

BREAKFAST MENU

AWAKEN YOUR PALATE

THE CLASSICS

ALL SERVED WITH POTATOES

KEY WESTER* \$15

TWO EGGS ANY STYLE WITH SAUSAGE
OR BACON AND CHOICE OF TOAST

BREAKFAST SANDWICH* \$15

FRIED EGG, CHEESE, BACON ON CHOICE
OF BREAD

HOUSE OMELET \$16

BACON, CHEDDAR, SPINACH, ONIONS &
PEPPERS AND CHOICE OF TOAST

STEAK & EGGS* \$28

TWO EGGS ANY STYLE, CHEESE,
GRILLED SKIRT STEAK

TEMPT SPECIALTIES

ALL SERVED WITH POTATOES

TEMPT BENEDICTS* \$23

CHOICE OF BACON, LOBSTER, CRAB, OR
SALMON ON AN ENGLISH MUFFIN
TOPPED WITH LEMON HOLLANDAISE

BREAKFAST BURRITO \$16

EGG, CHEESE, BACON, BEANS,
PEPPERS, ONIONS, TOMATILLO SALSA

HUEVOS RANCHEROS* \$18

CORN TOSTADA WITH CHORIZO,
TOMATILLO SAUCE, FRIED EGG, BEANS,
COTIJA CHEESE

SHRIMP OMELET \$20

SHRIMP, PEPPER, ONIONS, CHEDDAR
TOPPED WITH MORNAY SAUCE

SALMON OMELET \$20

SMOKED SALMON, SPINACH, CAPERS,
TOMATO, CREAM CHEESE

FROM THE GRIDDLE

FOR YOUR SWEET TOOTH

CLASSIC PANCAKES \$12

ADD BLUEBERRIES | \$2

BELGIAN WAFFLE \$14

FRENCH TOAST \$16

DELECTABLE ADDITIONS

WHY NOT?

BACON \$6

SAUSAGE \$6

ROASTED POTATOES \$6

KEY WEST GRITS \$6

FRUIT BOWL \$6

FRUIT BOOSTS

KEEP IT HEALTHY

DAILY GREENS \$12

KALE, CUCUMBER, CELERY, PINEAPPLE,
GREEN APPLE, GINGER, HONEY, LEMON

UP BEET \$12

BEET, RED APPLE, PINEAPPLE, CARROTS,
TURMERIC, LEMON, GINGER, CAYENNE

VITAMIN SEA \$14

SMOOTHIE WITH STRAWBERRY,
BLUEBERRY, PINEAPPLE, ORANGE JUICE

PB & JELLY \$14

STRAWBERRY, BANANA, PEANUT
BUTTER, ALMOND MYLK



HAPPY HOUR

4:17 PM - 7:14 PM

CRAFT COCKTAILS, WINE GLASSES & BEER 30% OFF

SMALL PLATES \$12

CALAMARI

SERVED WITH SWEET CHILI DIPPING SAUCE

SHRIMP SCAMPI

SAUTEED IN WHITE WINE GARLIC BUTTER AND CAPERS SERVED WITH ANGEL HAIR PASTA

SMOKED SALMON PLATE

CREAM CHEESE, RED ONIONS, LEMON, CAPERS, CRACKERS

CHILEAN STEAMED MUSSELS

CHARDONNAY BROTH WITH DIJON, RED PEPPER FLAKES, GARLIC, TARRAGON

SEARED SCALLOPS

SERVED OVER ROASTED CORN SALSA WITH SPICY AIOLI

CRAB CAKE

SERVED OVER ROASTED CORN SALSA WITH SPICY AIOLI

LOBSTER MAC N' CHEESE

PINEAPPLE SHRIMP SKEWERS

WITH SPICY BOURBON SAUCE

QUESADILLA

CHEESE, FIRE ROASTED VEGGIES

SHISHITO PEPPERS

CHARRED AND BLISTERED IN SEA SALT AND SOY

HOT OLIVES

CASTELVETRANO OLIVES, FENNEL, SEA SALT

TUNA POKE*

SUSHI TUNA, SEAWEED SALAD, WASABI DRESSING ON WONTON CHIPS

MEATBALLS

HOUSEMADE OVER PASTA IN PINK SAUCE

FRENCH LOLLIPOP WINGS

KOREAN BBQ | BUFFALO

TACOS

TWO TACOS WITH CHOICE OF CHICKEN, FISH, PORK OR SHRIMP

ARTISAN MINI BURGERS

TWO BLACK ANGUS BEEF BURGERS, CHEESE, SPICY AIOLI SERVED WITH FRENCH FRIES OR CHIPS

FRIED GREEN TOMATOES

TOPPED WITH PIMENTO CHEESE, BACON, SPICY JAM

DIP TRIO

SALSA, GUACAMOLE, AND QUESO SERVED WITH TORTILLA CHIPS

PORK BELLY STACKS

WITH RISOTTO CAKES AND SESAME BBQ SAUCE

DAY TO NIGHT FARE

SMALL PLATES

SHELLFISH

- SEARED SCALLOPS** \$18
SERVED OVER ROASTED CORN SALSA
WITH SPICY AIOLI
- CHILEAN STEAMED MUSSELS** \$16
CHARDONNAY BROTH WITH DIJON, RED
PEPPER FLAKES, GARLIC, TARRAGON
- CRAB CAKES** \$18
SERVED OVER ROASTED CORN SALSA
WITH SPICY AIOLI
- LOBSTER MAC N' CHEESE** \$24

