEN WINGS ---------- 13
jerk, soy & honey or house hot GF

SHOESTRING FRIES ---------- 6
seasoned & served w/ garlic and herb aioli V

FLAT BREADS

SHRIMP SCAMPI ---------- 16
roasted garlic puree, tomato, pepper jack, provolone

BBQ CHICKEN ---------- 12
smoked gouda, red onion, cilantro

TUNA CARPACCIO ---------- 16
avocado, wasabi, arugula, scallion oil

SUMMER GARDEN ---------- 12
house marinara, provolone and seasonal vegetables V

START

GAZPACHO ---------- 6
chilled tomato and cucumber soup w / sour cream and herb oil V, GF

SCOTCH EGGS ---------- 12
boiled egg, spiced pork sausage, breadcrumbs w / mustard sauce

GREENS

MIXED GREENS ---------- 9
seasonal garden vegetables, citrus vinaigrette V, GF

TAVERN WEDGE ---------- 8
iceberg, tomato, bacon, red onion, blue cheese, house blue cheese dressing GF

SUPERFOOD SALAD ---------- 10
kale, mixed greens, quinoa, beets, almonds, citrus, sprouts, orangebeet vinaigrette V, GF

BURRATA SALAD ---------- 10
baby arugula, tomato, basil pesto, balsamic reduction V, GF

GRILLED GREEK SALAD ---------- 10
grilled romaine, feta, red onion, kalamata olives, cucumber, tomato, lemon vinaigrette V, GF

ADD ONS

MARINATED GRILLED CHICKEN -- 5
GRILLED RIB EYE ---------- 8
GROUPER ---------- 7

Happiest Hours, 4 - 7pm & 11pm - 1am daily,
50% off share plates, flatbreads, well liquor, wine,
25% off all beer
• Sunday Brunch
• Whiskey Wednesday's
• Free Delivery

PUB FAVORITES

SHEPHERD'S PIE ---------- 16
ground beef & lamb stew, mashed potatoes, parmesan

FISH AND CHIPS ---------- 18
newcastle brown ale battered grouper, hand cut fries, tartar

BANGERS AND MASH ---------- 18
Irish pork bangers, mashed potatoes, sage onion gravy

MARINATED RIB EYE ---------- 26
12oz, grilled w/ hand cut fries, brandy green peppercorn cream sauce

SHRIMP LINGUINE ---------- 22
basil & tomato cream sauce, mushrooms, spinach

DRINKS

FOUNTAIN - COKE, DIET COKE, COKE ZERO, SPRITE, FANTA, GINGER ALE, TONIC WATER ---------- 3

ICED TEA, ICED COFFEE, COFFEE, TEA ---------- 3

RED BULL, SUGAR FREE RED BULL ---------- 5

GINGER BEER ---------- 4
JUICES - ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO ---------- 3

200Z BOTTLES - COKE, COKE ZERO, SPRITE, BARG'S ROOT BEER, LEMONADE ---------- 3.5

200Z DASANI WATER ---------- 2.5
1L PERRIER SPARKLING WATER --5.5

HANDS
ALL SERVED WITH FRIES

LAMB BELLY ROLL ---------- 14
lamb belly, spicy pikliz (Haitian slaw), tomato, smoked paprika mayo

TAVERN STEAK SANDWICH ---- 16
marinated & grilled rib eye, spicy tomato relish, arugula, garlic aioli, amoroso roll

CHICKEN MUFFULETTA ---------- 12
prosciutto, olive salad, provolone

VEGETABLE BANH MI ---------- 12
Braised napa cabbage, mushroom pate, ginger miso vegan mayo, pickled carrots and daikon, cucumber, jalapeno, cilantro V

PORK BANH MI ---------- 14
pork belly, pate, ginger miso mayo, pickled carrots and daikon, cucumber, jalapeno, cilantro

OLD TOWN BURGER ---------- 13
ground angus, pickles, mustard, lettuce, tomato, red onion, mayo, cheddar, brioche bun

HANGOVER BURGER ---------- 15
ground angus, peppered thick cut bacon, fried egg, caramelized onions, mayo, spicy mustard, cheddar, brioche bun

GROUPER SANDWICH ---------- 16
newcastle brown ale battered grouper, remoulade, lettuce, tomato, brioche bun

BLACKENED CAULIFLOWER WRAP ---------- 12
black bean hummus, cabbage, sprouts, tomato, red pepper, citrus vinaigrette V

POSH SAUSAGE SANDWICH ---- 12
pork sausage, brown mustard, sautéed peppers, caramelized onions, amoroso roll

FRENCH FRY PO BOY ---------- 6
shoestring fries, remoulade, lettuce, tomato, onion, pickles V

FINISH

PAVLOVA ---------- 8
meringue, whipped cream, berries, toasted almonds, honey gastrique V, GF

KEY LIME CRÈME BRULEE -------- 8
graham cracker, vanilla bean, key lime V

BEERAMISU ---------- 8
coffee stout, custard, wafers, chocolate V

★ *Pair with one of our stouts or porters*

SHIRTS AVAILABLE, SOFT TRI-BLEND LOCALLY MADE. $20 EACH

Find us on **FACEBOOK** @oldtowntavern

Find us on **INSTAGRAM** #oldtowntavernkw

V: vegetarian V: vegan GF: Gluten Free

Tony's Mini Café
AT THE SOUTHERNMOST SHELL GAS STATION

1900 N. Roosevelt Blvd., Key West
(305) 292-3309
Open 6am to 3pm
We Deliver

MAP # 7

Keeping Key West Awake…
One Café con Leche at a time!

Come try our signature "Buchi".
First one is free!

AWARD WINNING BBQ

BREAKFAST

Cuban Coffee

Buchi (single shot of espresso coffee)	**$0.50**
Double Buchi (double shot)	**$1.00**
Cortadito (Double shot cut w/milk)	**$2.00**
Colada (One full brew)	**$2.00**

Café Con Leche (Cuban Coffee w/steamed milk)
Small $2.00
Medium $2.50
Large $3.00
(also available over ice)

Breakfast Sandwiches

Cuban Bread & Butter (pressed/toasted)	**$1.50**
Cheese Toast	**$2.50**
Ham & Cheese Toast	**$4.95**
Bacon & Cheese Toast	**$4.95**
Sausage & Cheese Toast	**$4.95**
Egg & Cheese Sandwich	**$5.50**
Ham, Egg & Cheese Sandwich	**$6.50**
Bacon, Egg & Cheese Sandwich	**$6.50**
Sausage, Egg & Cheese Sandwich	**$6.50**
Steak, Egg & Cheese Sandwich	**$6.95**
B.L.T.	**$6.50**

Breakfast Platter **$7.50**
3-Egg Omelet served with your choice of Ham, Bacon or Sausage, grits and Cuban Toast

LUNCH

Specialty Sandwiches

Juicy Steak Sandwich **$8.50**
Finely chopped angus steak sautéed in mojo juice and topped with cheese.

BBQ Brisket Sandwich **$7.95**
Slow smoked and perfectly seasoned. Add Tony's homemade BBQ sauce to turn it up a notch.

BBQ Pulled Pork Sandwich **$7.50**
Slow cooked, lightly-smoked pork with special BBQ seasonings.

Roast Pork (Pan con Lechon) **$7.50**
Cuban style roasted pork with mojo juice and onions.

Meatloaf Sandwich **$6.50**
Homemade traditional style meatloaf, sliced and grilled.

Cuban Mix **$7.95**
Fresh cured sweet ham, roast pork, Swiss cheese, lettuce, tomato and pickles on Cuban bread.

Turkey Sandwich **$7.95**
Deli sliced turkey, cheese, lettuce tomato and pickles

The Sloppy Juan/Joe **$5.95**
Cuban or American style Sloppy Joe with Picadillo served on Cuban bread with papitas.

Ham & Cheese Sandwich **$6.50**
Fresh cured sweet ham, American, Swiss or provolone cheese, lettuce, tomato and pickles.

Egg Salad Sandwich **$5.95**
Tony's classic egg salad spread on your choice of bread, topped with lettuce, tomato, onion, pickles, salt and peppa!

Taco **$6.50**
Three traditional beef tacos served with cheese, lettuce, tomato and onions and topped with sour cream and salsa!

DAILY SPECIALS

– Monday –
Meatloaf Sandwich $5.00
Meatloaf Dinner $7.00

– Taco Tuesday –
3 Beef Tacos with all the trimmings
$7.00

– Wacky Wednesday –
French Dip
$7.00

– Turkey Thursday –
Turkey Dinner
$8.00

– BBQ Friday –
BBQ Platter:
Ribs, Chicken, Beef Brisket and Pulled Pork

– Seafood Saturday –
Fried Fish Sandwich $7.95
Seafood Stew with rice $7.95
Smoked Fish Salad Sandwich $7.95

KeyWestShell.com

Like us on Facebook:
Southernmost Shell Cuban Café

MAP # 13

Salsa Loca @ Cowboy Bills
618 Duval Street
Key West, FL

Free Delivery!
305-292-1865
Happy Hour 4-7pm

STARTERS
Nachos Supreme - with ground beef & shredded chicken 15.95
Ⓥ **Veggie Nachos Supreme** 10.95
Nachos with Beef or Chicken & Cheese 8.95
Nachos with Beans and Cheese 6.95

QUESADILLAS
Ⓥ **Cheese** S - 2.95 L - 4.95
Ⓥ **Mushroom or Spinach** S - 3.95 L - 6.95
Chichen S - 4.95 L - 8.95
Steak S - 5.95 L - 10.95
Shrimp S - 6.95 L - 12.95

DIPS (MADE FRESH DAILY)
Queso 5.95
Bean Queso 6.50
Chori Queso 7.50
Guacamole 6.95
Pico de gallo 3.95

Mexican Chicken Wings - (10) mild, medium, hot 9.95
Cocktail Camarones - Mexican style shrimp cocktail 15.95
Ceviche - diced shrimp, tomatoes, onions, jalapeños, cilantro & sliced avocado 15.95
Taco Salad with choice of ground beef or shredded chicken 12.95 add shrimp 3.50

