

# STARTERS

## EGGPLANT CHIPS 8

cilantro aioli, rice flour dusted

## GROUPER CHEEK TACOS 13

sweet kimchee, pickled peppers, slaw, crispy leeks

## MUSHROOM STACK 15

quinoa, avocado, caramelized onions, feta, roasted tomato, pesto

## TUNA STUFFED AVOCADO 17

tuna poke, jasmine rice, sweet soy glaze

## HEIRLOOM TOMATO TARTAR 15 GF

pistachio, cherry, frisee, avocado, olive oil

## CALAMARI 16

crispy veggies, ginger orange

## TUNA TATAKI 17

seaweed salad, jalapeno, grapefruit, green onion, ponzu, togarashi

## GARDEN FLATBREAD 14

chef selected ingredients GF *crust available*

## PROSCIUTTO FLATBREAD 15

herb pesto, bleu cheese, fig, arugula, shallot

## BRAISED PORK BELLY 15

sesame seed, crushed nuts, pickled radish, pepper kimchee  
balsamic syrup

# SALADS

## WATERMELON BEET SALAD 12

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

## SOUTHERNMOST SALAD 13

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

## TOMATO BURRATA 13 GF

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

## BLACK N BLEU 13

avocado, bleu cheese, red onion, mushrooms, red pepper, baby spinach



*Beachside dining,  
hold the sand*

Treat yourself to Key West's most stunning setting for morning to night dining. Just 90 miles from Cuba with the beach as its backdoor, the Southernmost Beach Café serves up local flavor and boat-to-table freshness with a little twist. That twist is thanks to Resort Executive Chef, Matt Slattery, a self-professed Asian-fusion aficionado and the brains behind the Café's uniquely Southernmost menu. Only here will you find a seamless blend of Caribbean and Asian cuisine made with locally sourced ingredients beautifully incorporated into each menu.

*Est 2007 • Southernmost Beach Café • Key West*

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



*gluten free option*

# SOUTHERNMOST SIGNATURES

## DRUNKEN SCALLOPS 34

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

## ROASTED HALF CHICKEN 30

bbq grape glazed, jalapeno cornbread, watermelon salad, steak frites

## SOMO CARBONARA 30

pappardelle pasta, sweet red shrimp, garlic cream, peas, prosciutto, sage, egg

## KEY WEST FISH FRY 34

coconut shrimp, crispy fresh catch, conch fritters, fries, lemon aioli

*Let our chefs wow you with your freshly caught fish*

our chefs will visit tableside and discuss how you would like your fish prepared and put their own signature twist on your dining experience

## FRESH CATCH

*served with chefs choice rice, vegetable*

### 1 HOOK IT

catch of the day	33
scallops	34
florida lobster tail	32
cobia 	31
hook & cook your catch	24

### 2 SEASON IT

soy citrus  
blackened seasoning  
hirosa baked  
lemon glaze  
herb panko macadamia crust

## FROM THE GRILL

### BEEF TENDERLOIN 34

goat cheese, roasted tomato chutney, paired with roasted herb fingerlings potatoes, roasted carrots

### BRINED PORK CHOP 29

fried sage, apple cider glaze, candied brussel sprouts, sweet mashed potato

### NY STRIP STEAK 31

double stuffed potato, grilled asparagus topped with sweet onion mushroom demi glaze

### SOMO BURGER 23

wagyu, bacon, fried green tomato, arugula, goat cheese, truffle steak frites

## SIDES

candied brussel sprouts • grilled asparagus • mashed potato • cilantro lime rice