

Starters

Blistered Shishito Peppers with Key Lime Aioli \$15 Fried Olives \$9 House Smoked Fish Dip \$15 Fried Calamari with Chimichurri Aïoli \$16 Wagyu Sliders SRF ground beef, Manchego cheese, pickled onions, baby arugula, French rolls \$18 Fish Tacos with Cilantro Aïoli \$19 Fried Shrimp Crispy Royal Red Shrimp with Key Lime Tartar Sauce \$17 Fried Mozzarella with Marinara \$14

Soups & Salads

Key West Conch Chowder \$13 Avocado Salad with Citrus Vinaigrette \$16 Caesar Salad \$13 Cobb Salad with bacon, red onion, hardboiled egg, cucumber, heirloom tomatoes, cheddar

cheese, avocado, herb ranch \$17 Add Chicken \$8 | Fish of the Day \$17 | Shrimp \$13

Entrees

Chicken Schnitzel dill cucumber, tomatoes, baby arugula, creamy mustard, chard lemon \$27 Local Catch grilled sweet potato, steamed broccoli, beurre blanc \$36

Royal Red Shrimp Carbonara smoked bacon, green peas, soft egg, parmesan, angel hair \$37 Filet Mignon choice of one side \$42

Ribeye choice of one side \$52

Sides: \$6 Steamed Broccoli • Honey Glazed Carrots • Grilled Sweet Potato • French Fries • Cole Slaw

CONSUMER INFORMATION There is risk associated with consuming raw oysters. 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. If unsure of your risk, consult a physician.