

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

***TUNA NACHOS** 🍷🐟🌿🍷 15 \$
Ponzu Marinated Raw Tuna, Seaweed Salad, Crispy Wontons, Sriracha Aioli, Cilantro Crema

***We Are Unable To Guarantee Against The Possibility Of Cross Contamination**

Keyribbean™

Hot Starters

HAVANA FRIES 🌿🐷🍷 14 \$
Yuca Fries, Pulled Pork, Southern Comfort Onion Jam, Cheddar-Monterrey Cheese, Cilantro-Garlic-Crema

JAMAICAN PEEL N EAT SHRIMP 🍷🦞 17 \$
½ Lb Wild Caught Pink Shrimp, Yuengling Beer Steamed, Jamaican Seasoned

SEAFOOD NACHOS 🌿🦞🍷🍷 16 \$
Corn Chips, Shrimp, Scallops, Mahi, Melted Cheddar, Sour Cream, Pico

CRISPY CALAMARI 🌿🍷 15 \$
Cornmeal Dusted, Flash Fried, Orange Chili Dipping Sauce

CONCH FRITTER BITES 🌿🍷🍷🍷 14 \$
Traditional Conch Fritters, Key Lime Mustard Sauce

GARLIC-BUFFALO CHICKEN WINGS 🍷🌿🍷 15 \$
Purdue Chicken Wings, House Garlic Buffalo Sauce

Soups & Salads

BAHAMIAN CONCH CHOWDER 9 \$
Sausage, Dark Rum, Tomato-Vegetable

CRAB BISQUE 🦞🍷🍷 9 \$
Sherry-Cream-Blue Crab Bisque

TRADITIONAL CAESAR 🌿🍷 12 \$
Romaine, Challah Croutons, Shredded Parmesan
Chicken +7 ~ 6oz Mahi +12 ~ Shrimp +12 ~ Tuna +12

Sunset Happy Hour

Monday Thru Friday, 4pm To 7pm

DOMESTIC BEER 🌿
5.0% Vol.
Bud, Bud Light, Miller Lite, Coors Light, Yuengling

IMPORTED BEER 🌿
5.0% Vol.
Pacifico, Corona, Heineken, Stella Artois, Becks NA

CALL DRINKS 5 \$
Smirnoff, Bacardi, Sauza, Captain Morgan

HOUSE WINE 4.5 \$
Chard, Pinot Grigio, Cab, White Zin

WELL DRINKS 4.25 \$
Vodka, Gin, Rum, Whiskey, Tequila

T-SHIRTS 19 \$

KOOLIE KUPS 5 \$

NORTHERNMOST CONCH REPUBLIC 3X5 FLAGS 35 \$

Two Hands Required

BAYSIDE SANDWICHES

BAYSIDE MAHI SANDWICH 🌾🥚🍷 19 \$
Mozzarella, Brioche, Beer Battered Potato Curls,
Lettuce, Tomato, Sliced Red Onion, Pickle Slices, Cole
Slaw

***CHEESEBURGER** 🌾🥚🍷 18 \$
½lb CAB® Short Rib Beef Blend, American Cheese,
Brioche Lettuce, Tomato, Sliced Red Onion, Beer
Battered Potato Curls, Pickle Slices, Cole Slaw

CHORIZO BURGER 🌾🥚🍷 18 \$
½lb Chorizo-Beef Blend, Jicama-Radish Slaw, Pico,
Melted Mozzarella, Beer Battered Potato Curls, Cole Slaw

BAYSIDE TACOS 🌾🍷 21 \$
Pico De Gallo, Jicama-Radish Slaw, Cilantro-Garlic
Crema, Choose Grilled Mahi Or House Roasted Pulled
Pork

Keyribbean Specialties

LOBSTER TAIL KEYRIBBEAN STYLE 🦞🍷 8oz
Lobster Tail, Key Lime Beurre Blanc, Crispy Capers, Island
Rice

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

***FILET MEDALLIONS** 🍷 39 \$
Twin 5oz Tenderloins, Open Flame Grilled, House Mango
Chimichurri, 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