GRINGO MENU
Served with French Fries

Mexican Cheesesteak - sliced steak with queso & jalapeños 12.95
Cheeseburger - American cheese, tomato, onion & lettuce 11.95
Chicken Sandwich - grilled or fried chicken breast with lettuce, tomato & onion 10.95
Sloppy Jośe - seasoned ground beef, queso & jalapeños 9.95
Chicken Tenders - strips of chicken, battered & fries 9.95

HOUSE SPECIALITIES
All served with rice, refried beans, ensaladita & flour tortillas

Chimichangas - soft or fries, two flour tortillas filled with sliced steak, shredded chicken, tender pork or shrimp, covered in queso 16.95
Flautas - three fried flour tortillas filled with shredded chicken & served with a creamy diabla sauce 15.95
Enchipolte Combo - grilled chicken, sliced steak, shrimp, peppers & onions in a chipotle pepper sauce 18.95
Carnitas - tender pork covered with salsa verde 15.95
Huevos Rancheros - three ranch-style eggs with ranchero sauce 9.95
Huevos Mexicanos - scrambled eggs with peppers, onions, tomatoes & chorizo 10.95
Salsa Lova Especial - one each: taco, burrito, enchilada, tamale, chili relleno & tostada 18.95
Ⓥ **Veggie Sincronizada** - grilled tortilla sandwich stuffed with cheese, mushrooms, spinach, tomatoes, jalapeños & topped with sliced avocado 13.95 (add steak or shrimp 3.50 or shredded chicken 2.00)

SPECIALITY TACOS
14.95
Served on 3 soft white corn tortillas with onion, cilantro, rice and refried beans

Tacos Carne Asada - sliced steak with diabla sauce on the side
Tacos Carnitas - tender pork with salsa verde on the side
Tacos al Pastor - sliced steak cooked in pineapple salsa
Tacos ala Diabla - sliced steak with chorizo sausage
Tacos Pesca - grilled fish with salsa verde on the side

FAJITAS
Served on a sizzling skillet with pepper & onions. Includes rice, refried beans, tortillas & ensaladita

Chicken	16.95	22.95
Steak	17.95	24.95
Shrimp	18.95	27.95
Salsa Loca Fajitas	19.95	29.95
Ⓥ **Veggie**	14.95	19.95

SPECIALTY BURRITOS
Extra large burrito topped with cheese & served with rice, refried beans & ensaladita

Macho Burrito - filled with ground beef & beans 14.95
Key West Burrito - filled with grilled chicken or steak, peppers & onions 16.95
Burrito California - filled with tender pork, topped with salsa verde
Burrito Mexicano - filled with steak, peppers & onions, topped with queso 16.95
Burrito Vallarta - filled with grilled shrimp, peppers & onions 18.95
Salsa Loca BFB - grilled shrimp, chicken, steak, peppers & onions, topped with salsa verde 18.95

ENCHILADA
Topped with cheese & served with rice, refried beans and ensaladita

Enchiladas Primas - 4 enchiladas: 1 each chicken, beef, steak & cheese 14.95
Chicken Enchiladas - 4 chicken enchiladas with enchilada, mole or ranchero sauce 14.95
Beef Enchilada - 4 beef enchiladas with enchilada or ranchero sauce 14.95
Enchilada Canales - 4 steak enchiladas topped with enchilada sauce 16.95

CHICKEN DISHES
All served with warm tortillas, rice, refried beans & ensaladita
Pollo al Mojo de Ajo - grilled chicken, onions & peppers in a sweet garlic sauce 15.95
Mole Poblano - grilled chicken, onions & peppers in a sweet brown mole sauce 15.95
Enchipolte Chicken - grilled chicken, onions & peppers in a chipotle sauce 15.95
Alambre Chicken - grilled chicken, peppers & onions covered in queso 15.95
Chicken Fajita Quesadilla - extra large tortilla filled with grilled chicken, onions, peppers & cheese 15.95

STEAK DISHES
All served with warm tortillas, rice, refried beans & ensaladita

Carne Asada - seasoned & grilled steak 16.95
Beef Alambre - sliced steak, peppers & onions covered in queso 16.95
Enchipolte Steak - sliced steak, onions & peppers in a chipotle sauce 16.95
Steak Fajita Quesadilla - extra large tortilla filled with grilled sliced steak, onions, peppers & cheese 16.95

SHRIMP DISHES
All served with warm tortillas, rice, refried beans & ensaladita

Camarones al Mojo de Ajo - grilled shrimp, onions & peppers in a sweet garlic sauce 17.95
Enchipolte Shrimp - grilled shrimp, onions & peppers in a chipotle sauce 17.95
Shrimp Fajita Quesadilla - extra large tortilla filled with grilled shrimp, onions, peppers & cheese 17.95
Shrimp Diabla - grilled shrimp, peppers & onions covered in a spicy diabla sauce 17.95

SIDE ORDERS
Taco - chicken or beef, soft or crunchy	3.25
Chili Relleno - chicken or beef	4.95
Ⓥ **Chili Poblano**	3.95
Tamale - chicken	4.95
Enchilada	4.50
Enchilada - cheese	3.50
Tostada - chicken or beef	4.95
Ⓥ **Chalupa** - bean	3.95
Ⓥ **Ensaladita**	3.95
Chorizo	3.00
Specialty Taco	5.25
Burrito - chicken or beef	4.50
Ⓥ **Burrito** - bean or potato	3.50
Rice & Refried Beans*	3.95
Tortillas - corn or flour	1.50
Jalapenos - fresh or pickled	1.50
Sour Cream	S-.50 L-1.50
Salsa Verde, Diabla, Habanero Sauce	1.50
Quart of Salsa & Chips	10.00

DESSERTS
6.95
Mexican Fried Ice Cream - crispy ball of vanilla ice cream topped with chocolate syrup or honey & whipped cream
Emmas's Sopapillas - crispy sopapillas covered in honey, cinnamon & whipped cream
Flan - vanilla custard topped with whipped cream
Chango - fried banana custard chimichanga topped with whipped cream

Ⓥ **Vegetarian** ***Note: Our Rice is made with Chicken Stock** **Like us on FaceBook**

MAP # 20

little Pearl

Fish House Wine Bar

Apps

WILD MUSHROOM & BLUE CRAB BISQUE 9

BANGKOK OCTOPUS 18
mint, basil, cilantro, mung beans

***SPICY TUNA TARTARE "BRÛLÉE"** 21

SHRIMP BRUSCHETTA 10
heirloom tomatoes, white balsamic, basil

***SEARED U-10 DIVER SCALLOPS** 18
baby bok choy slaw, tahini soy vinaigrette

BAKED OYSTERS 16
spicy Kimchi, Yuzu hollandaise, fried garlic

SAKE STEAMED CLAMS 14
sake, lemongrass & coconut

ARTISANAL CHEESES & FRUITS 19

SAUTÉED ESCARGOTS 11
puff pastry, garlic parsley butter

DUCK DUMPLINGS 14
chili garlic oil, scallion

Salads

KING CRAB & PAPAYA 22
serrano chili, holy basil, togarashi cashews, shiso vinaigrette

FRISÉE 13
soft boiled egg, bacon lardon, white balsamic vinaigrette

ORGANIC BABY SPINACH 14
danish blue cheese, apples, maple bourbon vinaigrette

MIXED BABY GREENS 8
miso ginger vinaigrette

BEETS & CHÈVRE 12

Sides

BREAD SERVICE house butter 3

KEY WEST NEW POTATO parsley & Key Lime butter 6

ROASTED HEIRLOOM BABY CARROTS black currants, hazelnut, honey 6

SESAME BRUSSEL SPROUTS fermented black bean, umani sauce 6

CORN kewpie mayo, lime, togarashi, bonita flakes 6

Raw Bar

***CEVICHE DU JOUR** 14

CHILLED KING CRAB MP

***OYSTERS 1/2 SHELL** MP

***POKE DU JOUR** 14

CAVIAR SERVICE
chef's selection of fine caviar 1oz
traditional accompaniments
110 / 150 / 200

Entrees

SAUTÉED LOCAL SNAPPER 27
pearl couscous, swiss chard, guava beurre blanc

GRILLED LOCAL SWORDFISH 29
sesame garlic broccolini, fingerling potatoes, miso brown butter

***YELLOWFIN TUNA AU POIVRE** 35
seasonal vegetables

JUMBO SHRIMP 24
stone ground grits, bacon lardon, beurre blanc

DAY BOAT FRESH MP
vegetable risotto, red wine caper escabeche

HEAD ON PRAWN BIBIMBAP 30
soft egg, fermented black beans, cabbage, jasmine rice, radish

***SEARED U-10 DIVER SCALLOPS** 34
roasted sweet corn puree, shiitake mushroom bacon, corn succotash, chorizo oil

"LITTLE PEARL" LOBSTER, SHRIMP, & CRAB POT PIE 24

8OZ MAGRET DUCK BREAST 42
wilted spinach, golden raisins, cognac shallot butter

Visit Our Sister Restaurants

Antonia's · Thirsty Mermaid Raw Bar & Restaurant

LITTLEPEARLKEYWEST.COM • 632 OLIVIA ST • OPEN 5-10PM

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OYSTERS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MAP # 9

ADDITIONAL FOOD, SUSHI ROLLS, AND KIDS MENU AVAILABLE

ISLAND CUISINE

Mangoes

KEY WEST • EST • 1980

STARTERS

Conch Sampler // Conch fritters with key lime caper aioli, conch salad, conch chowder 16

Mango Tuna Poke // Tuna, kimchee, avocado, mango habanero sauce, wakami salad 16

Salsa Trio // Black bean hummus, mango pico de gallo, and tomatillo avocado chutney served with plantain, malanga and tortilla chips 13

Chicken Flatbread // Manchego alfredo, jerk chicken, arugula, rum glazed bacon and roasted tomatoes 14

