

# 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

## Tuna Tataki

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

10

## Chicken Quesadilla

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

11

## Maine Lobster Cake

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

13

## 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

## Seafood Ceviche

A medley of fresh local fish, shellfish and shrimp. In a citrus-garlic marinade. A classic caribbean dish.

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

## Chef's Risotto

Chef's daily selection of fresh ingredients. Ask your server about today's preparation. Vegetarian option available.

10

## Fresh Catch Mahi-Mahi Sandwich

Blackened or Grilled local filet, served with Key Lime Aioli and 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

## Tropical Grilled Chicken Sandwich

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

9

## Cafe Caprese

Sliced mozzarella cheese, fresh tomatoes, basil and a balsamic drizzle. A refreshing summer salad.

11

### **Blackened Mahi-Mahi Salad**

Blackened local filet on top of baby spinach, with fresh mango, red onion, pecans and sliced mushroom, with caribbean vinaigrette dressing.

**12**

### **Black and Blue Shrimp Salad**

Blackened shrimp over mixed greens with blue cheese crumbles, fresh strawberries, toasted almonds and a balsamic vinaigrette.

**12**

## **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 vegetables.

**22**

### **Maine Lobster Cake**

Two Maine lobster cakes placed over jasmine rice, with chef's vegetables and a mango beurre blanc.

**26**

### **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 vegetables.

**27**

### **Wasabi Sesame Encrusted Tuna**

A beautiful locally caught 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 vegetables.

**24**

### **Local Mahi-Mahi**

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

**20**

### **Surf and Turf**

A roasted 6oz Florida lobster tail next to a tender 8oz flat iron steak. Accompanied by roasted potatoes, chef's vegetables and an authentic chimichurri sauce. **Substitute 8oz filet mignon**

**39**

**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. **With Grilled Shrimp**

**28**

**24**

### **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.

**28**

### **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 vegetables.

**26**

### **Caribbean Jerked Hen**

A whole roasted Cornish hen, glazed with our homemade jerk seasoning. Next to garlic mashed potatoes and chef's vegetables.

**17**

### **Chicken Marsala**

Boneless chicken breasts 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**

**Dear Customer,**

**The Southernmost Beach Cafe staff would like to thank you for choosing us tonight for dinner.**

**Our motto here at the Southernmost is “Fine Cuisine at Affordable Prices Overlooking the Ocean”. So whether you’re here on vacation or a Key Wester, we hope you enjoy your experience here at the Southernmost Beach in the USA.**

**Thanks again, we hope you enjoy your meal.**

**Southernmost Beach Cafe Staff**