

# BREAKFAST



## MATT'S STOCK ISLAND KITCHEN & BAR

### FRUIT & BREAD

- Fresh Blueberry Cream Jarfait** \$7  
*Frosted Flake Cream*
- Fresh Banana Cream Jarfait** \$7  
*Kashi Grains*
- Fresh Fruit Plate** \$12  
*Seasonal Selection*
- Sweet Bread** \$7  
*Daily Selection*

### BENEDICTS

- Crab**  
*Avocado, Old Bay Hollandaise  
English Muffin*  
\$22
- Lobster**  
*Kale, Mustard Hollandaise  
English Muffin*  
\$23
- Pork Belly**  
*Tomato, Hollandaise  
English Muffin*  
\$16

### BEVERAGES

- Orange Juice** \$6
- Grapefruit Juice** \$6
- Espresso** \$4
- Café Con Leche** \$5
- Latte** \$5
- Americano** \$5
- Bucci** \$4
- Cordito** \$4

### HOUSE SPECIALTIES

- Avocado & Crab Toast**  
*Seeded Bread, Heirloom Tomatoes, Lemon*  
\$21
- Guava & Cream Cheese French Toast**  
*Fresh Guava, Powdered Sugar, Maple Syrup*  
\$14
- Steel Cut Oatmeal**  
*Fresh Berries, Brown Sugar*  
\$10
- Banana Bread Pancakes**  
*Cinnamon Walnut Butter, Fresh Banana*  
\$13
- "Croque" Cubano**  
*Mustard, Ham, Pulled Pork, Pickles,  
Swiss, Fried Egg*  
\$14
- Breakfast Casserole**  
*Eggs, Sausage, Swiss, Rye Bread*  
\$12
- Fried Chicken & Waffles**  
*Habanero Hot Sauce, Key Lime*  
\$15
- Huevos Rancheros**  
*Black Bean, Avocado, Corn Tortilla*  
\$14
- Smoked Fish Bagel**  
*Mascarpone Cheese, Sea Beans,  
Red Onion, Tomato*  
\$15
- Matt's Big Ol' Buttermilk Oatmeal Stack**  
*Powdered Sugar, Maple Syrup*  
\$12

### OMELETTES

*Served With Yuca Hashbrowns & Your Choice of Toast*

- Caprese**  
*Tomato, Fresh Mozzarella, Basil*  
\$12
- Boatyard**  
*Key West Pink Shrimp, Swiss,  
Shrimp Gravy*  
\$15
- Ham & Cheddar**  
*Ham, White Cheddar*  
\$13

### SIDES

- Pork Belly Bacon** \$6
- Ham** \$5
- Sausage** \$6
- Bacon** \$5
- Yuca Hashbrowns** \$6
- Toast** \$3
- Avocado** \$4
- Two Eggs Any Way** \$6

*A service charge of 20% will be added to parties of 6 or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.*