Steak Quesadilla // Flour tortilla, ghost pepper cheese, cheddar cheese, caramelized onion, sautéed mushroom, key lime cilantro crema 16

SALADS

Caribbean Cobb Salad // Artisan greens, rum glazed bacon,egg, roasted corn, black beans, heirloom tomato, queso fresco and key lime vinaigrette 13 (lg) 9 (sml)

El Corazon // Romaine hearts, marinated heart of palm, manchego cheese, herb croutons, and sour orange buttermilk dressing 12 (lg) 8 (sml)

Rainbow Salad // Kale, napa cabbage, brussel sprouts, avocado, radish, pepitas, fresh berries and mango vinaigrette 14 (lg) 10 (sml)

SANDWICHES

Local Catch Tacos // Fresh local catch, coleslaw, queso fresco, mango pico de gallo on corn tortillas 18

Sweet Chili Fried Shrimp Wrap // Shredded lettuce, heirloom tomato, red onion, pineapple, cilantro, avocado aioli 16

Jamaican Chicken Sandwich // Jerk chicken, lettuce, tomato, red onion and mango chutney on a brioche bun 15

Buracho Burger // 8oz Certified angus beef burger, mojo pork, rum glazed bacon, gruyere cheese, fried egg and guava ketchup on a brioche bun 17

Kobe Beef Burger // 8oz Snake River Farms kobe beef, smoked gouda, tomato jam, arugula, wild mushrooms, fried onions, parmesan truffle steak fries, roasted garlic aioli 28

SEAFOOD SPECIALTIES

Caribbean Coconut Curry // Lobster, shrimp, local catch, clams, tomatoes, cooked in a coconut curry sauce and served over basmati rice 36

Caribbean Shrimp Pasta // Linguini, sautéed key west pink shrimp, crab meat, manchego alfredo, asparagus and oven roasted tomatoes 36

Mahi Oscar // Seared mahi, crab meat, passionfruit buerre blanc, black bean quinoa cake, asparagus 34

Seared Yellowtail Snapper // Pan seared local snapper, coconut macadamia rice, rum citrus sauce, corn and tomato relish 35

CARIBBEAN SUSHI ROLLS

Ricky Ricardo Roll // Churrasco steak, black beans, avocado, tempura battered and deep fried and topped with pico de gallo and crispy plantains 20

Double Lobster Roll // Florida lobster tempura, asparagus, topped with avocado, maine lobster meat and spicy mayo 23

The Bubba Roll // Cracked conch, avocado, and cucumber, topped with conch salad, key lime aioli and conch fritters 19

Tiger Lilly Roll // Shrimp tempura, crab meat, cucumber, topped with watermelon radish, kimchee and ginger miso kewpie mayo 19

700 Duval Street • (305) 294-8002

mangoeskeywest.com

sun–thurs // 11am–11pm fri–sat // 11am–12am

HAPPY HOUR DAILY 4pm–7pm // 2 for 1 cocktails • 1/2 price Lunch and Dinner Starters

MAP # 22

MARTIN'S DINNER

DAILY FROM 4PM TIL CLOSE

FROM THE SEA

SHRIMP FETTUCCINI ALFREDO
Shrimp fettuccini with a saffron-alfredo sauce, tossed with grape tomatoes & fresh basil 28

MAINE LOBSTER FETTUCCINI
Maine Lobster fettuccini with saffron-alfredo sauce, tossed with grape,tomatoes & fresh basil 32

YELLOWTAIL "CAPRI"
Yellowtail filet pan sautéed & topped with caper-lemon butter, served with wild rice & steamed vegetables 34

GROUPER DIJON
Black grouper filet pan sautéed, topped with a Dijon crust, placed over champagne kraut & served with rosemary potatoes 36

LOBSTER TAIL "CARIBE"
8oz. lobster tail broiled with herb butter, served with cous cous & vegetable medley 36

LIVE MAINE LOBSTER
Whole live Maine Lobster, steamed and served with asparagus and potato-carrot purée
1 lb Maine Lobster 38

FROM THE AIR

AIRLINE CHICKEN BREAST (Organic)
Stuffed with spinach & Manchego cheese, served with potato-carrot purée, asparagus & mushroom sauce 26

VEGETARIAN

VEGETARIAN PLATE (Choice of 4 Veggies and 1 Starch)
Red cabbage, broccoli, cauliflower, asparagus, carrots, sauerkraut, wilted spinach, roasted rosemary potatoes, potato puff, wild rice, cous cous 26

FROM THE LAND

WIENER SCHNITZEL (a classic)
Veal cutlet sautéed golden brown, with spätzle & lingonberry marmalade 26

JÄGER SCHNITZEL
Wiener Schnitzel topped with our incredible mushroom sauce served with spätzle 28

LAMB OSSO BUCCO (Domestic Hind Shank)
Braised lamb shank served with a Burgundy sauce, red cabbage & roasted rosemary potatoes, garnished with poached peach half & lingonberry marmalade 29

CERTIFIED BLACK ANGUS RIB EYE STEAK
12 oz grilled rib eye, served with a green peppercorn sauce with potato-carrot purée & broccoli 36

FILET MIGNON
7 oz Tenderloin grilled to your request, served with a Béarnaise sauce, steamed broccoli & potato puff 38

ADD A LOBSTER
8 oz. Caribbean Lobstertail broiled 24
1 lb Maine Lobster steamed 28
with entrée only

MARTIN'S | 917 DUVAL STREET | KEY WEST
WWW.MARTINSKEYWEST.COM
305. 295. 0111

DAILY SPECIAL LIKE

CLASSIC " BEEF WELLINGTON "
DRY AGED CERTIFIED BLACK ANGUS RIB EYE
FLORIDA LOBSTER

BEST HAPPY HOUR IN TOWN
DAILY 4PM - 6PM

50 % OFF TAPAS , WELL MARTINI'S
WELL DRINKS & WINE BY THE GLASS

MARTIN'S
BAR & TAPAS

DAILY FROM 4PM TIL CLOSE

GERMAN POTATO SOUP
Creamy potato soup with leeks, potatoes & carrots. Made from scratch! **7.5**

LOBSTER BISQUE
Homemade with fresh Maine lobster, finished with cognac **9.5**

MIXED GREENS
Mixed greens topped with fresh tomatoes, dressed with a balsamic vinaigrette **6.5**
with blue cheese **9.5**

SUMMER SALAD
Mixed greens dressed with balsamic vinaigrette,garnished with mangoes and strawberry, topped with blue cheese **14.5**

BLACK FOREST SALAD
Bacon & onions sautéed to a crisp, served on a bed of mixed greens, garnished with tomatoes **14.5**

TROPICAL WALDORF SALAD
Mixed greens with fresh apples, celery, walnuts, grapes & mango, dressed with honey mustard **14.5**

CAPRESE SALAD
Mozzarella & cherry tomatoes, fresh basil, marinated with balsamic vinaigrette, served on a bed of arugula, finished with olive oil **11.5**

SEA SCALLOPS FLORENTINE
Fresh sea scallops sautéed with bacon & spinach, broiled with farm fresh Gouda cheese, served in the shell **14.5**

CRAB CAKES
With jalapeño remoulade **14.5**

CALAMARI CEVICHE MARTINI
With seaweed salad & ginger **13.5**

ESCARGOT " AT HOME "
Escargot broiled in a classic garlic herb butter, served in the shell **14.5**

GRILLED LAMB CHOPS
Served with a jalapeño remolade **16.5**

TUNA TATAKI
Tuna Tataki garnished with seaweed salad, ginger and wasabi sauce **16.50**

GRILLED VEGGIE SAMPLER
Carrots, asparagus, broccoli cauliflower and potato puff **10.5**

SERRANO HAM
Served with cornichons & side of bread **11.5**

BAKED BRIE CHEESE
Served on arugula with poached pear & lingonberry marmalade, finished with a mango sauce **15.5**

SHRIMP & SCALLOP SKEWER
Served with a spicy mango sauce **15.5**

PORK TENDERLOIN & BERMUDA ONION SKEWER
Served with Mojo Rocho sauce **12.5**

CHEESE SAMPLER
2 cheeses of the day with grapes, Dijon mustard , lingonberry marmalade & Cornichons **14.5**

SEAWEED SALAD *9.5*

PATE OF THE DAY
Served with homemade bread & tarragon mustard **13.5**

SCHNITZEL STRIPS
Pork tenderloin cutlet sautéed golden brown served with jalapeño remoulade & Lemon **15.5**

BRATWURST
On Sauerkraut **12.5**

SIDES

SPÄTZLE, RED CABBAGE
CHAMPAGNE KRAUT
ROSEMARY POTATOES
WILD RICE, COUS COUS
4.5

BREAD BASKET
3.5

MARTIN'S SIGNATURE MARTINI'S

KEY WEST SUNSET
Orange vodka, orange juice, peach schnapps finished with grenadine

DIRTY MARTINI
Vodka or gin and olive juice

BLUE MARTINI
Vodka martini garnished with blue cheese olives

APPLETINI
Citron vodka and apple pucker with a splash of sour mix

ULTIMATE COSMO
Citron vodka, triple sec, fresh lime juice & a splash of cranberry

LEMON DROP
Citron vodka, triple sec, fresh squeezed lemon and sugar rimmed glass

ESPRESSOTINI
Vanilla vodka, Kamora coffee liqueur and espresso

CHOCOLATETINI
Vanilla vodka, Kamora coffee liqueur, house made Belgium chocolate liqueur

