

# FOOD MENU

## COLD STARTERS

- SMOKED FISH DIP** 🌿🐟🧂 14 \$  
Sesame Flatbread Crackers, Capers & Pickled Jalapeno Slices
- CARIBBEAN GUAC & CHIPS** 14 \$  
Avocado-Papaya-Mango Guacamole, House Corn Tortilla Chips
- \*SEARED AHI TUNA** 🐟🧂🧂 16 \$  
Ponzu Marinated, Pickled Ginger, Seaweed, Wasabi
- \*AHI POKE TUNA TOWER** 🐟 17 \$  
Layers Of Raw Ahi Tuna, Seaweed, Mango-Ginger Salsa, House Wonton Chips
- CEVICHE** 🐟 16 \$  
Fresh Local Yellowtail, Keys Style Marinade, Coconut Milk, House Corn Chips

## HOT STARTERS

- HAVANA FRIES** 🌿🐷🥔 14 \$  
Yuca Fries, Pulled Pork, Southern Comfort Onion Jam, Cheddar-Monterrey Cheese, Cilantro-Garlic-Crema
- SEAFOOD NACHOS** 🌿🦞🍷🧂 16 \$  
Corn Chips, Shrimp, Scallops, Mahi, Melted Cheddar, Sour Cream, Pico
- BAKED ELOTE** 🌿🥔 12 \$  
White Corn, Cilantro Crema, Parmesan Grated, Lime Pepper Seasoned
- JAMAICAN PEEL N EAT SHRIMP** 🦞 17 \$  
½ Lb Wild Caught Pink Shrimp, Yuengling Beer Steamed, Jamaican Seasoned
- CRISPY CALAMARI** 🌿🦑 15 \$  
Cornmeal Dusted, Flash Fried, Orange Chili Dipping Sauce
- LOBSTER & CRAB DIP** 🦞🦀🧂 15 \$  
Creamy-Cheesy Spinach, Lump Crab, Lobster Meat, House Corn Tortilla Chips
- CONCH FRITTER BITES** 🌿🍷🧂🦞 14 \$  
Traditional Conch Fritters, Key Lime Mustard Sauce

## SOUPS

- BAHAMIAN CONCH CHOWDER** 9 \$  
Sausage, Dark Rum, Tomato-Vegetable
- CRAB BISQUE** 🦞🍷🧂 9 \$  
Sherry-Cream-Blue Crab Bisque

## SALADS

- Free Range Chicken +7 ~ Jumbo Shrimp +12 ~ 6oz Mahi +12 ~ Tuna +12**
- LOADED RICE BOWL** 🍷🥔 17 \$  
Island Rice, Pico, Elote, Broccoli, Jicama Slaw, Tomato, Sriracha Aioli, Cilantro Crema, Jack & Cheddar Cheese
- TRADITIONAL CAESAR** 🌿🍷 14 \$  
Romaine, Challah Croutons, Shredded Parmesan Cheese
- ORIENTAL SALAD** 🦞🐟🧂🧂 16 \$  
Mixed Greens, Seaweed Salad, Crispy Wonton Strips, Sliced Almonds, Mandarin Orange, Julienne Radish, Ponzo Vinaigrette
- BAYSIDE ORIGINAL** 15 \$  
Romaine-Spring Mix Blend, Julienne Radish, Diced Papaya, Mandarin Oranges, Grape Tomatoes, Red Cabbage, Green Goddess Dressing

## TWO HANDS REQUIRED

### BAYSIDE SANDWICHES

- BAYSIDE MAHI SANDWICH** 🌿🍷🥔 19 \$  
Mozzarella, Brioche, Beer Battered Potato Curls, Lettuce, Tomato, Sliced Red Onion, Pickle Slices, Cole Slaw
- BAHAMA MAHI SANDWICH** 🌿🍷🥔 19 \$  
Panko Breaded & Crispy Fried, Jicama-Radish Slaw, Southern Comfort Onion Jam, Mozzarella, Rocoto Aioli, Beer Battered Potato Curls & Cole Slaw
- CHORIZO BURGER** 🌿🍷🥔 18 \$  
½lb Chorizo-Beef Blend, Jicama-Radish Slaw, Pico, Melted Mozzarella, Beer Battered Potato Curls, Cole Slaw
- ISLAND FISH TACOS** 🌿🐟🍷 21 \$  
Pico De Gallo, Jicama-Radish Slaw, Cilantro-Garlic Crema, Choose Grilled Mahi Or House Roasted Pulled Pork
- \*CHEESBURGER** 🌿🍷🥔 16 \$  
½lb CAB ® Short Rib Beef Blend, American Cheese, Brioche, Lettuce, Tomato, Sliced Red Onion, Beer Battered Potato Curls, Pickle Slices, Cole Slaw



