

STARTERS

SMOKED FISH DIP 15

chef's signature house smoked fish pita chips, jalapeño and onion pepper relish

CONCH CHOWDER 9

bahamian conch seafood stew

LOBSTER AND SHRIMP CEVICHE TOSTADA 15

crisp corn tortilla chili, onion mango, lemon, lime and cilantro

GOOMBAY WINGS 16 GF

citrus rum with sugarcane glaze

TUNA STUFFED AVOCADO 17

toasted nori and jasmine rice

1/2 LB PEEL AND EAT GF CHILLED SHRIMP 17

tomato, horseradish sauce, old bay and lemon

SCALLOP CEVICHE 17

cucumber, lime, cilantro, grape jalapeño

JERK CHICKEN FLATBREAD 14

caramelized onion, roasted peppers green onion, pineapple, goat cheese

PROSCUITTO FLATBREAD 15

herb pesto, blue cheese, fig arugula, shallot

SOUTHERNMOST SIGNATURES

DRUNKEN SCALLOPS 34

crisp bacon, local brewery glaze, lobster mashed potato and glazed baby carrots

PAN ISLAND CHICKEN 25

bbq glazed, jalapeño cheddar cornbread and watermelon salad

SOMO POMODORA 29

pappardelle pasta, gulf shrimps, olive oil garlic, white wine, tomato and basil

KEYWEST FISH FRY 29

coconut shrimp, fresh catch bites conch fritters, fries and lemon aioli

CAYO HUESO CHIMICHURRI 29

skirt steak, garlic, parsley, chili, vinegar and olive oil

ASK YOUR SERVER FOR SIDE RECOMENDATIONS

FRESH CATCH

served with chefs choice rice and vegetable

1 HOOK IT 2 SEASON IT

catch of the day	MP	soy citrus
whole yellowtail	32	blackened seasoning
scallops	34	tomato ginger
hook and	22	lemon glaze
cook your catch		herb panko macadamia crust

SALADS

WATERMELON BEET SALAD 12

compressed watermelon, shaved beets, feta cheese, lemon and olive oil

SOUTHERNMOST SALAD 13

spring mix, crispy avocado, cucumber red pepper, mandarin oranges and sweet chili dressing

TOMATO BURRATA 13 GF

vine ripe tomato, burrata, hydro arugula balsamic glaze and extra virgin olive oil

BLACK N BLUE 18

blackened steak, avocado, blue cheese red onion, mushrooms, red pepper and baby spinach

FROM THE GRILL

served with chefs choice potato and vegetable

FILET OF BEEF 33

tender center cut, lean and buttery texture add spiny lobster tail 12

BRINED PORK CHOP 26

slow cooked tender bone in cut

RIB EYE 33

cut from the ribs, well marbled and high flavor

FLORIDA SPINY LOBSTER TAIL 29

WINE

	glass	bottle
PINOT NOIR La Crema	10	36
MERLOT Matanzas Creek	10	36
ZINFANDEL Edmeades	10	36
CABERNET SAUVIGNON Jackson Estate	11	38
CHARDONNAY Kendall Jackson VR	11	38
PINOT GRIGIO Benvolio	10	36
SAUVIGNON BLANC Matanzas Creek	11	38
ROSE Copain	10	36
CHAMPAGNE Ruffino Prosecco	10	36
Perrier-Jouët		76
Veuve Clicquot Brut		100

BEER

DRAFT	
DOMESTIC 16 oz. 7 / 20 oz. 9	FLORIDA 16 oz. 8 / 20 oz. 10
Bud Light	Crazy Lady
Shock Top	Islamorada
Yuengling	Iguana Bait
	89.9 SoMo Beach Brew
IMPORT 16 oz. 8 / 20 oz. 10	
Landshark	
All Day IPA	
Stella	
Copper Point Lager	
CANS	
DOMESTIC 6	IMPORT 8
Miller Lite	Corona
Coors Light	Corona Light
White Claw	Heinken
Angry Orchard	
Bud Light	TALL BOY 8
Budweiser	Guinness Draught
Michelob Ultra	Radler

FROZEN COCKTAILS

PINA COLADA 11	KEY LIME COLADA 13 ke ke liqueur and pina colada
STRAWBERRY DAIQUIRI 11	RUM RUNNER 13 light rum, dark rum blackberry brandy liqueur banana liqueur, grenadine fruit juices, topped with a dark rum floater
MIAMI VICE 12 strawberry daiquiri and pina colada	
P.I.T.A. 13 pina colada and rum runner	

YOU CALL IT COCKTAILS

well 10 – call 12 – premium 15

SKINNY MARGARITA tequila, lime juice and agave	FLORADORA gin, lime, basil
KW LEMONADE vodka, sour mix, cranberry and a splash of sprite	KEY LIME MARGARITA tequila, ke ke liqueur, orange juice and sour mix
SOMO SLAM pineapple rum, pineapple juice and cranberry juice	PAINKILLER dark rum, coco lopez, orange juice, pineapple juice, and a sprinkle of nutmeg

CAFE AND BAR OPEN DAILY 8AM TO 10PM

GF gluten free option

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. For parties of six or more a customary 18% gratuity may be added at management's discretion



SOUTHERNMOST
BEACH CAFE
— Key West —

southernmostbeachresort.com

#somolife