RASPBERRYTINI
Raspberry vodka, raspberry liqueur

KEY LIME MARTINI
Vodka, Licor 43 & lime juice Keke Beach liqueur

$9.5

BEST MARTINI'S & HAPPY HOUR IN TOWN

DAILY 4PM - 6PM
50 % OFF TAPAS , WELL MARTINI'S WINE BY THE GLASS & WELL DRINKS

MARTIN'S | 917 DUVAL STREET | KEY WEST
WWW.MARTINSKEYWEST.COM
305. 295. 0111

D

MAP # 23

NINE ONE FIVE

Restaurant & Bar

915 DUVAL ST., KEY WEST
OPEN NIGHTLY 6PM - 11PM

RESERVATIONS (305) 296-0669
OR
915DUVAL.COM/RESERVATIONS

SHAREABLES

ABSURDLY ADDICTIVE ASPARAGUS ... 10
Pancetta, pine nuts, garlic, lemon zest

CLAMS & SPICY CHORIZO ... 16
One pound littlenecks, white wine, cherry tomatoes, crispy garlic flakes, crostini

SICHUAN EGGPLANT & TOFU ... 14
Sichuan peppercorns, garlic, ginger, cinnamon, soy sauce

ROASTED BUTTERNUT SQUASH ... 14
Ginger, tomatoes, Greek yoghurt, lime & walnuts

GRILLED OCTOPUS ... 18
Chickpea ragout, Pancetta, spicy arugula pesto

PEKING DUCK CONFIT ... 18
Chinese 5spice, Asian slaw, scallion

FRIED FRESH CALAMARI ... 10
Lemon aioli

ARTISAN CHEESE PLATE ... 16
Port soaked cherries, Marcona almonds, Fla. Keys Honeycomb

CHIPOTLE PORK TACOS ... 14
Slow braised pork, guacamole, lime créma, queso fresco, flour tortillas

ROASTED CAULIFLOWER & CAPERS ... 7

CARMELIZED BRUSSEL SPROUTS ... 7
Pan charred, lemon zest and parmesan

CONE OF FRIES ... 7
House made aioli

Executive Chef - Zachary Moses

Check out our sister restaurant "Bagatelle"
www.BagatelleKeyWest.com

SALADS

ROASTED BEET SALAD ... 12
Watercress, goat curd, walnut gastrique, sherry vinaigrette

SUMMER SALAD ... 14
Wild spring mix, watermelon, greek feta, pickled onion, kalamata, chardonnay viniagrette

ARUGULA & PECORINO ... 12
Organic baby arugula, fennel, granny smith apples, imported pecorino & peppercorn dressing

BURRATA ... 15
Heirloom cherry tomato, basil pesto, aged balsamic

MAINS

LOCAL GROUPER ... 35
Locally sourced, pan seared black grouper, squid ink fettuccinni, fire roasted tomato cream sauce

WILD SALMON ... 28
Pan seared med rare, ancient grains, pearl barley, leeks, beurre blanc

SEARED DIVER SCALLOPS ... 32
Pancetta & herb risotto, preserved lemon cream, basil oil

WHOLE YELLOWTAIL SNAPPER ... MP
Crispy fried, thai chili sauce, basmati rice, napa cabbage

SOUL MAMA SEAFOOD SOUP ... 34
KW Pink shrimp. clams, local grouper, mild Thai green curry

FILET AU POIVRE ... 45
8oz Prime Filet, green peppercorn sauce, cone of fries

CHURRASCO ... 32
8oz churraco steak, wild mushroom rissotto, charred asparagus, chimichurri

ORGANIC CHICKEN ... 26
Oven roasted French breast, caramelized endive, roasted vegetable, rosemary demi-glace

GRASS FED BURGER ... 20
Truffled mozzarella, carmelized onion, on a brioch bun, cone of fries

HOMEMADE PASTAS

half / full

PAPPARDELLE ... 26
Kobe beef bolognese, parmesan reggiano, creme fraiche

LOBSTER RAVIOLI ... 16 / 26
Florida Keys lobster, in a rich lobster fennel broth

SHRIMP FETTUCCINE ... 16 / 26
KW pink shrimp, lemon chili oil, baby arugula, capers

FILET MIGNON RAVIOLI ... 16 / 26
Filet Ragout, mushroom demi-glace

TORTELLONI DE CASA ... 16 / 26
Shaved black truffle, ricotta, pecorino cream sauce

SPRING PEA RAVIOLI ... 16 / 26
Organic spring peas, fresh herbs, ricotta, lemon butter

RAW

***GROUPER CEVICHE ... 14**
Avocado, orange supremes, fresh lime

***AHI TUNA GRAVLAX ... 16**
Ginger soy vinaigrette, jalapeno, saffron aioli

***WILD SALMON TARTARE ... 14**
'Mojito' cured salmon, rice wine dijon dressing

***BEEF CARPACCIO ... 16**
Prime filet mignon, truffle oil, baby arugula & Parmesan Reggiano

Gluten Free - Vegetarian
**consuming raw or under cooked meats, seafood or shellfish may increase your risk of food borne illness*

MAP # 28

SMALL PLATES

POINT5 CAESAR 10
Romaine hearts, homemade dressing, imported parmesan reggiano, fresh croutons

ROASTED BEET SALAD 12
Arugula, goat cheese, walnut gastrique, sherry vinaigrette

IMPORTED BURRATA 16
Herbed tomato, baby arugula, imported aged balsamic

OCTOPUS SALAD 14
Marinated octopus, garbanzo, preserved lemon, red onion, extra virgin olive oil

FLA. KEYS GROUPER CEVICHÉ 14
Avocado, lime, crispy tortilla chips

ARTISAN CHEESE PLATE 16
Habanero infused honey, apple and crostini

CHARCUTERIE 16
Assortment of aged meats, marinated olives, house made mustards, crostini

DEVILS 10
Crisp bacon wrapped dates, blue cheese

SICHUAN EGGPLANT 12
Sichuan peppers, fresh garlic, ginger, cinnamon & soy sauce

ROSEMARY CRUSTED LAMB CHOP 18
N.Z Lamb, roasted tomato rissotto, wild mushroom demi-glace

SHISHITO PEPPERS 8
Wok blistered with preserved lemon, sea salt & lemon oil

POINT 5 FRIES 8
Truffled Sea Salt

HOMEMADE PASTAS

SPRING PEA RAVIOLI HOMEMADE 15
ravioli, organic spring pea, ricotta, lemon butter

GNOCCHI 13
Sundried tomato cream sauce

LOBSTER RAVIOLI 24
Florida Keys lobster, in a rich lobster fennel broth

SHRIMP FETTUCCINE 26
KW pink shrimp, lemon chili oil, baby arugula, capers

TACOS

CHIPOTLE PORK TACOS 14
Slow braised pork with avocado, jicama slaw, chipotle aioli, flour tortillas

CARNE ASADA TACOS 16
New York strip beef, house made guacamole & tomatillo salsa, flour tortillas

LOCAL FISH TACOS 16
Lightly blackened fresh Grouper w/Romaine, avocado, micro cilantro & chipotle aioli, flour tortillas

WALNUT PISTACHIO TACOS 14
Romaine hearts, avocado, cherry tomatoes, cumin, garlic & sweet chili sauce.

Executive Chef - Zachary Moses

MEATS

Burgers are 8oz of 100% Grass-fed Beef

POINT FIVE BURGER 16
Tamarind onion jam, imported manchego, fries

BLACK & BLUE BURGER 17
Thick cut applewood bacon, rogue creamery smoky blue cheese, caramelized onions, fries

MONGOLIAN RIBS 22
1lb of imported fall off the bone baby backs with Asian Slaw

CHURRASCO 24
house dry rub, chipotle cream gnocchi, chimmichurri

SWEETS

PEANUT BUTTER CHOC TART 9
Served warm with mixed berry jam and Tahitian vanilla ice cream

KEY LIME BAR 9
Bruléed with grapefruit & orange supremes

POINT5

Upstairs at Nine One Five
6pm – Midnight

915 Duval St., Key West
(305) 296-0669

We pride ourselves of fresh locally sourced ingredients, therefore menu selections and prices may be subject to change

MAP # 26

one DUVAL

WATERFRONT DINING AT THE PIER HOUSE

BEGINING AT 5PM.
RESERVATIONS RECOMMENDED.
DINE OUTSIDE OR INSIDE
IN AC COMFORT.

SALADS & SOUPS

Pier House Garden Verse 9
crisp field greens, heirloom baby tomatoes, cucumbers, shredded carrots

Caesar 10
crisp hearts of romaine, grated parmesan cheese, Cuban bread croutons, lemon anchovy dressing

Roasted Beet & Goat Cheese Salad 12
oven roasted beets, goat cheese, arugula, balsamic reduction and candied pecans

Caprese Salad 13
fresh mozzarella, crispy prosciutto, jubilee tomatoes, fresh basil, extra virgin olive oil

Creamy Conch Chowder 9
served with a hint of sherry

Island Pumpkin Soup 8
coconut and curry

STARTERS

***Tune Poke** 14
ahi tuna salad, avocado, nori, sesame seeds, ginger soy vinaigrette, crispy wontons, wasabi mayo

***Pan Seared Scallops** 15
pan seared sea scallops, roasted red bell pepper sauce, arugula and basil oil

Fried Lobster Ravioli 14
panko crusted lobster ravioli, creamy sun-dried tomato sauce

***Crab Cake** 16
lump crab cake, arugula and avocado salad, key lime mustard sauce

SIDES

Mash 4 *Cuban Yellow Rice* 5
Sauteed Spinach 4
Grilled Asparagus 4
Lobster Mac & Cheese 14

ENTREES

Beef Tenderloin 32
with Lobster Tail 58
truffle fingerling potatoes, grilled asparagus, crispy onions, wild mushroom burgundy sauce

***12 oz. New York Strip** 36
with Lobster Tail 60
port wine demi, truffle mash, grilled asparagus

***Guava & Molasses Glazed Pork Chop** 26
grilled bone-in 12oz pork chop, chipotle mashed potatoes, asparagus and baby carrots

Spiny Lobster 42
7 oz grilled Caribbean lobster tail, Cuban style yellow rice, key lime butter sauce

Key West Yellow Tail 28
pan seared yellow tail snapper, scallion potato cake, sautéed garlic spinach, citrus reduction

Pan Seared Black Grouper & Blue Crab 34
local black grouper with mashed potatoes, blue crab and sun-dried tomato cream sauce and asparagus

***Plantain Crusted Ahi Tuna** 27
chilled sesame udon noodles, braised baby bok choy, toasted nori, soy vinaigrette

***Seafood Linguini** 32
Key West pink shrimp, warm water lobster, scallops, white wine cream sauce

Chicken Piccata 25
pan seared chicken breast, saffron rice, asparagus, lemon caper sauce

Butternut Squash Ravioli 24
butternut squash ravioli tossed with crimini mushrooms, spinach and creamy sundried tomato sauce

Pier House
RESORT & SPA
REMINGTON

ONE DUVAL STREET | 305.296.4600 | PIERHOUSE.COM |

TERRY'S PICKY PALATE

Write What You Know Dept.: Sampling the entire menu at HMF Sidecar Speakeasy

BY **TERRY SCHMIDA**
KONK LIFE COLUMNIST

Many years ago when I was a brand-new food reporter in Key West the photographer I was working with nearly choked on his beer one night when he overheard me assure the manager of a newly-opened restaurant that I really was looking forward to sampling the ENTIRE menu at the place. Presumably at more than one sitting.

