



### Soups & Salads

*Add Shrimp \$6 Add Chicken \$6 Add Mahi-Mahi \$8*

**Conch Chowder..... cup \$5/ bowl \$8**  
Traditional red chowder, pepper, sherry

**Beach Café Caesar..... \$11**  
Romaine lettuce, croutons, parmesan cheese, key lime Caesar dressing

**SOMO Market Salad..... \$12**  
Seasonal fresh fruit, toasted almonds, mixed greens, mushrooms, blue cheese, balsamic vinaigrette

**Soup of the Day..... cup \$5/ bowl \$8**  
Whim of the Chef

**Wedge Salad..... \$10**  
Crisp iceberg wedge, diced onion and tomato, bacon, crumbled blue cheese, housemade blue cheese dressing

**Caprese ..... \$14**  
Fresh mozzarella, seasonal tomatoes, basil and arugula salad with a balsamic drizzle

### Small Bites

**SOMO Wings..... \$13**  
Your choice of: house parmesan, jerk or Buffalo

**Tuna Tataki\*..... \$16**  
Sweet soy glaze, pickled ginger, seaweed salad

**Café Calamari..... \$13**  
Breaded rings and tentacles, mild peppers, saffron aioli

**Fresh Fruit Plate..... \$12**  
Vanilla yogurt, fresh slices of tropical fruits

**Conch Fritters..... \$11**  
Bahamian conch, red and green bell peppers, housemade sweet and spicy chili relish

**Peel and Eat Shrimp..... ½ pound \$14, one pound \$26**  
Served chilled with Old bay, cocktail sauce, lemon

**Strip n Dip..... \$14**  
Tempura chicken, french fries, bbq, honey mustard

**Coconut Shrimp..... \$14**  
**Our specialty!** Tempura breaded and deep fried, served with a pineapple dipping sauce

**Smoked Fish Dip..... \$11**  
Housemade with locally smoked fish, pita chips topped with jalapeno, onion, red pepper

### Café Burgers

*House blended half pound burger or chicken breast with your choice of housemade pasta salad or french fries*

**Father's Office\*..... \$15**  
Caramelized onions, blue cheese, hardwood smoked bacon

**Hickory\*..... \$15**  
Wisconsin cheddar cheese, bacon, bbq sauce

**L.A\*..... \$15**  
Avocado Salsa, arugula, cheddar

**Crunch Burger\*..... \$15**  
House made chips, American cheese

### Sandwiches & Such

*Served with your choice of housemade pasta salad or french fries*

**Shrimp and Grits..... \$16**  
Stone ground grit cakes, blackened shrimp, bacon, green onion, tomato pepper consommé

**Steak and Eggs\*..... \$18**  
NY strip steak, two eggs, tater tots

**BBQ Pork Sandwich..... \$13**  
Shredded pork, coleslaw, tropical mango bbq sauce, brioche bun

**Blackened Catch BLT wrap..... \$14**  
Local fresh catch, crisp bacon, lettuce, tomato, key lime aioli

**Chicken Salad sandwich..... \$13**  
Seasonal grapes, pecans and celery, on top of croissant

**Fresh Catch Sandwich..... \$15**  
Blackened or grilled, lettuce, tomato, onion, key lime aioli

**Reuben Cuban..... \$14**  
Pulled pork, corned beef, Swiss cheese, pickle, mustard

**Chef's Melt..... \$14**  
House smoked albacore tuna salad, tomato, swiss cheese

**B.E.L.T\*..... \$12**  
Bacon, fried eggs, lettuce, tomato on a toasted croissant

**Veggie Sandwich..... \$13**  
Roasted portabella, onions, red pepper, lettuce, tomato, hummus

**Nachos..... \$12... Add Grilled Chicken or Pulled Pork for \$5**  
Black bean salsa, pico, jalapenos, cheddar jack cheese

**Soft Tacos..... Pork or Chicken \$14 shrimp or Fish \$16**  
Pickled onions, Napa slaw, cilantro, black bean pico de gallo