SEAFOOD ENCHILADAS 🦞🍷 24 \$
Corn Tortillas Stuffed With Shrimp, Scallops & Mahi,
House Enchilada Sauce, Monterey & Jack Cheeses,
Island Rice

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

Breaded, Battered, Perfection

SIMPLY FRIED SEAFOOD

OCEAN BOUNTY BUCKET 🌾🦞🥚🍷 29 \$
Fried Shrimp, Scallop Chunks, Conch Fritters, Mahi, Dill
Relish Tartar Sauce Or Bloody Mary Cocktail Sauce,
Beer Battered Potato Curls & Cole Slaw

COCONUT SHRIMP & CHIPS 🌾🦞🥚 26 \$
Coconut Batter-Dipped, Golden Fried Orange Chili
Dipping Sauce, Beer Battered Potato Curls & Cole Slaw

FRIED SHRIMP & CHIPS 🌾🦞🥚🍷 24 \$
Jumbo Shrimp, Panko Hand Breaded, Dill Relish Tartar
Sauce Or Bloody Mary Cocktail Sauce, Beer Battered
Potato Curls & Cole Slaw

Sweet Endings

KEY LIME PIE 🌾🥚🍷 8 \$
Homemade, Graham Cracker Crust, Deep Dish

COCONUT LAYER CAKE 🌾🥚🍷 12 \$
White Layer Cake, Double Coconut Syrup, Whipped &
Cream Cheese Filling. Fresh Coconut, Cream Cheese
Frosting.

CHOCOLATE LAYER CAKE 🌾🥚🍷 12 \$
5" High. Multiple Layers Of Moist Dark Chocolate Cake
Filled And Frosted With Chocolate Ganache And
Fondant. Garnished With Chocolate Curls

GUAVA RUM CHEESECAKE 🌾🥚🍷 12 \$
Homemade, Cream Cheese, Graham Crust

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

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

Drink Menu

Keyribbean Kocktails

CRUZAN BUCKET

Serves 2

Cruzan Rum Flavors, OJ, Pineapple, Cranberry & 7up, 24oz Cruzan Bucket

FROZEN MANGO MARGARITA

Sauza, Triple Sec, Mango-Lime, Floater +2

PUSSER'S PAINKILLER

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

THE CAPTAIN COLADA

Pina Colada With Captain Morgan, Floater +2

KEY LIME MOJITO

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

TEQUILA SUNSET

Margarita Of Sauza Hacienda, Triple Sec, Pama Pomegranate

BAYSIDE SUNSET PUNCH

A Blend Of Cruzan Pineapple & Mango Rums With Orange, Pineapple & Cranberry Juices

RUM HOOHAA

Cruzan Coconut Rum, Dark Rum, Orange & Pineapple Juices With Creme De Almond

MANGO GUAVA HARD SELTZER

5.0% Vol.

Funky Buddha

Sunset Bar Craft Beers

SUNSET BAR CRAFT BEERS

5.0% Vol.

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

DOGFISH 90 IPA

9.0% Vol.

East Coast IPA, Citrusy Hop Character

DOGFISH 60 IPA

6.0% Vol.

East Coast IPA, Citrusy Hop Character

LAGUNITAS IPA

6.0% Vol.

West Coast California IPA

GOIN' COASTAL, SWEETWATER BREWING

6.0% Vol.

Pineapple Infused American IPA

IGUANA BAIT, FLORIDA KEYS BREWING

5.0% Vol.

Local Honey & Hibiscus. Light & Refreshing

FROST PROOF, CIGAR CITY

6.0% Vol.

White Ale Brewed With Orange Peel, Coriander And Wheat

KEYBILLY ISLAND ALE, BREW HUB

6.0% Vol.

Amber Ale, Hint Of Key West Lime

WYNWOOD "LA RUBIA"

5.0% Vol.

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

DIVER DOWN RED ALE, BREW HUB

8.0% Vol.

Full Bodied, Big, Rich, Malty, Snappy

IMPORT BEER

Pacifico, Stella Artois, Corona, Corona Light, Heineken

DOMESTIC BEER

5.0% Vol.

Bud, Bud Light, Miller Lite, Coors Light, Yuengling