A fire, as it turned out, waterfront real estate prices, and even exotic dancers, all conspired to deny me my bucket-list quest to appraise "one of each" of the eatery's offerings – all of which were actually named after local personalities, i.e: the Tom Oosterhoudt All Beef Wiener, etc.

This fond food memory resurfaced recently when I was offered the chance to sample yes, the entire (sharing-friendly) menu at HMF Sidecar Speakeasy, the relatively new and fabo resto located at the time-honored Casa Marina Waldorf Astoria Resort, 1500 Reynolds St. This unique opportunity allowed me to truly evaluate the culinary artistry of Chef Alex Beaumont, a Quebec City native who earned his stripes, in part, by cooking at the Chateau Frontenac, the most famous hotel in Canada's (mostly) French-speaking province. Though he handles food and beverages at all Waldorf Astoria's area kitchens, (including those at The Reach,) it is at the Casa Marina, a grand old hotel like the Frontenac, where he seems most at home.

My feast began with the Key West Smoked Jumbo Pink Shrimp Cocktail.

"Mixologist" Maxwell Dean's classic yet contemporary cocktails are a big draw at HMF Sidecar Speakeasy.

While some local restaurants have switched to imported shrimp, "Chef," as he's affectionately referred to at the Casa, has stubbornly resisted doing so. What's more, his cocktail is smoked (and delicious) and served with a dipping "sauce" that's actually a "rustic Bloody Mary gazpacho," along with the tangy lemon and lime wedge garnish. If you like Key West shrimp you'll LOVE this presentation.

Next up was the Heritage Farm Pork Belly Bao Bun, a set of three Asian-inspired taco-esque rolls stuffed full of tender meat, a sweet soy barbecue glaze, papaya/apple slaw, and house-made spicy pickles. (I'm a big pickle guy, and could munch on these all afternoon!)

But I digress.

Lobster Chorizo Flatbread was so delectable I almost stalled here as I savored the tender local lobster, marinated artichoke, sundried tomato, arugula and basil, all drizzled with a delicate truffle oil. Order a half- or full-portion of this delicacy.

After a quick breather during which I watched head "Mixologist" Maxwell Dead perform the feat of crafting his own-recipe cocktails with aplomb it was back to food tasting, this time with the Hummus Trio. Chef's tasty traditional, roasted red pepper, and edamame hummus was served with crunchy crudites – including unusual watermelon radishes, celery and carrot sticks, and cauliflower.

Chef's fave dish, and probably mine too, is the Crispy Green Tomato and Buratta salad, which includes a generous portion of the squirt-with-a-knife cheese that really gives this dish its rare flavor.

An Imported Artisan Cheese Board – with fabulous charcuterie add-on, (including homemade pastrami) was fantastique, and the three desserts, including a to-die-for dense french chocolate cake called "Opera," and a mouth-watering Strawberry Short Cake. Simply sublime.

I could go on but, well, you get the picture. For a unique Key West experience, head over to sample this extraordinary menu, ask Dean to mix up one of his iced cocktails, relax, and enjoy.

And I will leave it to some other lucky duck to review the tempting drink menu - after they get to know it all.

Fun fact of the week:

All the food reviewed in this column gets eaten!

HMF Sidecar is open from 6 p.m. to midnight, daily. Credit cards are accepted. Valet parking is available.

For more information, call 305-296-3535. ■

MAP # 32

Sun-Sun

OCEANFRONT • KEY WEST, FLORIDA

Located at the Casa Marina Resort
1500 Reynolds Street, Key West

View all our menus at www.casamarinaresort.com

Reserve via Open Table or Call (305) 296-3535 ext. 6219

APPETIZERS

Casa Marina "Manhattan" Style Conch Chowder 12
sherry, coconut milk

Florida Lobster Crab Cake 16
cilantro remoulade, black bean and mango salsa

Yellowfin Tuna Poke Mini Tacos 19
ginger soy marinated, mango, red pepper, black sesame seed, wakame *

Mediterranean Flatbread ** 20
grilled flat bread, feta cheese, marinated artichokes and olives, roasted tomatoes, hummus

House Smoked Fish Dip 15
flat bread crisps, roasted tomato

Bahamian Conch Fritters 16
key lime mustard

Coconut Shrimp 15
pineapple plum sauce, honey sriracha aioli, grapefruit segments

Jumbo Gulf Wild Shrimp Cocktail 19
horseradish cocktail sauce, tarragon lemon aioli

SALADS

salad add-ons: grilled shrimp 14 ~ wild caught today's catch 12 ~ marinated chicken breast 10

Caribbean Caesar 16
mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons

Roasted Beet & Baby Field Greens 18
goat cheese, grapefruit segments, candy striped beets, whole grain mustard vinaigrette, spiced almonds**

ENTREÉS

Gulf Shrimp & Scallop Fettucine 36
chardonnay cream sauce, caramelized fennel, pancetta, fresh basil

Pineapple Chicken Saltimbocca 30
prosciutto, fingerling potatoes, carrots, roasted chicken, lime lemongrass broth

Polenta Cake Napoleon 32
pickled beech mushrooms, caramelized onions, goat cheese, garlic sautéed spinach, smoked red pepper emulsion

Pool Side Steak House Burger 26
8 oz burger patty, sherry caramelized onion, burgundy reduction, onion challah roll, steak fries

Coconut Poached Lobster 36
yucca risotto, papaya slaw, curry aioli

Black Angus Prime Skirt Steak 38
yucca fries, chimichurri, caramelized balsamic cipollini onion

SIDES

Steak Fries with Roasted Garlic Aioli	4
Truffle Fries with Parmesan and Chives	5
Asparagus with Piquillo Pepper and Pancetta	5
Island Rice with Mango and Jalapeño	5
Fresh Mixed Fruit	6

DESSERTS

Homemade "Preserve" Key Lime Duo 12
tahitian vanilla ice cream, pistachio **

Pineapple Upside Down Cake 11
warm pineapple cake, buttery caramel sauce **

Valrhona Chocolate Mousse 11
black sea salt, raspberry sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. * This item contains (or may contain) raw or undercooked ingredients.*
*** This item contains (or may contain) nuts. Gratuity is added for parties of 6 or more.*

MAP # 6

BAKERY AVAILABLE ALL DAY!

BREAKFAST & LUNCH
7:30AM - 4PM

MOONDOG
CAFE & BAKERY

8AM–10PM | 823 WHITEHEAD ST | MOONDOGCAFE.COM

BAKERY AVAILABLE ALL DAY!

LUNCH & DINNER
4PM - 10PM

breakfast

Moondog serves all-natural pasture-raised eggs.

MOONDOG CLASSIC 2 eggs your way, choice of ham, applewood bacon or sausage with toast & breakfast potatoes 10
sub homemade croissant or locally made bagel 1.5

STEAK & EGGS
grilled 8 oz sirloin, 2 eggs your way, breakfast potatoes, & chimichurri sauce (gf) 16.5

SHAKSHUKA
2 eggs baked in spicy mediterranean tomato sauce with cumin, fresh dill & garlic grilled ciabatta (v) 13.5
(gf available / sub tofu to scramble to make vg) 15.5

NORMAN'S HUEVOS RANCHEROS
2 eggs sunny-side up, corn tortilla, spicy mexican salsa, avocado, black beans & sour cream (v/gf) 12.5

QUICHE LORRAINE
roast ham, applewood bacon, caramelized onions & gruyere cheese served with petite salad 14

TODAY'S VEGGIE QUICHE
served with petite salad 14

BREAKFAST TACOS
scrambled eggs, soft corn tortilla, queso fresco, pico de gallo, avocado & sour cream (v/gf) 10.5

FEEL GOOD BOWL
organic tricolor quinoa, sautéed red onions, pepper, kale, mushrooms, chickpeas, avocado & pepitas 11.5 (vg/gf) *add sunny egg 1.5*

EGG AND CHEESE CROISSANT
choice of cheese on our homemade croissant (v) 10
add applewood bacon 1.5 add avocado 2

SMOKED SALMON & BAGEL
norwegian smoked salmon, capers, red onions, tomato, cream cheese & locally made bagel 13.5

BREAKFAST SWEETS

BUTTERMILK PANCAKES
real maple syrup (v) 9
add seasonal berries or banana 2

BLUEBERRY-LEMON QUINOA PANCAKES
organic tricolor quinoa, fresh blueberries, real maple syrup (vg/gf) 11

THE ELVIS FRENCH TOAST
our banana bread stuffed with special recipe peanut butter, served with crumbled applewood bacon, banana & bourbon maple syrup (n) 12

BRIOCHE FRENCH TOAST
seasonal berries, toasted almonds & real maple syrup (v/n) 10.5

MAMA'S FRESH FRUIT & GRANOLA
warm spices, dried fruits, sunflower seeds, pecans, walnuts & fresh fruit with yogurt or nondairy milk (vg/gf/n) 10.5