**Fish n Chips..... \$16**  
Housemade battered grouper, Caribbean coleslaw, fries

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



**Margaritas on the Rocks**

**Southernmost Margarita..... \$9**  
Camarena tequila, triple sec, lime

**Cucumber Chili Margarita ..... \$11**  
Sauza cucumber tequila, fresh squeezed lime, agave nectar

**Key Lime Margarita..... \$11**  
Hornitos Lime 100% Agave tequila, Keke lime liqueur, lime

**Ultimate Margarita..... \$11**  
Herradura Silver 100% Agave tequila, pure agave nectar ,lime

**Frozen Drinks**

**Café Colada..... \$10**  
Our special blend of pineapple, coconut cream and Sailor Jerry spiced rum

**Rum Runner..... \$12**  
Flor de Cana and Sailor Jerry spiced rum, banana liqueur and blackberry brandy, grenadine and lime juice topped with a float of Bacardi 151

**Key Lime Colada..... \$11**  
Keke Beach lime liqueur, mixed with our famous pina colada

**P.I.T.A. .... \$11**  
Don't worry the bartender won't be mad, A mix of our famous Rum Runner and pina colada

**Miami Vice..... \$10**  
A double swirl of our famous pina colada and strawberry daiquiri

**Specialty Cocktails**

**Shipwreck ..... \$10 32oz bucket \$18**  
Our signature rum punch with 5 flavors of Bacardi Rum and Tropical fruit juices

**Pusher's Painkiller..... \$10 32oz bucket \$18**  
Pusher's British Navy rum, pineapple, orange juice and coconut cream

**Somo Sangria..... \$9**  
Made from scratch with fresh muddled fruit, served over ice

**Dark n Stormy..... \$9**  
Gosling's Black seal dark rum, ginger beer, lime

**Southern Medicine..... \$9**  
Deep Eddy Sweet Tea Vodka, fresh muddled lemon, sugar

**Tito's Lemonade ..... \$10**  
Tito's vodka, fresh muddled lemon, sugar

**Mojitos**

**Café Mojito..... \$10**  
Flor de Cana rum, muddled lime, fresh mint, sugar

**Mango Mojito..... \$10**  
Bacardi Mango rum, mango puree, lime, fresh mint, sugar

**Cucumber Mojito..... \$10**  
Effen Cucumber vodka, muddled lime, fresh mint, sugar

**Coconut Mojito..... \$10**  
Bacardi Coconut rum, coconut cream, lime, fresh mint, sugar

**Sparkling**

	<b><u>Gl</u></b>	<b><u>Btl</u></b>		<b><u>Gl</u></b>	<b><u>Btl</u></b>
Barefoot "Bubbly", California	\$9	\$30	Ruffino, Prosecco, Italy	\$10	\$32

**Whites**

	<b><u>Gl</u></b>	<b><u>Btl</u></b>
Chardonnay, Kendall-Jackson, California	\$10	\$37
Chardonnay, Sonoma-Cutrer, Sonoma	\$11	\$40
Pinot Grigio, Pepi, California	\$9	\$30
Sauvignon Blanc, Whitehaven, New Zealand	\$10	\$38
Sauvignon Blanc, Ferrari Carano, California	\$9	\$30
Riesling, Seaglass, Germany	\$9	\$35
Rose, Chapoutier Belleuche, France	\$9	\$35

**Reds**

	<b><u>Gl</u></b>	<b><u>Btl</u></b>
Estancia, Cabernet, Paso Robles	\$9	\$34
Louis Martini, Cabernet, Sonoma	\$10	\$35
Estancia, Merlot, California	\$9	\$34
Don Miguel, Malbec, Argentina	\$10	\$36
Mark West, Pinot Noir, California	\$9	\$30
Greg Norman, Pinot Noir, California	\$10	\$35
Dreaming Tree, Crush Blend, California	\$10	\$35

**Florida Craft Beer**

Selection varies seasonally, please ask your server for details

**Draft Beer**

Bud Light, Corona Light, Landshark, Longhammer IPA, Shocktop, Magic Hat #9, Kona Seasonal, Islamorada Ale, Sam Adams Seasonal, Bluepoint Seasonal, Yuengling, Stella Artois

**Bottled Beer**

Budweiser, Bud Light, Corona, Heineken, Michelob Ultra, Red Stripe, Miller Lite, Guinness, Coors Light, Sam Adams, Angry Orchard, Steigel Grapefruit Radler, Beck's Non-alcoholic