

MATT'S STOCK ISLAND KITCHEN & BAR

HOURS

8AM – 11:30AM

BAGEL \$6

Side of Cream Cheese or Butter

FRUIT BOWL \$12

Seasonal Selection

PARFAIT \$8

Greek yogurt and homemade granola

STEEL CUT OATS \$9

Fresh berries, brown sugar

BANANA BREAD PANCAKES \$12

Cinnamon walnut butter, fresh banana

BUTTERMILK PANCAKES \$12

HAM & CHEDDAR CHEESE OMELET \$12

BREAKFAST CROISSANT \$12

Scrambled eggs, bacon and American cheese

**2 EGGS YOUR WAY WITH
ROASTED POTATOES \$12**

BACON \$6

HAM \$6

SAUSAGE \$6

2 EGGS \$6

TOAST \$3

White or Wheat

**ROASTED \$6
POTATOES**

Matt's Stock Island Kitchen & Bar
7001 Shrimp Road, Key West Florida, 33040
(305) 294-3939

A service charge of 20% will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

SOUP & SALAD

- Seafood Gumbo** \$10
*Seasonal seafood, andouille sausage,
dark amber beer roux, and rice*
- Caesar Salad** \$14
romaine, parmesan, Cuban croutons
- Avocado Tomato Salad** \$18
cilantro, lime, red onion, queso blanco

APPETIZER

- Tuna Tacos** \$19
*ahi tuna, gyoza taco, avocado spread,
sriracha aioli, micro cilantro*
- Crudo** \$14
Chef's choice daily
- Crab Beignets** \$18
lemon powder, stone ground mustard aioli
- Black Bean Empanadas** \$10
*fresh corn tortilla, avocado poblano sauce,
and fresh salsa*

ENTREES

- Shrimp & Grits** \$28
*Key West pinks, stone ground grits, tomato
bacon gravy, and manchego*
- Grouper Gnudi** \$43
*Local grouper, cornbread gnudi, crawfish
thyme butter, with arugula*
- Kobe Tri Tip** \$35
*crispy smash potatoes, grilled asparagus,
with Chef Vel's inhouse steak sauce*
- 22oz Ribeye** \$65
cornbread mash and charred Brussels sprouts
- Fresh Catch Escabeche** \$38
*Local fish with peppers, onion, garlic, tomato,
capers, and olives in a tomato base with
fried yucca*
- Mussels & Clams Cioppino** \$25
*tomato, saffron, and fennel broth,
with grilled bread*
- Fried Chicken** \$24
*citrus dust, habanero sweet & hot jus,
and bacon salt fries*

SIDES

- Charred Asparagus** \$8
- Brussels Sprouts** \$8
- Fried Yucca** \$8
- Cornbread Mash** \$6
- Crispy Smash Potatoes** \$6
- Bacon Salt Fries** \$5

DESSERTS

- Assorted Ice Cream** \$7
- Key Lime Pie** \$10
*with cinnamon graham cracker
and Marcona almond crust*
- Chef's Choice** \$TBD
Weekly Specialties

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COCKTAILS

Key Lime Martini \$15
vanilla vodka, cream of coconut, lime & pineapple juice graham cracker crusted rim

Perry Margarita \$16
Espolon tequila, pear brandy, lime, agave, OJ

French Press 75 \$14
Malfy lemon gin, elderflower liquor, Cava float

Hemingway Daiquiri \$13
Pilar blonde rum, grapefruit & lime juice, sugar rim

Strawberry Basil Lemonade \$13
strawberry vodka, muddled strawberries & basil, lemon juice

Stock Rock Toddy \$15
Redemption Rye whiskey, chamomile simple syrup, dandelion bitters, green tea

Pineapple Jalapeno Mojito \$15
Plantation pineapple rum, muddled pineapple, jalepeno, mint leaves, lime, soda

Cucumber Mint Martini \$14
Ketel One cucumber mint vodka, Cointreau, lime juice, simple syrup

BEER (can)

Avery White Rascal \$6

Mama's Little Yella Pils \$7

Orange Blossom Pilsner 2 \$8

Stiegl Grapefruit Radler \$8

Crispin Hard Cider \$6

Whiskey Barrel Stout \$14

Avery Maharaja IPA \$7

Ballast Point Even Keel Mango IPA \$6

OFYMD 16oz Imperial Stout \$25

Lindemans Framboise \$18

Barrel of Monks Wizard Wit \$8

Dale's Pale Ale \$7

Tank 7 \$9

Golden or Sour Monkey \$9

Guinness \$7

Kona Big Wave Golden Ale \$5

CRAFT BEER

NAME HERE \$6

NAME HERE \$7

NAME HERE \$8

NAME HERE \$25

NAME HERE \$18

NAME HERE \$8

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WINE

By The Glass:

WHITE

Nobilo Sauvignon Blanc	\$12
Fransican Estate Chardonnay	\$13
Trefethen Riesling	\$12
Three Pears Pinot Grigio	\$11

RED:

Querceto Tuscan Red	\$14
Seaglass Pinot Noir	\$13
Federalist Cabernet Sauvignon	\$15
Stemmari Rose	\$12

Bottle:

WHITE:

Burgans Albarino	\$49
Perles by Gerard Bertrand Sauvignon Blanc ...	\$55
Cakebread Cellars Chardonnay	\$88
Sonoma Cutrer Chardonnay	\$55
Baby Blue Sauvignon Blanc Blend	\$45
King Estate Domaine Willamette Pinot Gris ..	\$70
Domaine Des Grosses Pierres Sancerre	\$68
Pine Ridge Chenin Blanc	\$48
Antinori Guado Al Tasso Vermentino	\$56
Helfrich Grand Cru Gewurztraminer	\$72
Freemark Abby Chardonnay	\$48

ROSÉ:

Miraval Rose	\$57
Fleur de Prairie Rose	\$42

Bottle:

RED:

Stag's Leap Artemis Cabernet Sauvignon ...	\$135
Nickel & Nickel Cabernet Sauvignon	\$190
La Crema Willamette Valley Pinot Noir	\$60
Marquis De Riscal Rioja Reserva	\$57
Bon Pas Cotes Du Rhone	\$42
Trivento Malbec Golden Reserve	\$50
Benton Lane Pinot Noir	\$48
DuckHorn Merlot	\$115
The Pairing Red Blend	\$65
Smith & Hook Red Blend	\$52
The Seeker Malbec	\$52
Bianchi Petite Sirah	\$55
Austin Hope Cabernet Sauvignon	\$76
Earthquake Zinfandel	\$56
Red Schooner Voyage 4	\$116
Caymus Cabernet Sauvignon	\$172

SPARKLING:

Cantine Maschio Sparkling Rosé	\$56
Laurent Perrier Sparkling Rosé	\$142
Moet Chandon Half Bottle	\$60
Laurent Perrier Ultra Brut	\$125
Poema Cava Brut	\$45
Billecart Salmon Brut Reserve	\$95
Veuve Cliquot Champagne	\$120
Perrier Jouet Belle Epoch Brut	\$360

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