Key Lime Pie Kitchen

Key West • Fresh • Local

Starters

Beer-Steamed KW Shrimp — $20
One half-pound of Ruby Red Gulf Shrimp steamed in local beer with garlic, Key West Cooking Show Original Seasoning, and lemon. **Served hot with drawn butter and cocktail sauce.**

Add-on: extra half-pound shrimp +$10

Pairs Well With: *Red Stripe • Jai Alai IPA*

Fresh Made Plantain Strips — $10
Crispy plantain strips, fried to order.
Served with Cuban chimichurri. Spicy.
Pairs well with: *Mohua Sauvignon Blanc • Key West Air Margarita*

Locally Smoked Fish Dip — $14
Fresh local fish slow-smoked in-house, blended with herbs, citrus, and a touch of cream.
Served chilled with crackers, celery, and carrots.

Add-on: extra crackers +$2 • pickled vegetables +$3

Pairs well with: *Mohua Sauvignon Blanc • Curry Old Fashioned*

Cohiba Cigar Rolls — $14
Crispy hand-rolled cigars stuffed with slow-roasted pork, ham, Swiss cheese, pickles, and Key West mustard.
Served with house dipping sauces.

Add-on: queso dipping sauce +$3 • side of disco fries +$5

Pairs well with: *Mojito • Miller Lite*

Signature Favorites

Key West Cooking Show Hummus — $14
Fresh-made hummus. **Served with fresh vegetables, flatbread crackers, and extra virgin olive oil.**

Add-on: garlic bread +$3 • extra crackers +$2

Pairs well with: *Bud Light • Paul Buisse Sauvignon Blanc*

Disco Fries — $10
Crispy golden fries topped with truffle oil, black pepper, and Parmesan cheese, with sriracha aioli.

Add-on: bacon +$3 • pulled pork +$4 • queso +$3 • jalapeños +$2

Pairs well with: *Jai Alai IPA • Dark N Stormy*

Soups & Salads

Soup of the Day — $8
Chef-crafted daily bowl of soup made fresh each morning.

Add-on: garlic bread +$3

Pairs well with: *Grayson Sellers Chardonnay • Crazy Lady*

Bar 1 Bistro Wedge Salad — $14
Crisp iceberg wedge topped with marinated tomatoes, Nueske's bacon, balsamic reduction, and creamy blue cheese dressing.

Add-on: half-pound shrimp +$10 • avocado +$5

Pairs well with: *Mohua Sauvignon Blanc • Michelob Ultra*

Soup & Salad Combination — $16
A cup of today's soup paired with a wedge salad for the perfect light lunch.

Add-on: garlic bread +$3

Pairs well with: *Grayson Sellers Chardonnay • Pabst Blue Ribbon*

Sandwiches

Add-on: house chips +$3 • side of disco fries +$5

Classic Cuban Mix Sandwich — $16
Pressed Cuban bread stacked with roasted pork, ham, Swiss cheese, pickles, chimichurri aioli, and Key West mustard.
Pairs well with: *Red Stripe • Mojito*

The Hot Cubano Beef Sandwich — $17
Tender slow-braised shredded beef (Ropa Vieja), layered with queso cheese, pickled veg, and chimichurri aioli.
Pairs well with: *Padrillos Malbec • Bacardi Rum & Coke*

Entree

Key West Shrimp Scampi — $26
Gulf shrimp sautéed with garlic, butter, white wine, fresh herbs, and lemon. **Served over linguine with garlic bread.**

Add-on: extra half-pound shrimp +$10

Pairs well with: *Zenato Pinot Grigio • Grayson Sellers Chardonnay*

Desserts

Key West Cooking Show World Famous Key Lime Pie $12
Tia's Flan $10
Cuban Guava Bread Pudding $10

Can't Decide? $22
Dessert Trio Platter
ALL 3 DESSERTS

Kitchen is Closed on Sunday

Key Lime Pie Kitchen
Historic Building 1 • 291 Front Street, Suite 208 • 305-307-5692

*Warning: Consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.