## LITTLE MINNOWS

### 12 Years Old & Under

<b>GRILLED CHEESE</b> 🍷 🍷	8 \$
Thick Sliced Challah Bread, Real American Cheese, French Fries	
<b>FILET &amp; CHIPS</b>	18 \$
* 5oz Beef Tenderloin, Open Flame Grilled, French Fries	
<b>CHICKEN FINGERS &amp; CHIPS</b> 🍷	12 \$
All-Natural Chicken, Panko Hand Breaded, French Fries	
<b>LINGUINI</b> 🍷	12 \$
Marinara Sauce Or Melted Butter	

## BEVERAGES

### Non-Alcoholic

<b>SOFT DRINKS</b>	5 \$
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tropicana, Lemonade, Orange Crush, Dr Pepper, 20oz Fountain Soda, Complimentary Refills	
<b>JUICES</b>	5 \$
Orange, Grapefruit, Cranberry, Pineapple, 10oz, <i>No Refills</i>	
<b>ICED TEA</b>	5 \$
20oz, <i>Complimentary Refills</i>	
<b>PANNA</b>	HALF BTL: 5 \$ FULL BTL: 10 \$
Still	
<b>MILK</b>	5 \$
10oz, Whole Milk, <i>No Refills</i>	
<b>PELLEGRINO</b>	HALF BTL: 5 \$ FULL BTL: 10 \$
Sparkling	

## FROM THE DOCK, FRESH CATCH

### Mahi 29 ~ Yellowtail 36 ~ Fresh Catch Of The Day MP

<b>BAKED</b> 🍷 🍷	
Key Lime Beurre Blanc, Krispy Kapers	
<b>BLACKENED</b>	
Cajun Seasoned, Mango-Ginger Salsa	
<b>KEYRIBBIAN STYLE</b> 🍷 🍷	
Capers, Garlic, Key Lime, White Wine, Butter Sauce	
<b>BAYSIDE STYLE</b> 🍷 🍷	
Dusted & Seared, Caper, Jalapeno, Tomato, Artichoke, White Wine Sauce	

## KEYRIBBEAN SEAFOOD SPECIALTIES

<b>WHOLE FRIED SNAPPER</b> 🐟 🍷	36 \$
Whole Local Snapper, Crispy Fried Key Lime-Caper-Garlic-Butter Sauce & Island Rice	
<b>KEY LARGO SAMPLER</b> 🍷 🍷	45 \$
½ Lobster Tail, Jumbo Shrimp, Jumbo Scallops, Mahi, Key Lime Beurre Blanc, Crispy Capers, Island Rice	
<b>FISH TRIO</b> 🐟 🍷	38 \$
Mahi ~ Yellowtail ~ Fresh Catch Of The Day, Key Lime Beurre Blanc, Crispy Capers, Island Rice	
<b>ISLAND SEAFOOD CURRY</b> 🍷 🍷 🍷	34 \$
Jumbo Shrimp & North Atlantic Scallops, Green Curry-Coconut Pineapple Sauce, Toasted Almonds, Island Rice	
<b>SHRIMP JAMBALAYA</b> 🍷	27 \$
Jumbo Shrimp, Andouille Sausage, Peppers, Onions, Cajun Tomato Sauce & Island Rice	
<b>KEYRIBBEAN SHRIMP</b> 🍷 🍷	27 \$
Corn Meal Dusted Jumbo Shrimp, Key Lime-Caper-Garlic-Butter Sauce & Island Rice	
<b>SEAFOOD ENCHILADAS</b> 🍷 🍷 🍷	24 \$
Corn Tortillas Stuffed With Shrimp, Scallops & Mahi, House Enchilada Sauce, Monterey & Jack Cheeses, Island Rice	

