

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, jasmine rice and sriracha aioli

NACHOS 15 GF

pico de gallo, jalapeño black bean salsa, guacamole and cheddar cheese

add chicken, shrimp or pork 6

CONCH FRITTERS 15

bahamian conch, red and green peppers house chili sauce

CLASSIC HUMMUS 14

banana peppers, feta cheese pickled onions, carrots and pita

1/2 LB PEEL AND EAT CHILLED SHRIMP 17 GF

tomato, horseradish sauce old bay and lemon

COCONUT SHRIMP 17

panko coconut crusted with pineapple dipping sauce

SOUTHERNMOST SIGNATURES

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

FRESH CATCH 20

blackened, lemon glaze, fresh mango coconut rice and coleslaw

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

BELT 15

bacon, egg, lettuce, tomato and american cheese

SOMO WRAP 17

choice of grilled chicken or mahi bacon, lettuce, tomato and tomatillo aioli

TACOS GF

fresh catch 16 roasted pork 17
jerk chicken 16

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

LIGHT BITES

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

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

BLACK N BLUE 15

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

add mahi, shrimp or chicken 6

FRUIT PLATE 15

seasonal fruit, yogurt and fresh berries

CALAMARI 16

crispy veggies and ginger orange

SOMO FLATBREAD 15

basil pesto, marinated tomato mozzarella, pepperoni and arugula

BURGERS

FATHERS OFFICE 18

caramelized onion, blue cheese and smoked bacon

SMOKEHOUSE 18

wisconsin cheddar cheese, bacon and bbq sauce

THE GOAT 19

roasted tomato, goat cheese and avocado

BEYOND BURGER 17

plant based alternative burger topped with seasonal mushrooms, lettuce tomato and onion

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

GF bun available

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
ROSÉ		
Copain	10	36
CHAMPAGNE		
Ruffino Prosecco	10	36
Perrier-Jouët		76
Veuve Clicquot Brut		100

BEER

CANS
DOMESTIC 6
Budweiser, Coors Light, Bud Light Miller Lite, Angry Orchard, Yuengling White Claw, O'Doul's Non-Alcoholic
IMPORT 8
Corona, Corona Light, Heineken Radler, Guinness
DRAFT
DOMESTIC 16oz. 7 / 20oz. 9
Bud Light, Shock Top, Yuengling
IMPORT 16oz. 8 / 20oz. 10
Landshark, All Day IPA, Stella Copper Point Lager
FLORIDA 16oz. 8 / 20oz. 10
Crazy Lady, Islamorada, Iguana Bait 89.9 SoMo Beach Brew

SPECIALTY COCKTAILS

SKINNY MARGARITA 14
Don Julio Blanco, lime juice and agave
KW LEMONADE 11
Smirnoff Citrus, sour mix, cranberry and a splash of sprite
SOMO SLAM 12
Bacardi Pineapple, pineapple juice and cranberry juice
FLORADORA 13
Nolet's Finest, blackberry brandy basil and lime juice
KEY LIME MARGARITA 12
Hornitos Plata, key lime liqueur orange juice and sour mix
PAINKILLER 13
Pusser's Rum, coco lopez orange juice, pineapple juice and a sprinkle of nutmeg
BACARDI BUCKET 22 (32oz.)
Bacardi flavors, pineapple juice orange juice and cranberry juice

FROZEN COCKTAILS

PINA COLADA 12
Captain Morgan Rum, pineapple and coconut
STRAWBERRY DAIQUIRI 12
Cruzan Rum and strawberry
MIAMI VICE 12
strawberry daiquiri and pina colada
SUNKIST 13
mango, pina colada, strawberry daiquiri, Bacardi Black float
P.I.T.A. 13
pina colada and rum runner
KEY LIME COLADA 13
Captain Morgan Rum, pineapple coconut and key lime liqueur
RUM RUNNER 13
Cruzan Rum, Captain Morgan Rum blackberry, banana and Bacardi Black float

CAFE AND BAR OPEN DAILY 7AM 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

