



all day breakfast

served from 9am - 4pm

we only use 100% organic cage-free eggs

farm fresh fare

two eggs any style

crispy potato cake, toast, and your choice of jones farms all natural sausage, applewood smoked bacon, or canadian bacon 8

steak & eggs

crispy potato cake, toast, two eggs any style served with an 8 oz harris ranch natural rib-eye cut 16

huevos rancheros

two eggs over easy, fresh corn tostadas, monterrey jack, pico de gallo, housemade guacamole 8

benedicts

traditional

poached eggs, canadian bacon, hollandaise, english muffin 12

crab cakes

poached eggs, lump blue crab cake, key lime hollandaise, english muffin 14

omelets

spinach

three farm fresh cage-free organic eggs, spinach, parmesan, crispy potato cake 11

florida lobster

three farm fresh cage-free organic eggs, florida lobster, applewood smoked bacon, parmesan, crispy potato cake 15

french toast

bananas foster

french toast, bananas, whipped cream, dark rum sauce 10

chocolate strawberry

french toast, strawberries, whipped cream, chocolate liqueur sauce 11

healthy fare

mixed berries & yogurt

selection of seasonal berries, yoplait french vanilla yogurt 8

tropical fruit plate

selection of seasonal fruit, toasted coconut, yoplait french vanilla yogurt 12

egg white omelet

three farm fresh cage-free organic egg whites, spinach, tomato, parmesan, fruit cup 15

we proudly serve only illy espresso, coffee, tea & iced tea

salads & mid plates

lobster bisque

Traditional french bisque made with florida lobster 9

crab cake

blue crab cake, peruvian yellow pepper remolaude 13

tuna tataki

sesame crusted rare tuna with a sesame soy drizzle and pickled ginger 12

iceberg wedge

crisp wedge of iceberg lettuce, cherry tomatoes, applewood smoked bacon, buttermilk bleu cheese dressing 10

caesar

romaine, croutons, grated parmesan 10

heart of palm

costa rican heart of palm, avocado, cucumber, plum tomatoes, balsamic vinaigrette 12

raspberry walnut & gorgonzola

candied walnuts, apples, pears, gorgonzola, raspberry vinaigrette 13

add half an avocado 3

add grilled shrimp 8

add grilled or blackened chicken 6

add grilled or blackened fish 8

sandwiches & tacos

big burger

10 ounces of certified angus beef, fresh baked bun, lettuce, tomato, onion, pickles, french fries 10

the old town burger

10 ounces of certified angus beef, fresh baked bun, lettuce, tomato, onion, applewood smoked bacon, sharp cheddar, avocado, russian dressing, french fries 13

key west fish sandwich

local catch of the day, blackened, iceberg lettuce, tomato, sriracha lemon aioli, cuban bread, french fries 12

panko crusted fish sandwich

flash fried local catch of the day, lettuce, tomato, peruvian yellow pepper remoulaude, cuban bread, french fries 11

southern fried chicken sandwich

hand breaded, perfectly seasoned, boneless chicken breast, iceberg lettuce, tomatoes, dill pickle chips, fresh baked buttered bun, french fries 9

baja fish tacos

local catch of the day, served crispy with cabbage, baja sauce, soft white corn tortilla with lime, & tortilla chips 11

key west fish tacos

local catch of the day, blackened with cabbage, lemon sriracha aioli, lime, soft white corn tortilla, & tortilla chips 12

lobster grilled cheese

florida lobster, texas toast, three cheese blend 12
best paired with a cup of lobster bisque for dipping 18

avocado, cucumber, spring mix tacos

spring mix, avocado, cucumber, tomato, meyer lemon oil served on soft white flour tortillas with tortilla chips 10

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



starters

conch chowder

traditional new england chowder made with
turks & caicos conch 9

mussels

prince edward island mussels, black peppercorn cognac cream sauce 12

tuna tataki

sesame crusted seared rare tuna, sesame soy peanut drizzle,
wakame salad, wasabi, pickled ginger 13

crispy pork belly

braised kurobuta pork belly, star anise molasses reduction 11

shrimp tiradito

royal red shrimp, citrus soy sauce,
sliced scallions, diced avocado, jalapeno, sriracha 14

bbq shrimp

royal red shrimp, wrapped crispy hickory smoked bacon,
baby mixed greens, spicy chipotle bbq 13

crab cake

lump blue crab, lemon garlic aioli 13

salads

iceberg wedge

crisp wedge of iceberg lettuce, cherry tomatoes,
bacon, buttermilk bleu cheese dressing 10

caesar

traditional caesar salad, romaine, croutons and grated parmesan 10

heart of palm

costa rican heart of palm, avocado fan,
mixed greens, cucumber, plum tomatoes, balsamic vinaigrette 12

spinach & roasted beets

baby spinach, roasted beets, goat cheese, chopped walnuts, balsamic vinaigrette 13

raspberry walnut & gorgonzola

mixed greens, candied walnuts, apples, pears, gorgonzola, raspberry vinaigrette 14

add a half of an avocado 3

add grilled shrimp 8

add grilled, or blackened chicken 6

add grilled, or blackened fish 8

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main plates

ahi tuna

sesame crusted seared rare yellowfin tuna, wakame seaweed salad,
pickled shiitake mushrooms, udon noodles, spicy peanut sauce 26

whole red snapper

whole fried local caught snapper, jasmine rice, thai chili garlic sauce 27

shrimp linguine

royal red shrimp, linguine, garlic romano cream sauce 26
add local spiny lobster 34

grouper

pan seared local caught grouper filet, crispy potato cake,
sautéed garlic spinach, blood orange beurre blanc 32

duck breast

hudson valley duck breast, pan-seared,
citrus mashed potatoes, orange blossom honey glaze 28

swordfish

grilled local caught swordfish, grilled asparagus
farro & cherry tomato salad, roasted tomato coulis 28

ribeye

grilled 16 ounce certified angus ribeye, roasted garlic
roasted petit purple, red and yukon new potatoes, chimichurri 30

filet mignon

grilled beef tenderloin, wild mushroom & white truffle mashed potatoes,
burgundy butter sauce, crispy shallots, foie gras butter 35

spiny lobster tail

grilled fresh lobster tail, saffron mango risotto,
grilled asparagus, roasted red pepper coulis 34
two lobster tails 59

surf & turf

filet mignon & grilled lobster tail, garlic mashed potatoes,
roasted red pepper coulis, burgundy butter sauce 64

side plates

foie gras butter & fresh baked baguette 5

farro & cherry tomato salad 6

side of vegetables 4

jasmine rice 4

garlic mashed potatoes 4

lobster mac n cheese 12



thank you for dining with us today
enjoy the rest of your stay in key west