OMELETTES

with choice of toast | substitute egg whites 1
substitute our house made croissant 1.5

POPEYE'S GARDEN
sautéed garlic, spinach & kale, house pesto, avocado, feta cheese, tomato (v/n) 12.5

SEAFOOD
blackened shrimp, scallops & crab, tomato, pesto sauce & green onions (n) 15.5

HAM & CHEESE
roast ham, sautéed spinach & vermont white cheddar 11.5

ASPARAGUS & ROASTED BEET
with caramelized onions & goat cheese (v) 11.5

BACON & CREAMY GRUYERE
with caramelized onions 12

BENEDICTS

served with breakfast potatoes
substitute our homemade croissant 1.5
change to polenta cake to make it gluten free 2

THE CLASSIC BENEDICT
roast ham, poached eggs, english muffin & classic hollandaise sauce 12

SMOKED SALMON BENEDICT
norwegian smoked salmon, poached eggs, english muffin & key lime-caper hollandaise 14.5

CAPRESE CROISSANT BENEDICT
grilled tomato, pesto, fresh mozzarella, poached eggs, homemade croissant & classic hollandaise (v/n) 15.5

THE VEGGIE BENEDICT
garlic, kale, shiitake, sautéed onions, grilled tomato, poached eggs, english muffin & classic hollandaise sauce (v) 15

BLACKENED SHRIMP BENEDICT
sautéed blackened shrimp, poached eggs, english muffin & key lime hollandaise 16

LET'S SHARE

CHAR-GRILLED OCTOPUS SALAD
blackened with cucumber, tomato, red onions, lemon, olive oil, fresh herbs & feta (gf) 10.5

BAKED BACON & GRUYERE SPREAD
with caramelized onions & garlic grilled ciabatta 12

TRUFFLED FRENCH FRIES
truffle oil, fresh herbs, parmigiano reggiano (v/gf) 7.5

STUFFED AVOCADO CAPRESE
1/2 avocado, fresh mozzarella, cherry tomato, basil pesto, spinach, & balsamic reduction (v/gf/n) 9

CHICKEN POTSTICKERS
with wasabi-soy-ginger sauce 7.5

ROASTED GARLIC-HONEY BRUSCHETTA
fresh mozzarella, tomato, red onions, balsamic reduction (v) 10.5

SWEET POTATO FRIES
with key lime curry sauce (v/gf) 5

SOUP
cream of tomato, herb croutons, basil oil (v) 6.75

AHI TUNA POKE
edamame, cucumber, pineapple salsa, wasabi-soy-ginger sauce, avocado, scallions & toasted sesame seeds (available vg with tofu) 14.5

CAST IRON TRUFFLE MAC N CHEESE
fresh herbs, sharp cheddar bechamel, parmesan & toasted breadcrumbs (v) 9

GRILLED VEGETABLE "CHARCUTERIE"
artichoke hearts, eggplant, carrots, olives, red pepper, mushrooms & oil-cured tomatoes with hummus, fresh herb sauce & garlic grilled ciabatta (vg) 14

WOK-FIRED BRUSSELS SPROUTS shaved brussels, red onions, wasabi-mustard-soy dressing & toasted sesame seeds (vg) 9

FRESH SPINACH & ARTICHOKE DIP
served warm with parmesan, breadcrumbs, truffle oil & garlic grilled ciabatta (v) 13

MOON MAINS

CAST-IRON SNAPPER
served mediterranean style with tomato, capers, olives, chili flakes, onions & peppers with feta cheese, cilantro & saffron rice (gf) 26

GRILLED CHURRASCO STEAK
spice-rubbed 10 oz sirloin steak, fresh herb chimichurri, grilled onions & tomato served with fries & petite salad (gf) 27

KEY WEST FISHERMAN'S BOWL
fresh catch, clams, shrimp, mussels, crab, scallops, spicy tomato broth, fennel & herbs with garlic grilled ciabatta 32

LOBSTER & MUSSELS FRA DIAVOLO PASTA
butter-poached 7 oz sliced florida lobster tail, PEI mussels, spicy tomato sauce with fresh fettuccini & herbs 28

1/2 ROASTED CHICKEN VINDALOO
indian-spiced chicken, biryani rice served with yogurt sauce and coriander-coconut chutney (gf) 24.5

GROUPER PICATTA
fresh & local, white wine, tomato, capers, garlic & butter, homemade parisian gnocchi, grilled asparagus 27

THAI COCONUT-LEMONGRASS MUSSELS
1 pound of PEI mussels, garlic, shallots, lemongrass, thai red chilis, coconut broth & cilantro with garlic grilled ciabatta 18

PORCINI MUSHROOM TORTELLINI
sautéed wild mushrooms, garlic, spinach, cherry tomato, pesto cream sauce, parmigiano-reggiano (v/n) 18

BBQ SHRIMP & POLENTA CAKE
our house bbq sauce with shrimp, roasted pepper & goat cheese polenta cake with sauteed spinach (gf) 23

STIR-FRY BOWL
sautéed haricots verts, onions, peppers, kale, chickpeas, mushrooms, organic tricolor quinoa with soy-ginger-wasabi sauce
choice of: fresh catch 24 | shrimp 22 | or tofu vg 19

Moon Burgers

OUR HOUSE BURGER OR UPGRADE TO ORGANIC KOBE BEEF 3
served on brioche bun with potato chips or upgrade to fries, sweet potato fries or petite salad 2

THE MOONDOG
vermont white cheddar, lettuce, tomato, red onions, pickle spear & magic sauce 13.5

BIG PAPA
swiss cheese, caramelized onions, applewood bacon & chipotle aioli 14.5

THE JOHNNY CASH
blackened with grilled onions & peppers vermont white cheddar, sriracha mayo 14.5

CINCO DE MAYO
spicy mexican salsa, queso fresco, grilled jalapeño, avocado, fresh cilantro 16

BETTY BLEU
gorgonzola, sautéed mixed mushrooms, red onions, balsamic mayo 15.5

RISE & SHINE
vermont white cheddar, applewood bacon, fried egg & bourbon maple syrup 14.5

THE GREEN GIANT
our veggie burger made with legumes, broccoli, carrots, mushrooms, scallions & sunflower seeds on grilled ciabatta with avocado, green 'goddess dressing, lettuce & tomato (vg) 15.5

THE JOHN WAYNE
our house bbq sauce, applewood bacon, char-grilled onions, pepperjack cheese 15

THE FRENCHMAN
crispy onions, brie cheese, roasted honey-garlic jam & arugula 15.5

GRILLED PIZZAS

gluten-free crust 1 • sub vegan cheese 1

BBQ CHICKEN
our house bbq sauce, roasted hand-pulled chicken, pickled red onions, cheddar, mozzarella & fresh cilantro 15.75

GRILLED VEGGIE & PESTO
eggplant, artichoke, pepper, red onions, carrot, tomato & fresh mozzarella (v/n) 16

ITALIAN SAUSAGE & ROASTED PEPPER
roasted eggplant, grilled onions, marinara sauce, mozzarella & parmesan cheeses 15.75

SHRIMP & BACON
white pizza with caramelized onions, oil-cured tomatoes, gruyere, mozzarella, lemon & green onions 16.5

ROASTED MUSHROOM, TRUFFLE & FONTINA
mixed mushrooms, garlic, fresh herbs, fontina cheese, oil-cured tomatoes, truffle oil & arugula (v) 15.5 | *add sunny egg 1.5*

MOROCCAN LAMB
tahini spread, spiced lamb, fresh tomato, mozzarella, tzatziki sauce & fresh mint 16.5

FIG & GORGONZOLA
olive oil & garlic, dried mission figs, caramelized onions, gorgonzola, fresh spinach (v) 16

CHICKEN & ARTICHOKE
white pizza with roasted hand-pulled chicken, spinach, shaved fennel, mozzarella & balsamic reduction 15.5

TACOS

3 SOFT CORN TORTILLAS
AVOCADO • SOUR CREAM • QUESO FRESCO
CHIMICHURRI & PICO DE GALLO

choose one: (sorry we cannot mix and match)
Blackened Mahi (gf) 15.5
Sautéed Garlic Shrimp (gf) 15
Grilled Steak (gf) 16
Blackened Tofu (gf) 15
(vg) Vegan Cheese Available

SANDWICHES

served with potato chips
upgrade to fries, sweet potato fries or petite salad 2 • gluten-free wrap available

BLAT
applewood bacon, lettuce, avocado, tomato, chipotle mayo, toasted sourdough 10.5

TARRAGON CHICKEN SALAD SANDWICH
roasted hand-pulled chicken, lemon-tarragon mayo, celery, dried cranberries, pecans & arugula on grilled ciabatta bread (n) 11

BLACKENED MAHI SANDWICH
with house avocado mayo, lettuce, tomato on grilled ciabatta bread 13.5

AVOCADO TOAST
smashed avocado, lemon, feta cheese, shaved radish, arugula & toasted pepitas on whole wheat toast (v) 10 | *add egg 1.5*

PORTOBELLO, ROASTED PEPPER & PESTO
fresh mozzarella, house pesto & fresh spinach on grilled ciabatta bread (v/n) 11

CROQUE MONSIEUR
roast ham & swiss cheese, caramelized onions, bechamel sauce, herbes de provence on sourdough 12 | *add egg for "madame" 1.5*

TURKEY, AVOCADO & CHEDDAR
vermont white cheddar, cucumber, greens, tomato, chipotle mayo on grilled ciabatta bread 11

ADD-ONS: APPLEWOOD BACON 2 • AVOCADO 2.5
CARAMELIZED ONIONS 1 • CHEESE 2
(choice of: vermont white cheddar, swiss, goat, pepperjack)

Bakery

Homemade Artisan Pastries, Croissants, Cookies, Cakes & Tartlets!