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.*



## MATT'S STOCK ISLAND KITCHEN & BAR

# LUNCH

### RAW BAR

**Oysters** *East & West Coast* \$MP  
~ Daily Selection ~

**Clams on the Half Shell** *Red Wine Mignonette* \$MP

**Key West Pink Shrimp** *Vodka Cocktail Sauce* \$15

**Black Fin Tuna Tartare** \$17  
*Lemon, Cucumber, Soy, Rice Chips, Tajin*

**Yellow Tail Snapper Ceviche** *Aji Amarillo, Corn, Lime, Tomato* \$14

**Chilled Florida Lobster** *Icy Hot Sauce* \$MP

### STARTERS

**Matt's Smoked Fish Dip** \$14  
*Ritz Crackers, Celery, Carrots*

**Crab Beignets** \$15  
*Lemon Powder, Old Bay Aioli*

**Grilled Oysters** \$14  
*Lemon Herb Butter*

**Crab & Avocado** \$14  
*Aji Amarillo, Cuban Bread*

**Shrimp & Tortilla Soup** \$8  
*Cilantro, Cumin Crema, Avocado, Key West Pink*

**Cornmeal Crusted Oysters** \$14  
*Lemon Aioli*

**Black Bean Fritters** \$10  
*Avocado Poblano Sauce*

### SALADS

**Creamy Caesar** \$10  
*Kale, Romaine, Cuban Croutons, Parmesan*

**Little Gem Wedge** \$12  
*Buttermilk Dressing, Pork Belly, Red Onion, Heirloom Tomato, Blue Cheese*

**Avocado & Tomato** \$14  
*Avocado, Cilantro, Lime, Red Onions, Queso Blanco*

**Baby Kale** \$11  
*Cashew, Pickled Onion, Goat Cheese*

**Add:**  
**Shrimp** *Grilled, Blackened or Popcorn* +8  
**Chicken** *Grilled or Blackened* +6  
**Daily Fish** *Grilled or Blackened* +MP  
**Crispy Fried Oysters** +8

### BASKETS

**Key West Pink Shrimp** \$16  
*Crystal, Buttermilk, Old Bay Aioli*

**Fish & Chips** \$15  
*Beer Batter, Lemon, Green Tomato Tartar*

**Fried Chicken** \$15  
*Citrus Dust, Habanero Hot Sauce*

*All Served with Bacon Salt Fries & Orange Jalapeño Slaw*

### HOUSE SPECIALTIES

**Blackened Mahi Sandwich**  
*Orange Slice, Red Onion, Lemon Aioli*  
\$16

**Shrimp Po'Boy**  
*Key West Pinks, Lettuce, Tomato, French Bread, N'awlins BBQ*  
\$14

**Snapper On The Half Shell Tacos**  
*Orange Jalapeño Slaw, Avocado Poblano Crème, Pickled Red Onions, Cilantro, Lime, Radish, Corn Tortillas.*  
\$22