## BREADED, BATTERED, PERFECTION

### SIMPLY FRIED SEAFOOD

<b>OCEAN BOUNTY BUCKET</b> 🍷 🍷 🍷 🍷	29 \$
Fried Shrimp, Scallop Chunks, Conch Fritters, Mahi, Dill Relish Tartar Sauce Or Bloody Mary Cocktail Sauce, Beer Battered Potato Curls & Cole Slaw	
<b>COCONUT SHRIMP &amp; CHIPS</b> 🍷 🍷 🍷	26 \$
Coconut Batter-Dipped, Golden Fried Orange Chili Dipping Sauce, Beer Battered Potato Curls & Cole Slaw	
<b>FRIED SHRIMP &amp; CHIPS</b> 🍷 🍷 🍷 🍷	24 \$
Jumbo Shrimp, Panko Hand Breaded, Dill Relish Tartar Sauce Or Bloody Mary Cocktail Sauce, Beer Battered Potato Curls & Cole Slaw	
<b>FISH &amp; CHIPS</b> 🍷 🍷 🍷 🍷	21 \$
Mahi Filet, Panko Hand Breaded, Golden Fried, Dill Relish Tartar Sauce Or Bloody Mary Cocktail Sauce, Beer Battered Potato Curls & Cole Slaw	





## SAVORY MEATS AND MORE

### LANDLUBBERS

**\*RIBEYE** 🍷 39 \$  
12oz CAB ® Center Cut, Open Flame Grilled, House Rocado Butter, Red Skin Cheddar Smashed & Vegetable Medley

**CARIBBEAN BBQ RIBS** 🍷🍷 32 \$  
Full Rack Baby Rack Ribs Roasted With Housemade Captain Morgan Spiced Rum BBQ Sauce, Beer Battered Potato Curls & Cole Slaw

**\*FILET MEDALLIONS** 🍷 39 \$  
Twin 5oz Tenderloins, Open Flame Grilled, House Mango Chimichurri, Red Skin Cheddar Smashed & Vegetable Medley

**STUFFED CHICKEN** 🍷🍷 24 \$  
Twin, All Natural Char-Grilled Chicken Breasts Layered With Pulled Pork & Mozzarella, Housemade Caribbean BBQ Sauce

**\*ISLAND CHURRASCO** 🍷 37 \$  
10oz-CAB ®, Open Flame Grilled, Tomatillo Chimichurri, Red Skin Cheddar, Smashed & Vegetable Medley

**CAPTAIN MORGAN RIBS** 🍷🍷 28 \$  
Full Rack Baby Rack Ribs Roasted With Housemade Captain Morgan Spiced Rum BBQ Sauce, Beer Battered Potato Curls & Cole Slaw

**CUBAN OSSO BUCO** 🍷 28 \$  
24oz Crispy Fried Bone-In Pork Shank, Pickled Onions, Red Skin Cheddar Smashed

## AL DENTE KEYRIBBEAN STYLE PASTA

**SEAFOOD DI'AVOLO** 🍷🍷🍷 28 \$  
Jumbo Shrimp, North Atlantic Scallops, Clams, Mussels, Our House Spiced Marinara & Linguini Pasta

**ISLAND PASTA** 🍷🍷🍷 35 \$  
North Atlantic Scallops & Jumbo Shrimp, Cajun Ginger Cream Sauce & Linguini Pasta

**KEYRIBBEAN LINGUINI** 🍷🍷🍷 27 \$  
Chargrilled Chicken Breast & Jumbo Shrimp, Key Lime-Caper-Garlic-Butter Sauce & Linguini Pasta

### SIDES

**Cole Slaw** 3 \$

**Red Skin Cheddar Smashed** 5 \$

**Island Rice** 4 \$

**French Fries** 5 \$

**Side Caesar** 5 \$

**Veggies** 5 \$

**Chips & Pico** 6 \$

**House Salad** 5 \$

**Seafood Cannelloni** 🍷🍷🍷 25 \$  
Rolled & Stuffed Pasta, Lobster Meat, Lump Crab, Scallops, Ricotta-Jack-Cheddar Cheese Blend, Homemade Smoky Tomato Sauce, Mozzarella