HAPPY HOUR 4:30-6:30
MIMOSA —BAR—
16 BEERS ON TAP
$5 & $7 APPS
GF & VEGAN OPTIONS

salads

CHICKEN COBB SALAD
roasted hand-pulled chicken, grilled corn, applewood bacon, hard-boiled egg, red onions, tomato, spinach, togarashi-spiced ranch dressing (gf) 13.5

CHEF SALAD
turkey, bacon, tomato, grilled pepper, cucumber, vermont white cheddar, red onions, hard-boiled egg, kalamata olives, greens, citrus-basil vinaigrette (gf) 14

QUINOA SALAD organic tricolor quinoa, chickpeas, roasted beets, green apple, red onions, avocado, spinach, toasted almonds, orange-cumin vinaigrette (vg/gf/n) 13

GRILLED STEAK SALAD
8 oz sirloin, pickled red onions, gorgonzola cheese, greens, crispy shallots, balsamic dressing (gf) 16.5

GRILLED CAESAR SALAD
grilled romaine hearts, our caesar dressing, herbed croutons & parmigiano reggiano 10 *add roasted chicken 4 | add blackened shrimp 5*

AVOCADO & VEGGIE
roasted beets, kale, shaved radish, grilled carrot, green goddess dressing, sprouts, pumpkin seeds (vg/gf) 13.5

LOBSTER
7 oz butter-poached florida lobster tail, haricots verts, kalamata olives, hard-boiled egg, potato, tomato, capers, greens, citrus-basil vinaigrette (gf) 23.5

All food is made to order. We thank you for your patience! Our kitchen is gluten-free friendly; however, it is not certified gluten free. While we do our best to keep our ingredients separate, our kitchen does contain nuts, gluten, dairy and other common allergens. Therefore, cross-contamination is possible and we cannot guarantee that any menu item will be completely allergen free. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

THANK YOU! We ♥ you and all that you do! Without you, we could not support local artisans and our community in the way we do.

v = vegetarian | gf = gluten free | vg = vegan | n = contains nuts

MAP # 37

MENU SAMPLING

Closest Dining to Cuba

Serving Breakfast, Lunch & Dinner

BREAKFAST

Eye Openers

SOMO Bloody Mary
Hanger one vodka and blue cheese stuffed olives

Cucumber Bloody Mary
Effen cucumber vodka and pickle

Double Mimosa
A double pour of house champagne and fresh squeezed orange juice

Beginnings

Served with house potatoes and choice of toast

Key West Benedict
Poached eggs, shrimp, asparagus, citrus hollandaise, house potatoes

Three Little Pigs Omelet
Bacon, smoked ham, sausage, and cheddar cheese

Fresh Starts

Buttermilk Pancakes
Choice of banana, blueberry, strawberry or chocolate chip. add pure Vermont maple syrup

Southernmost Toast
Challah bread battered in toasted coconut, smothered in bananas foster sauce, topped with maple sugar

Specialty Breakfasts

Cuban Benedict
Poached eggs, roast pork, ham, pickle, grain mustard hollandaise on toasted Cuban bread with house potato gratin

Avocado Toast Trio
Whole grain toast, avocado mousse, one sunny side egg, grilled tomato, crispy bacon, fresh fruit

LUNCH

Green Bites

SOMO Market Salad
Seasonal fresh fruit, toasted almonds, mixed greens, mushrooms,blue cheese, balsamic vinaigrette

Beach Cafe Caesar
Romaine lettuce, croutons, parmesan cheese and our key lime caesar dressing

Small Bites

SOMO Wings
Choice of house parmesan, jerk or buffalo

Conch Fritters
Bahamian conch, red and green bell peppers, housemade sweet and spicy chilli relish

Hummus Platter
Cucumber, banana pepper, feta, onion, carrots and olives

Sandwiches

Your choice of house made pasta salad or french fries

Blackened Catch BLT wrap
Local fresh catch, crisp bacon, lettuce, tomato, key lime aioli

Reuben Cuban
Pulled pork, corned beer, swiss cheese, pickled, mustard

Hemingway Burger
Caper india relish, apple, lettuce, tomato

Fish 'n Chips
Housemade battered grouper, caribbean coleslaw, fries

DINNER

Starters

Grouper Cheek Tacos
Jicama slaw, sriracha hoisin glaze, crispy wonton shells

Coconut Shrimp
Tempura breaded shrimp, rolled in coconut, then fried golden brown. Served with a pineapple dipping sauce

Ahi Tuna Stuffed Avocado
Cream cheese, siracha aioli, sweet soy glaze

Salads

Grilled Caesar
Romaine, parmesan, prosciutto

West Coast Salad
Candied pecans, arugula, asian pear, blue cheese, orange sesame vinaigrette, wonton crisp

Entrees

Key West Lighthouse Yellowtail
crab and artichoke stuffed, roasted tomato, blistered caper sauce

Drunken Scallops
Duck fat, pale ale, shallots, bacon, lobster mash, baby carrots

Grilled Lobster
Mango beurre blanc, yucca hash, asparagus

Fresh Catch
Chef selected seasonal vegetables and rice

- Macadamia crusted, mango salsa
- Blackened, key lime beurre blanc
- Grilled, mango beurre blanc
- Coconut curry, roasted pineapple
- Meniure, parsley, lemon

BREAKFAST // 7:00 am – 11:00 am
LUNCH // 11:00 am – 5:00 pm
DINNER // 5:00 pm – 9:30 pm

Menu items subject to change. Please visit our website for full menu

Ask your server for the perfect wine pairing for your selection

*For parties of six or more, a customary 18% gratuity will be added to the check.*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies prior to ordering. $1 surcharge will be added for all to go orders*

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Dinner Only
KONKLIFE

MAP # 35

THIRSTY Mermaid

11AM-11PM DAILY
305-204-4828

RAW BAR

*** CEVICHE DU JOUR** 12

*** MARKET OYSTERS** MP

JUMBO SHRIMP COCKTAIL 15

*** 1/2 DOZEN MIDDLENECK CLAMS** 8

CAVIAR SERVICE MP

*** MERMAID PLATTER**
6 OYSTERS, 6 CLAMS, CEVICHE 32

****MERMAID ROYALE PLATTER****
12 OYSTERS, 6 CLAMS, SHRIMP COCKTAIL, CEVICHE 55

APPETIZERS

CLAM CHOWDER, MAINE LOBSTER, CORN, BACON 9

GREEN GAZPACHO,
BLACKENED SHRIMP, CREME FRAICHE 8

STEAMED MIDDLENECK CLAMS, LEEKS, GARLIC,
THYME, SMOKED BACON 12

MAC & CHEESE CROQUETTES, TRUFFLE AIOLI 11

FRIED OYSTERS, CHIPOTLE REMOULADE 11

OYSTERS ROCKEFELLER 12

STEAMED PEI MUSSELS, KAFFIR LIME,
CILANTRO, COCONUT MILK, LEMONGRASS 12

SHRIMP & LOBSTER CAKES,
FENNEL CITRUS SALAD, TARRAGON AIOLI 16

OVEN ROASTED CHICKEN WINGS,
CHILI PINEAPPLE GLAZE 13

*** YELLOWFIN TUNA CARPACCIO**,
FRIED CAPERS, RED ONION, MEYER LEMON OLIVE OIL 15

HUMMUS PLATTER, GRILLED CIABATTA 9

SAUTÉED BAHAMIAN CONCH,
MARINATED ARTICHOKE SALAD 15

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SALADS

MIXED BABY GREENS, CHERRY TOMATOES,
MANGO CHIPOTLE VINAIGRETTE 8

*** "MERMAID CAESAR"** SAUTEED SHRIMP,
SEARED DIVER SCALLOP, ROMAINE, CROUTONS 18

ISLAND WEDGE, ICEBERG LETTUCE,
SMOKED BACON, CHERRY TOMATOES,
MAYTAG BLUE CHEESE DRESSING 12

CRACKLING CALAMARI, FRISEE,
CHILI KEY LIME MISO VINAIGRETTE 12

*** SEARED YELLOWFIN TUNA**, BABY GREENS,
NAPPA CABBAGE, SESAME GINGER VINAIGRETTE 17

SANDWICHES

CHOICE OF GRANDMA VELMA'S POTATO SALAD OR HOUSECUT SEASONED FRIES

MAINE LOBSTER BLT, BRIOCHE, DIJON AIOLI 20

FRIED OYSTERS, LETTUCE, TOMATO, ONION,
CHIPOTLE REMOULADE 12

LOCAL SNAPPER, LETTUCE, TOMATO,
ONION, LEMON CAPER TARTAR SAUCE 16

POACHED PEAR & BRIE, BABY ARUGULA,
CARAMELIZED ONIONS 12

GRILLED CHEESE, CHEDDAR, MONTEREY JACK, BRIE,
SMOKED BACON, TOMATO 12

*** GRILLED SKIRT STEAK**, BABY ARUGULA,
CARAMELIZED ONIONS, HORSERADISH MAYO 16

BURGERS

(CERTIFIED ANGUS BEEF)

CHOICE OF GRANDMA VELMA'S POTATO SALAD OR HOUSECUT SEASONED FRIES

*** ITALIAN** CRISPY PROSCIUTTO,
CARAMELIZED ONIONS, SAUTEED MUSHROOMS,
ARUGULA, SUN DRIED TOMATO RICOTTA SPREAD 16

*** ASIAN** KIMCHI, SESAME AIOLI 14

*** GOOD OL' BOY** CHEDDAR, SMOKED BACON,
ONION & TOMATO 14

MAIN COURSES

*** GRILLED CERTIFIED ANGUS SKIRT STEAK**,
CHIMICHURRI, HOUSE CUT SEASONED FRIES 26

*** YELLOWFIN TUNA**, TOGARASHI SPICED, JASMINE RICE,
WOK FRIED VEGETABLES, LEMON GINGER AIOLI 32

PAN SAUTÉED LOCAL YELLOWTAIL SNAPPER
OVER HANDCUT FETTUCCINE, ROASTED CHERRY
TOMATOES, CITRUS CHIVE BUTTER 25

HOMEMADE GNOCCHI, SPICY SHORT RIB RAGU 19

*** SEARED DIVER SCALLOPS**, FINGERLING POTATOES,
SWEET CORN RELISH, YUZU VINAIGRETTE 32

P

MAP # 34

Willie T's

Restaurant & Bar • Key West

Appetizers

Willie T's Conch Chowder
~Creamy New England Style with Caribbean Conch, Roasted Corn, Red Peppers and Potatoes~
Bowl $7.95 Cup $3.95

