

## 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

### HOUSE WINGS 16 GF

brined, smoked and fried choice of naked, buffalo or signature house sauce

### TUNA STUFFED AVOCADO 17

toasted nori and jasmine rice

### NACHOS 13 GF

pico de gallo, jalapeño black bean salsa and cheddar cheese

add chicken 5  
sliced steak 7  
guacamole 3

### CONCH FRITTERS 15

bahamian conch, red and green peppers, sweet and spicy sauce

### CLASSIC HUMMUS 14

banana peppers, feta cheese pickled onions, carrots and pita

### 1/2 LB PEEL AND EAT GF

**CHILLED SHRIMP 17**  
tomato, horseradish sauce old bay and lemon

## SOUTHERNMOST SIGNATURES

*all signature items served with either french fries or chilled pasta salad*

### FRESH CATCH 20

blackened, lemon glaze, fresh mango and coconut rice

### PESTO CHICKEN SANDWICH 16

roasted tomato, arugula, pickled red onion and provolone cheese

### TEMPURA CHICKEN TENDERS 17

honey mustard or bbq

### MAHI MAHI SANDWICH 17

blackened or grilled with lettuce, tomato red onion and house tomatillo aioli

### SOUTHERNMOST BBQ PORK BUN 16

pulled pork, coleslaw and tropical mango bbq sauce

### REUBEN CUBAN 16

corned beef, pulled pork, swiss cheese mustard, pickles and cuban bread

### COCONUT SHRIMP 21

panko coconut crusted with pineapple dipping sauce

## TACOS GF

fresh catch 16 sliced steak 17  
jerk chicken 16

corn tortillas, queso fresco, pickled onions, pico de gallo, napa cabbage and cilantro

## SALADS

### CAESAR SALAD 14

romaine, croutons, parmesan cheese key lime caesar dressing

### SOUTHERNMOST SALAD 15

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

### TOMATO BURRATA 15 GF

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

### BLACK N BLUE 15

avocado, blue cheese, red onion blackened mushrooms, red pepper and arugula

add steak, fresh catch, shrimp 7  
chicken 5

## BURGERS

### THE LOCAL 17

caramelized onion, blue cheese and smoked bacon

### SMOKEHOUSE 17

wisconsin cheddar cheese, bacon and bbq sauce

### BEYOND BURGER 17

plant based alternative burger topped with seasonal mushrooms

all burgers cooked to medium well and seasoned with signature seasoning paired with french fries and pickle

GF bun available

## WINE

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

## BEER

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

## FROZEN COCKTAILS

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

## YOU CALL IT COCKTAILS

well 10 – call 12 – premium 15

<b>SKINNY MARGARITA</b>	<b>FLORADORA</b>
tequila, lime juice and agave	gin, lime, basil
<b>KW LEMONADE</b>	<b>KEY LIME MARGARITA</b>
vodka, sour mix, cranberry and a splash of sprite	tequila, ke ke liqueur, orange juice and sour mix
<b>SOMO SLAM</b>	<b>PAINKILLER</b>
pineapple rum, pineapple juice and cranberry juice	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](http://southernmostbeachresort.com)

#somolife