**Lobster BLT**  
*Lobster, Cuban Bread, Housemade Pork Belly, Heirloom Tomato, Butter Lettuce*  
\$23

**Steamed Mussels**  
*Coconut, Red Curry*  
\$14

*All Served with Bacon Salt Fries & Orange Jalapeño Slaw*

**Stock Island Burger**  
*LTO, White Cheddar, Dill Pickles, Housemade Ketchup*  
\$19

**Grilled Chicken Sandwich**  
*Butter Lettuce, Heirloom Tomato, Avocado, Chipotle, Pickled Red Onions*  
\$14

### DESSERTS

**Chocolate "Candy Bar"**  
*Nutella, Hazelnut, Bacon*  
\$10

**Guava & Cream Cheese Bread Pudding**  
*Guava Ice Cream*  
\$10

**S'mores**  
*Graham Cookies, Marshmallow, Ganache*  
\$10

**Key Lime Tart**  
*Coconut Macaroon Crust*  
\$10

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**DINNER**

**MATT'S STOCK ISLAND**  
KITCHEN & BAR

**RAW BAR**

**Oysters** East & West Coast \$MP  
~ Check Daily Board ~

**Clams on the Half Shell** Red Wine Mignonette \$MP

**Key West Pink Shrimp** Vodka Cocktail Sauce \$15

**Fresh Crudo** Check Daily Board \$MP

**The Commodore Tower - For Two** \$MP

Oysters, Shrimp, Lobster Cocktail, Tuna Tartare,  
Yellowtail Snapper Ceviche

**Black Fin Tuna Tartare** \$17

Lemon, Cucumber, Soy, Rice Chips, Tajin

**Yellow Tail Snapper Ceviche** \$14

Aji Amarillo, Corn, Lime, Tomato

**Chilled Florida Lobster** Icy Hot Sauce \$MP

**The Admiral Tower - For Four** \$MP

Oysters, Shrimp, Lobster Cocktail, Tuna Tartare,  
Yellowtail Snapper Ceviche

**STARTERS**

**Matt's Smoked Fish Dip** \$14  
Ritz Crackers, Celery, Carrots

**Crab Beignets** \$15  
Lemon Powder, Old Bay Aioli

**Scallops & Bacon** \$15  
Citrus Marmalade

**Oyster Rockefeller** \$14  
Parmesan, Kale, Bacon, Anise

**Grilled Oysters** \$14  
Lemon Herb Butter

**Steamed Mussels** \$14  
Coconut, Red Curry

**Crab & Avocado** \$14  
Aji Amarillo, Cuban Bread

**Cornmeal Crusted Oysters** \$14  
Lemon Aioli

**BASKETS**

**Key West Pink Shrimp**  
Crystal, Buttermilk, Old Bay Aioli  
Served with Bacon Salt Fries &  
Orange Jalapeño Slaw  
\$16

**Black Bean Fritters**  
Avocado Poblano Sauce  
\$10

**Fish & Chips**  
Beer Batter, Lemon, Green Tomato Tartar  
Served with Bacon Salt Fries &  
Orange Jalapeño Slaw  
\$15

**SOUP + SALAD**

**Shrimp & Tortilla Soup** \$8  
Cilantro, Cumin Crema, Avocado,  
Key West Pink

**Creamy Caesar** \$10  
Kale, Romaine, Cuban Croutons, Parmesan

**Little Gem Wedge** \$12  
Buttermilk Dressing, Park Belly, Red Onion,  
Heirloom Tomato, Blue Cheese

**Avocado & Tomato** \$12  
Avocado, Cilantro, Lime, Red Onions,  
Queso Blanco

**Baby Kale** \$11  
Cashew, Pickled Onion, Goat Cheese

**TODAY'S CATCH**

Grilled • Blackened • Sauteéd • Corn Meal Crusted

With Your Choice of Sauce:

Crayfish Thyme Butter, Green Tomato Tartar, Citrus Gremolata, New Orleans BBQ, Icy Hot sauce

**Clam "Chowder"**  
Nueske's Bacon, Potato, Celery,  
Onion, Thyme  
\$29

**Grouper**  
Cornbread Gnudi, Kale,  
Crawfish Thyme Butter  
\$35

**BBQ Ribs**  
BBQ, White Bread, Pickles, Slaw,  
Bacon Salt Fries  
\$29

**HOUSE SPECIALTIES**

**Snapper On The Half Shell Tacos**  
Orange Jalapeño Slaw, Avocado Poblano Crème,  
Pickled Red Onions, Cilantro, Lime, Radish, Corn Tortillas.  
Enough to Share.  
\$32

**Dry-Aged Sirloin**  
8 oz. Block Cut, Street Corn Salad, Chipotle,  
Queso Blanco Puree  
\$36

**Basket of Fried Chicken**  
Citrus Dust, Habanero Hot Sauce,  
Bacon Salt Fries  
\$26

**Stock Island Burger**  
LTO, White Cheddar, Dill Pickles,  
Housemade Ketchup, Bacon Salt Fries  
\$19

**Cowboy Steak**  
21 oz. Bone-In  
\$52

**SIDES**

**Cornbread Mash** \$7

**Green Beans** Cashews \$7

**Bacon Salt Fries** Buttermilk Dressing \$6

**Yucca Tater Tots** Pickapepper Aioli, Manchego \$8

**Roasted Cauliflower** Lime and Chili \$7

**Roasted Brussels Sprouts** with Citrus and Bacon \$7

**Street Corn Salad** with Avocado and Red Onion \$8

**DESSERTS**

**S'mores** Graham Cookies, Marshmallow, Ganache \$10

**Chocolate "Candy Bar"** Nutella, Hazelnut, Bacon \$10

**Key Lime Tart** Coconut Macaroon Crust \$10

**Guava & Cream Cheese Bread Pudding** Guava Ice Cream \$10

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