



~ Beginnings ~

Crab Cake.....11

Grain Mustard, Apple Cucumber Relish
Prosecco | Ruffino | Veneto, Italy..... 9

Grouper Cheek Tacos.....11

Jicama Slaw, Sriracha Hoisin Glaze, Crispy Wonton Shells
Riesling | August Kessler | Pfalz, Germany..... 9

Conch Chowder.....8

Classic Bahamian Conch Chowder
Sauvignon Cabernet | Louis Martini | California..... 10

Conch Fritters.....12

Conch, Sweet Chili Dipping Sauce
Malbec | Altos Las Hormigas | Mendoza, Argentina..... 8

Coconut Shrimp.....14

Pineapple Dipping Sauce
Sauvignon Blanc | Whitehaven | Marlborough, New Zealand..... 10

Shrimp Fried Rice.....11

Seasonal Vegetables, Snow Pea, Fried Egg
Sauvignon Blanc | Justin | Central Coast, California..... 9

Scallop Florentine.....12

House Bacon, Spinach, Roasted Garlic Cream, Toast Points
Pinot Grigio | San Giorgio | Delle Venezie, Italy..... 9

Ahi Tuna Stuffed Avocado *.....16

Cream Cheese, Sriracha Aioli, Sweet Soy Glaze
Rosé | Malene | Central Coast, California..... 11

Calamari.....12

Crispy Veggies, Saffron Aioli
Sauvignon Blanc | Honig | Napa Valley..... 11

House Smoked Pork Belly GF*.....10

Balsamic BBQ, Celery Apple Puree, Crushed Pecans, Shaved Pear
Chianti | DaVinci | Tuscany, Italy..... 9

Lobster Aranchini.....10

Crispy Risotto, Lemon Aioli, Roasted Tomato, Parmesan, Basil
Chardonnay | Canyon Road | Modesto, California..... 9

~ Salads ~

Grilled Caesar GF*.....8

Prosciutto Wrapped, Romaine, Parmesan

Caprese Stack.....8

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

Summer Salad GF*.....8

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

West Coast Salad.....8
Asian Pear, Pickled Pepper, Candied
Orange Vinaigrette



Pecans, Blue Cheese, Won Tons,

~ Main Course ~

Fresh Catch..... 33

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..... 34

Crab and Artichoke Stuffed, Roasted Tomato, Blistered Caper Sauce

Chardonnay | Chamisal "Stainless" | Central Coast..... 10

Drunken Scallops..... 34

Duck Fat, Pale Ale, Shallots, Bacon, Lobster Mash, Baby Carrots

Chardonnay | Talbott "Kali Hart" | Monterey, California..... 13

Grilled Lobster..... 32

Key Lime Beurre Blanc, Yucca Hash, Asparagus

Sauvignon Blanc | Whitehaven | Marlborough, New Zealand..... 10

Double Brined Pork * GF*..... 28

Molasses Coffee Glazed, Sweet Potato Puree, Bacon Apple Succotash

Zinfandel | Artezin | Mendocino..... 10

Filet Mignon *..... 37

Asparagus, Herb Cheese, Mushroom Confit, Roasted Corn Risotto, Crispy Leek

Cabernet Sauvignon | Louis Martini | California..... 10

Southernmost Beach Café Wagyu Burger *..... 22

Wagyu, Bacon, Blue Cheese, Caramelized Onion, Truffle Tots

Malbec | Altos Las Hormigas | Mendoza, Argentina..... 8

Buttermilk Fried Airline Chicken Breast..... 28

Loaded Mashed Potatoes, Elote, Bacon Butter, Queso, Sriracha Honey

Chardonnay | William Hill | Central Coast..... 9

Seafood Pappardelle..... 28

Scallops, Shrimp, Little Neck Clams, Brown Butter, Sage and Garlic

Sauvignon Blanc | Honig | Napa Valley..... 11

~ Side Plates ~

Truffle Tator Tots	6	Baby Carrots GF*	6
Asparagus GF*	6	Fried Rice	5
Lobster Mash	8	Apple Bacon Mac & Cheese	8
Lobster Mac & Cheese	14	Mash Potatoes	6

~ 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.*