



~ **Beginnings** ~

Crab Cake.....

Grain Mustard, Apple Cucumber Relish
Prosecco / Ruffino | Veneto, Italy.....

Grouper Cheek Tacos.....

Jicama Slaw, Sriracha Hoisin Glaze, Crispy Wonton Shells
Riesling / August Kessler / Pfalz, Germany.....

Conch Chowder.....

Classic Bahamian Conch Chowder
Sauvignon Cabernet / Louis Martini | California.....

Conch Fritters.....

Conch, Sweet Chili Dipping Sauce
Malbec / Altos Las Hormigas | Mendoza, Argentina.....

Coconut Shrimp.....

Pineapple Dipping Sauce
Sauvignon Blanc / Whitehaven | Marlborough, New Zealand.....

Shrimp Fried Rice.....

Seasonal Vegetables, Snow Pea, Fried Egg
Sauvignon Blanc / Justin / Central Coast, California.....

Scallop Florentine.....

House Bacon, Spinach, Roasted Garlic Cream, Toast Points
Pinot Grigio / San Giorgio | Delle Venezie, Italy.....

Ahi Tuna Stuffed Avocado *.....

Cream Cheese, Sriracha Aioli, Sweet Soy Glaze
Rosé / Malene | Central Coast, California.....

Calamari.....

Crispy Veggies, Saffron Aioli
Sauvignon Blanc / Honig | Napa Valley.....

House Smoked Pork Belly GF*.....

Balsamic BBQ, Celery Apple Puree, Crushed Pecans, Shaved Pear
Chianti / DaVinci | Tuscany, Italy.....

Lobster Aranchini.....

Crispy Risotto, Lemon Aioli, Roasted Tomato, Parmesan, Basil
Chardonnay / Canyon Road / Modesto, California.....

~ **Salads** ~

Grilled Caesar GF*.....

Prosciutto Wrapped, Romaine, Parmesan

Caprese Stack.....

Mozzarella Duo, Heirloom Tomato, Fried Green Tomato, Balsamic Reduction

Summer Salad GF*.....

Spinach, Fresh Strawberries, Blueberries, Red Onions, Feta Cheese, Honey Poppy Seed Vinaigrette

West Coast Salad.....

Asian Pear, Pickled Pepper, Candied Pecans, Blue Cheese, Won Tons, Orange Vinaigrette



~ **Main Course** ~

Fresh Catch.....

Chef Selected Seasonal Vegetables And Rice
~ Macadamia Crusted, Mango Salsa
~ Blackened, Key Lime Beurre Blanc
~ Grilled, Parsley, Lemon Garlic Butter
~ Coconut Curry, Roasted Pineapple
~ Sesame Crusted, Sweet Orange Sauce

Ask your server for the perfect wine paring for your selection

Key West Lighthouse Hogfish.....

Crab and Artichoke Stuffed, Roasted Tomato, Blistered Caper Sauce
Chardonnay | Chamisal "Stainless" | Central Coast.....

Drunken Scallops.....

Duck Fat, Pale Ale, Shallots, Bacon, Lobster Mash, Baby Carrots
Chardonnay | Talbott "Kali Hart" | Monterey, California.....

Grilled Lobster.....

Key Lime Beurre Blanc, Yucca Hash, Asparagus
Sauvignon Blanc | Whitehaven | Marlborough, New Zealand.....

Double Brined Pork * GF*.....

Molasses Coffee Glazed, Sweet Potato Puree, Bacon Apple Succotash
Zinfandel | Artezín | Mendocino.....

Filet Mignon *.....

Asparagus, Herb Cheese, Mushroom Confit, Roasted Corn Risotto, Crispy Leek
Cabernet Sauvignon | Louis Martini | California.....

Southernmost Beach Café Wagyu Burger *.....

Wagyu, Bacon, Blue Cheese, Caramelized Onion, Truffle Tots
Malbec | Altos Las Hormigas | Mendoza, Argentina.....

Buttermilk Fried Airline Chicken Breast.....

Loaded Mashed Potatoes, Elote, Bacon Butter, Queso, Sriracha Honey
Chardonnay | William Hill | Central Coast.....

Seafood Pappardelle.....

Scallops, Shrimp, Little Neck Clams, Brown Butter, Sage and Garlic
Sauvignon Blanc | Honig | Napa Valley.....

~ **Side Plates** ~

Truffle Tator Tots

Asparagus GF*

Lobster Mash

Lobster Mac & Cheese

Baby Carrots GF*

Fried Rice

Apple Bacon Mac & Cheese

Mash Potatoes

~ *Executive Chef Matt Slattery* ~

~ *Sous Chefs Craig Harden / Kevin Lundry / Julio Quevedo*

~ *All Of Our Steaks, Pork, And Chicken Are Cooked Sous Vide Style
(French For Under Pressure) Creating A Unique Dining Experience* ~

* *Consuming Raw Or Undercooked Meats, Poultry, Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness.
Please Inform Your Server Of Any Food Allergies Before Ordering. GF* indicates item is Gluten Free
An 18% Gratuity May Be Added For Parties Of Six Or More.*