**\* Consuming Raw Or Undercooked Meats, Poultry, Shellfish Or Eggs May Increase Your Riskof Foodborne Illness, Especially If You Have Certain Medical Conditions \***

**CAB ® Is The Exclusive Trademark Of Certified Angus Beef LLC**

**When Using Multiple Credit Cards, Please Let Your Server Know Before Ordering**

# WINE LIST

## CHAMPAGNE BAR

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*Sunset Champagne Happy Hour 4pm-6pm ½ Price  
Glass Or Bottle*

### 101 PROSECCO, BOCELLI (Veneto)

By Italian Tenor Andrea Bocelli

### 102 PROSECCO ROSE, MIONETTO (Veneto)

Dry, Prestige Collection

### 103 FERRARI PERLE RISERVA, FERRARI (Trentino)

Vintage Blanc De Blanc. Gorgeous Vibrant Fruit, Creamy, Crisp

### 104 MOET IMPERIAL RESERVE Champagne, France

Gorgeous Bright Fruit, Toast, Seductive, Elegant

### 105 VEUVE CLIQUOT Champagne, France

Brut Yellow Label. Vanilla, Toffee, Creamy Fruit

### 106 BOLLINGER BRUT SPECIAL CUVÉE

007's Favorite. Beautiful Aroma, Bright Fruit, Toasted Almonds, Bubbles Like Velvet

## WHITE & ROSÉ

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### 201 ROSE, WHISPERING ANGEL (France)

Cotes De Provence

### 202 MOSCATO, STEMMARI (Terre Siciliane, Italy)

Sweet & Crisp

### 204 MOONLITE, ROCCA DELLE MACIE (Tuscany)

Chardonnay/Pinot Grigio Blend, A Modern & Fresh Exquisite Wine. Fruity & Smooth

### 205 PINOT GRIGIO, CASTELLO BANFI "SAN ANGELO" (Tuscany)

Full Bodied

### 206 PINOT GRIGIO, SANTA MARGHERITA (Alto Adige, Italy)

Crisp, Perfectly Balanced

### 207 SAUVIGNON BLANC, RODNEY STRONG (Sonoma)

"Charlottes Home"

### 208 SAUVIGNON BLANC, KIM CRAWFORD (New Zealand)

Delicious!, Crisp, Vibrant Fruit

### 209 CHARDONNAY, RODNEY STRONG (Sonoma)

Crisp Fruit, Butter & Oak

### 210 CHARDONNAY, NAPA CELLARS (Rich, Napa)

Classic! Full, Crisp, Smooth

### 211 CHARDONNAY CUVÉE, STEELE (Santa Barbara)

Tropical Fruit, Buttered Popcorn, Lovely, Smooth

### 212 POUILLY FUISSE, LOUIS LATOUR (France)

Beautiful & Rich, Full & Crisp, Un-Oaked

### 213 BLINDFOLD BLANC DE NOIR California

A White Pinot Noir From The Prisoner Wine Company.

*Think White Bordeaux*

*Crafted To Awaken Your Senses. Vibrant, Elegant, Lively,  
Our Personal Favorite*

## RED WINE

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### 301 TOSCANA ROSSO, SANTA CRISTINA (Tuscany)

Tuscan Red Blend

Soft, Enveloping, Modern Style

### 302 MALBEC, TERRAZAS ALTOS PLATA (Mendoza, Argentina)

Young, Vibrant & Balanced

### 303 TEMPRANILLO, NUMANTHIA TERMES (Toro, Spain)

No. 10 James Suckling Top 100 Value Wines, Ripe, Dark, Deep, Powerful

### 304 SIENA, FERRARI CARANO (Sonoma)

Great Sangiovese Blend!