Key West Conch Fritters 9.95
Homemade and as good as it gets!
Served with a Key Lime Curry Sauce

Sesame Seared Tuna* 10.95
Perfectly Seared Rare Tuna Served
w/a Thai Cucumber-Carrot Salad and
Key Lime Wasabi Cream and Wakame Salad

Willie T's Nachos 10.95
Ground Beef, Refried Beans,
Cheddar, Onions, Jalapenos, Tomatoes,
Cilantro, Sour Cream and Salsa

Chicken Tenders with Fries 10.95

Mozzarella Stix 7.95

Coconut Shrimp 11.95
Willie T's makes them fresh in-house Every day. Served
with Asian Soy Dipping Sauce

Caprese Napoleon 9.95
Tomatoes, Fresh Mozzarella, Basil, Black Olive Tapenade
& Sweet Basil Dressing

Wings 10.95
12 Wings - Buffalo, Inferno & Smokey BBQ
Served with Blue Cheese and Celery

Tex-Mex Egg Rolls 9.95
Diced Chicken, Corn, Black Beans,
Jalapenos and Monterey Jack Cheese.
Served with Avocado Ranch Dressing and Salsa

Willie's Semolina Gnocchi Cakes 10.95
"Award Winner, Prestigious Key West Master Chef Competition"
With Oven-Dried Tomatoes, Sautéed Baby
Spinach, Zante Currants & Pine Nuts
Finished with Parmesan and Extra Virgin Oil

Fried Calamari 11.95
Lightly Battered in Buttermilk and Flour. Crispy Flash
Fried and Served with a Lemon Chili Aioli

Crab Cake Verde Salad 14.95
Maryland Crab Cakes over Arugula with
an Avocado Vinaigrette, Cilantro Oil and
Cherry Tomatoes

Seared Jumbo Sea Scallops Market Price
Pan-Seared Fresh Jumbo Sea Scallops with Plantains, Fried Leeks & a Lemon Habanero Sauce
Side of Fries 3.95 Side of Sweet Potato Fries 3.95

Salads

Side Salad 5.95
Mixed Greens, Cherry Tomatoes and Carrots

Classic Caesar 9.95
Hearts of Romaine with our own Caesar Dressing with Herbed Croutons and Grated Parmesan
Add Spanish White Anchovies 1.50 **Add Grilled Chicken Breast 4.75**
Add Blackened Mahi-Mahi 7.95 **Add Grilled Shrimp 8.95**

Greek Shrimp Salad 17.95
Grilled Key West Pink Shrimp, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Caramelized Onions,
Kalamata Olives, Feta Cheese and Pine Nuts. Served with Greek Dressing

Shrimp and Spinach Salad 17.95
Grilled Key West Pink Shrimp over Baby Spinach, Fresh Strawberries and Gorgonzola Cheese
tossed with Homemade Passion Fruit Vinaigrette

Tropical Fruit and Grilled Marinated Chicken 15.95
Our Tropical Marinated Chicken Served Over Mixed Greens with Toasted Coconut, Mangos and
Pineapple with a Key Lime Curry Dressing

Goat Cheese and Avocado Salad 12.95
Mixed Greens, Avocado, Dried Cherries, Walnuts and Goat Cheese with a Balsamic Vinaigrette
Add Grilled Chicken 4.95

Dressing Choices: Blue Cheese, Curry Lime, Buttermilk Ranch,
Balsamic Vinaigrette or Honey Mustard

Grilled Thin Crust Pizza

Pizza Margherita 13.95
Roma Tomato Sauce, Sliced Tomatoes,
Fresh Mozzarella and Fresh Basil

Pepperoni Pizza 12.95
A Traditional Classic with Roma Tomato
Sauce, Pepperoni and Mozzarella

BBQ Chicken Pizza 14.95
Grilled Chicken Breast, BBQ Sauce,
Grilled Red Onions, Fresh Cilantro and
Cheddar Cheese

Veggie Pizza 12.95
Portobello Mushrooms, Grilled Red Onions, Sautéed Spinach,
Roma Tomato Sauce and Mozzarella

Sausage Pizza 12.95
Italian Sausage, Jalapenos, Red Onions,
Roma Tomato Sauce and Mozzarella Cheese

Classic Cheese Pizza 10.95
Roma Tomato Sauce and Mozzarella Cheese

*Consumer Advisory: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.

MAP # 34

525 Duval St., Key West • (305) 294-7674

Like us on Facebook at:
Willie T's Restaurant and Bar

Burgers, Wraps and the Rest

(All Sandwiches are served with Fries)
(All Wraps are served in a Spinach Tortilla)

Grilled Center Cut Rib Eye* 20.95
12 oz. Steak with Willie's Worcestershire Glaze. Served with Fries

Classic Burger* 12.95
Our World Famous 2/3 Pound Black Angus Burger Charbroiled topped with Sharp Cheddar Cheese and served with Lettuce and Tomato on a Sesame Roll

Blackened Mahi Wrap 12.95
Fresh Local Mahi-Mahi with Avocado Butter, Pineapple-Mango Salsa, Romaine and Mozzarella Cheese

Cajun Chicken Caesar Wrap 10.95
Cajun Chicken Breast, Romaine Lettuce, Fresh Parmesan and our House Caesar Dressing

BLT Ranch Wrap 9.95
Applewood Smoked Bacon, Vine Ripe Tomatoes, Romaine, and Avocado Ranch Dressing

BBQ Chicken Wrap 10.95
BBQ Chicken, Cheddar Cheese, Caramelized Onions, Cilantro and Romaine Lettuce

Vegan Garden Veggie Burger 11.95
Made from scratch with six different Legumes, Brown Rice and lots of Veggies. Served with Red Pepper Jam, Lettuce, Tomato and Sprouts* on a Sesame Roll

Turkey Club Sandwich 12.95
Smoked Turkey, Applewood Bacon, Swiss Cheese, Lettuce, Tomato and Mayo on Choice of Sour Dough or Whole Wheat

Grouper Sandwich 13.95
Breaded Fried Local Grouper, Lettuce and Tomato on Ciabatta Bread. Served with a Side of Lemon Tartar Sauce

Grilled Marinated Chicken Sandwich 11.95
Our Homemade Tropical Marinated Chicken Breast is Succulent and Delicious! Served with Lettuce, Tomato and Swiss Cheese on a Sesame Roll

Blackened Dolphin (Mahi) Sandwich 13.95
Served with Creamy Lime Sauce, Lettuce and Tomato

Paninis

(All Paninis are served with a Side Salad)

Southwest Panini 12.95
Grilled Chicken, Roasted Corn Salad, Sharp Cheddar, Grilled Red Onions and Chipotle Mayo

Ham and Cheese Panini 10.95
Honey-Maple Ham, Swiss Cheese, Grilled Red Onion and Honey Mustard Sauce

Chicken Club Panini 12.95
Grilled Chicken, Applewood Smoked Bacon, Avocado, Swiss Cheese, Tomato and Mayo

Chicken Pesto Panini 12.95
Grilled Chicken Breast with Homemade Pesto, Roasted Red Peppers and Fresh Mozzarella

Entrees

Willie T's Chicken Pot Pie 18.95
The Real Deal! Chicken Pot Pie with Peas, Carrots, Pearl Onions, White Chicken Meat and Puffy Pastry Crust. Served with Mashed Potatoes

Sautéed Yellowtail Snapper 25.95
Fresh, Local Snapper with Champagne Citrus Beurre Blanc, Mashed Potatoes or Yellow Rice and Julienne Vegetables

Grilled Center Cut Rib Eye* 26.95
12 oz Steak with Willie's Worcestershire Glaze, Classic Mashed Potatoes and Julienne Vegetables

Key West Pink Shrimp 25.95
Fresh Key West Pink Shrimp sautéed in a Drunken Lobster Sauce, Mashed Potatoes or Yellow Rice and Julienne Vegetables

Chicken Marsala 19.95
Sautéed Chicken Breast with Portabella Mushrooms in a Marsala Wine Sauce. Served with a Julienne Vegetables Mashed Potatoes

Penne Marinara 13.95
A Fresh Roasted Chunky Tomato-Basil Sauce with Roasted Garlic, Oven Dried Tomatoes finished with Parmesan

Mixed Seafood Pasta 24.95
Shrimp, Calamari & Baby Clams with Oven Dried Tomatoes and Spinach in a Shallot-White Saffron Cream Sauce

Chicken Fettuccine Alfredo 19.95
Grilled Chicken, Portabella Mushrooms, Sautéed Spinach in a Garlic Alfredo Cream Sauce Topped with Fresh Parmesan Cheese

Shrimp Fettuccine a La Vodka 23.95
Sautéed Key West Pink Shrimp, Portabella Mushrooms and Broccoli in a Vodka Tomato Cream Sauce

Vegetarian Dishes

Willie's Semolina Gnocchi Cakes 15.95
"Award Winner, Prestigious Key West Master Chef Competition"
With Oven-Dried Tomatoes, Sautéed Baby Spinach, Zante Currants & Pine Nuts. Finished with Parmesan and Extra Virgin Oil

Homemade Vegan Veggie Burger 13.95
Made from Scratch Vegan Friendly Veggie Burger topped with Red Pepper Jam, Lettuce, Tomato and Sprouts.* Served with Sweet Potato Fries on a Sesame Roll

TENDBAR
DELIVERY SERVICE
Delivering groceries, beer, wine & spirits, and other provisions to your location in the lower Florida Keys — from Marathon to Key West.
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Please remember, you must be 21 to purchase alcohol and 18 to purchase tobacco.