

APPETIZERS

Coconut Shrimp

Tempura breaded shrimp, rolled in coconut, then fried to a golden brown. Served with a pineapple dipping sauce.

9

Mussels Marinara

One pound of pan tossed mussels in a spicy marinara. Great for sharing. Served with garlic bread.

11

Caribbean Clams

One pound of fresh littlenecks, flamed in our Caribbean white wine sauce.

11

Beef Carpaccio

Thinly sliced rare beef tenderloin, with shaved parmesan, whole grain mustard sauce and capers.

11

Peel and Eat Shrimp

Dirty style marinated in beer and Old Bay seasoning. Served hot with cocktail sauce.

1/4 pound 9 1/2 pound 15

Maine Lobster Cake

Our specialty! Next to a fresh arugala salad, drizzled with a mango beurre blanc.

12

Cafe Calamari

Battered rings and tentacles tossed with mild peppers and flash fried. Served with our house made Tzatziki sauce and marinara.

9

Conch Fritters

An island favorite, deep-fried and served with a sweet and spicy dipping sauce.

9

Tuna Tataki

Sushi grade tuna seared rare then sliced and served cold with wasabi vinaigrette and sweet soy drizzle.

10

Artisan Platter

Chef's selection of four different cheeses, fruits, berries & nuts. Ask your server about today's preparation.

10

LIGHTER FARE

Southernmost Beach Cafe Burger

8 oz. ground chuck with your choice of American, Cheddar, Swiss or Pepper Jack. Cooked to order with shoestring french fries

10

Southernmost Beach Cafe Caesar

Romaine lettuce, croutons, parmesan cheese and our key lime caesar dressing

10

Add grilled chicken or shrimp 12

Fresh Catch Mahi-Mahi Sandwich

Blackened or Grilled local filet, served with Key Lime Aioli and shoestring french fries.

10

Cafe Caprese

Fresh slices of mozzarella and tomatoes, with roasted shallots and a balsamic drizzle.

11

Tropical Grilled Chicken Sandwich

Grilled chicken breast topped with pineapple slices, jack cheese and avocado mayo. Served with shoestring french fries

9

Blackened Mahi-Mahi

Blackened local filet on top of baby spinach, with fresh mango, red onion, grapes, pepperoncini, croutons with caribbean vinaigrette dressing.

12

Chicken Quesadilla

Handmade quesadilla, served with our homemade salsa, guacamole and sour cream

11

Garden Salad

A light refreshing salad, topped with fresh garden vegetables. With your choice of house dressing.

8

ENTREES

All dinner entrees include house salad and warm bread

South Beach Snapper

Local Yellowtail Snapper, pan seared, topped with a blackened shrimp salsa. Served with plantain chips, jasmine rice and chef's vegetable.

22

Jumbo Sea Scallops

Tender diver scallops pan seared, placed atop a bed of wilted spinach, topped with a roasted tomato cream sauce. Accompanied by jasmine rice and chef's vegetable.

27

Wasabi Sesame Encrusted Tuna

A beautiful sushi grade tuna steak rolled in wasabi sesame seeds, pan seared to perfection. Drizzled with a sweet soy ginger dressing. Next to jasmine rice, wakame seaweed salad and chef's vegetable.

21

Local Mahi-Mahi

Grilled or Blackened, topped with fresh mango salsa. Served atop a bed of jasmine rice and chef's vegetable.

18

Surf and Turf

A roasted 6oz Florida lobster tail next to a tender 6oz flat iron steak. Accompanied by roasted potatoes, chef's vegetable and an authentic chimichurri sauce.

32

Grilled Prime Rib

12 oz cut of seasoned prime rib. Cooked to desired temperature. Plated alongside garlic mashed potatoes, chef's vegetables, and au jus.

24

With Grilled Shrimp 28

Filet Mignon

A gorgeous 8oz cut of choice beef, topped with a Gorgonzola cream sauce, next to our garlic mashed potatoes and chef's vegetables.

27

New York Strip

12oz cut of choice New York strip, peppercorn encrusted, then seared to desired temperature. Topped with a citrus butter. Served with roasted potatoes and chef vegetable.

26

Caribbean Jerked Hen

A Whole roasted Cornish Hen. Rubbed with our homemade jerk seasoning. Next to garlic mashed potatoes and chef's vegetables.

17

Chicken Marsala

Boneless chicken breast smothered in a classic marsala sauce. Accompanied by jasmine rice and chef's vegetables.

16

The A La Mare

A combination of shrimp, mussels, clams, and crabmeat, tossed in spicy marinara and linguini pasta.

20

The Pollo

Grilled chicken breast, spinach and sun dried tomato, tossed in a Caribbean alfredo sauce and penne pasta.

16

Pesto Primavera

Penne pasta tossed with the chef's vegetable of the day in a light pesto cream sauce.

14