### 305 COTES DU RHONE, GUIGAL (Rhône Valley, France)

Consistently One Of The Best Cotes Du Rhone

### 306 PINOT NOIR, SEA SUN (Wagner Family, California)

### 307 PINOT NOIR, MEIOMI (Sonoma)

Medium & Rich, Smooth & Fruity

### 308 PINOT NOIR, BELLE GLOS "DAIRYMAN" (Russian River)

Beautifully Smooth

### 309 MERLOT, ROBERT MONDAVI (California)

"Private Reserve", Easy Drinking, Smooth & Dry

### 310 MERLOT, FOLIE A DEUX (Alexander Valley)

Rich & Creamy, Silky

### 311 CABERNET SAUVIGNON, BONANZA (California)

Chuck Wagner Of Caymus Vineyards

### 312 CABERNET SAUVIGNON, NAPA CELLARS (Napa Valley)

Classic Napa, Full & Balanced

### 313 CABERNET, MY FAVORITE NEIGHBOR (Booker Vineyard)

Paso Robles, Over-delivers, Rated 96 Points. Luxurious, Silky Tannins. Chocolate Like Texture & Long Finish

### 314 CABERNET SAUVIGNON, STAGS LEAP, ARTEMIS (Napa Valley)

Excellent & Bold

### 315 CABERNET SAUVIGNON, CAYMUS VINEYARDS (Napa Valley)

Exceptional, Great Depth, Hypnotizing

# BEER & COCKTAIL MENU

## KOLD KRAFTS

### KEY LIME-APPLE CIDER

5% Abv  
3 Daughters Brewery. Hard Apple Cider Blended With Key Lime Juice

### MANGO GUAVA PREMIUM HARD SELTZER

5% Abv  
Funky Buddha

### DOGFISH HEAD 90

9% Abv  
East Coast IPA, Citrus-Hop Character

### DOGFISH HEAD 60

6% Abv  
East Coast IPA, Citrus, Malty Backbone

### LAGUNITAS IPA

6% Abv  
West Coast California IPA

### GOIN' COASTAL, SWEETWATER BREWING

6% Abv  
Pineapple Infused American IPA

### FROST PROOF, CIGAR CITY

6% Abv  
White Ale Brewed With Orange Peel, Coriander And Wheat

### KEYBILLY ISLAND ALE, BREW HUB

6% Abv  
Amber Ale, Hint Of Key West Lime

### IGUANA BAIT, FLORIDA KEYS BREWING

5% Abv  
Local Honey & Hibiscus. Light & Refreshing

### WYNWOOD "LA RUBIA"

5% Abv  
Blond Ale. Nice Crisp Bitterness With A Slight Bready And Sweet Flavor.

### DIVER DOWN RED ALE, BREW HUB

8% Abv  
Full Bodied, Big, Rich, Malty, Snappy

### DOMESTIC BEER

5% Abv  
Bud, Bud Light, Miller Lite, Coors Light, Yuengling

### IMPORTED BEER

5% Abv  
Pacifico, Corona, Heineken, Stella Artois, Becks NA

## KEYRIBBEAN KOCKTAILS

### THE BLACK PEARL

Frozen Pina Colada & Captain Morgan Black Rum

### FROZEN STRAWBERRY DAIQUIRI

Flor De Cana Rum

### PUSSER'S PAINKILLER

Pusser's Rum, Pineapple & Orange Juice, Coconut, Nutmeg

### APEROL SPRITZ

Bocelli Family Prosecco, Aperol Aperitivo, Soda Water

### EMPRESS LAVENDER LEMONADE

Empress Indigo 1908, Lavender Water, Lemonade

### PAPER PLANE

Bulleit Bourbon, Aperol, Amaro, Lemon

### PERFECT OLD FASHIONED

Woodford Reserve, Orange, Cherry, Bitters, Sugar, Soda

### GRAPEFRUIT MARGARITA

Milagro Tequila, St Germain, Grapefruit, Lemon, Agave

### SUNSET MARGARITA

Milagro Tequila, Orange Liqueur, Lemon-Lime Juice, Pama Floater, Sugar Rim

### HAVANA MARGARITA

Muddled Orange, Lime & Jalapeno, Sauza Tequila, Orange Liqueur, Agave, Sriracha Salt Rim

### WATERMELON MOJITO

Flor De Cana Rum, Lime, Mint, Fresh Watermelon Juice, Soda

### KEY LIME MOJITO

Key Lime Infused Aged Cruzan Rum, Mint, Lime, Soda

### BUILD A MULE

Choose Your Vodka, Tequila, Rum, Gin, Bourbon Or Whiskey, Plus Ginger Beer & Lime Juice