SEA

- CALAMARI** \$18
SERVED WITH SWEET CHILI
DIPPING SAUCE
- SHRIMP SCAMPI** \$18
SAUTEED IN WHITE WINE GARLIC
BUTTER AND CAPERS SERVED WITH
ANGEL HAIR PASTA
- TUNA POKE*** \$18
SUSHI TUNA, SEAWEED SALAD, WASABI
DRESSING ON WONTON CHIPS
- PINEAPPLE SHRIMP SKEWERS** \$18
WITH SPICY BOURBON SAUCE

PLATES & BOARDS

- CHARCUTERIE BOARD** \$25
ASSORTED CURED MEATS, CHEESES,
FRUITS, NUTS, JAM, CRACKERS
- SMOKED SALMON PLATE** \$20
CREAM CHEESE, RED ONIONS, LEMON,
CAPERS, LAVASH AND CRACKERS

FROM THE GRILL

- FRENCH LOLLIPOP WINGS** \$18
KOREAN BBQ | BUFFALO
- ARTISAN MINI BURGERS** \$20
THREE BLACK ANGUS BEEF BURGERS,
CHEESE, SPICY AIOLI SERVED WITH
FRENCH FRIES OR CHIPS
- PORK BELLY STACKS** \$18
THREE PIECES OF PORK BELLY ON
RISOTTO CAKES WITH SESAME BBQ
SAUCE

VEGETARIAN

- SHISHITO PEPPERS** \$16
CHARRED & BLISTERED IN SEA SALT &
SOY
- HOT OLIVES** \$14
CASTELVETRANO OLIVES, FENNEL, SEA
SALT
- DIP TRIO** \$15
SALSA, GUACAMOLE, AND QUESO
SERVED WITH TORTILLA CHIPS
- FRIED GREEN TOMATOES** \$15
TOPPED WITH PIMENTO CHEESE,
BACON, SPICY JAM
- QUESADILLA** \$15
CHEESE, FIRE ROASTED VEGGIES
CHICKEN OR SHRIMP \$10 | STEAK \$12
- MOZZARELLA TRUFFLE FRIES** \$12



DAY TO NIGHT FARE

SIGNATURE CREATIONS

SALAD

CAESAR \$14

ROMAINE, PARMESAN, CROUTONS
WITH CAESAR DRESSING

ADD CHICKEN, SHRIMP | \$10

GREENS WITH TUNA* \$20

SEARED SUSHI-GRADE AHI TUNA
ENCRUSTED WITH SESAME SEEDS OVER
ROMAINE, CUCUMBER, CARROTS,
GREEN ONION AND PURPLE CABBAGE
WITH SESAME GINGER DRESSING

CAPRESE \$18

HEIRLOOM CHERRY TOMATOES,
MOZZARELLA AND BASIL ON A BED OF
GREENS DRIZZLED WITH BALSAMIC
GLAZE

BEETS & GOAT CHEESE \$16

HEIRLOOM BEETS, GOAT CHEESE,
WALNUTS, CITRUS AND ARUGULA WITH
WHITE BALSAMIC VINAIGRETTE

LAND

8OZ PRIME FILET* \$51

GARLIC MASHED POTATOES, BROCCOLI
RABE, ROASTED CARROTS AND DEMI
GLAZE

CITRUS CHICKEN \$24

WILD MUSHROOM SPINACH TRUFFLE
RISOTTO AND BROCCOLI RABE

BRAISED SHORT RIBS \$36

GARLIC MASHED POTATOES, BROCCOLI
RABE AND ROASTED CARROTS

SKIRT STEAK CHURRASCO* \$32

REFRIED BEANS AND SPANISH RICE
WITH PEPPERS, ONIONS, CORN,
CILANTRO, AND COTIJA

SEA

SEAFOOD PASTA \$32

LOBSTER, SHRIMP AND MUSSELS IN
PINK SAUCE

GRILLED OCTOPUS \$30

POLENTA CAKE WITH WHITE WINE
LEMON CREAM SAUCE

SEARED SCALLOPS & SHRIMP \$30

WILD MUSHROOM SPINACH TRUFFLE
RISOTTO AND BROCCOLI RABE

GROUPEL \$38

GRILLED AND TOPPED WITH LEMON
CREAM SAUCE SERVED WITH ROASTED
POTATOES AND BROCCOLI RABE

HANDHELDS

BLACK ANGUS BURGER* \$22

BACON, CHEESE, LTO, BACON JAM
SERVED WITH FRENCH FRIES OR CHIPS

CHICKEN SANDWICH \$18

GRILLED WITH BACON, CHEESE, LTO,
PICKLES, CHIPOTLE MAYO SERVED WITH
FRENCH FRIES OR CHIPS

LOBSTER GRILLED CHEESE \$27

HOMESTYLE TEXAS TOAST, AMERICAN,
CHEDDAR, MOZZARELLA SERVED WITH
FRENCH FRIES OR CHIPS

TACOS \$20

THREE TACOS WITH CHOICE OF
CHICKEN, FISH, SHRIMP OR PORK
CHOOSE FLOUR TORTILLA OR LETTUCE

FLATBREAD OF THE DAY \$20

ASK YOUR SERVER

PBLT \$18

PIMENTO CHEESE, FRIED GREEN
TOMATOES, CRISPY BACON,
LETTUCE SERVED WITH
FRENCH FRIES OR CHIPS

DRINK MENU

SIGNATURE COCKTAILS

SEVEN DEADLY SINS

LUST

SYLTBAR II CONCERTO PROSECCO, ROSE WATER, HIBISCUS SYRUP, CANDIED HIBISCUS FLOWER, MINT LEAF

ENVY

APEROL, CASTELLO DE POGGIO MOSCATO, SYLTBAR II CONCERTO PROSECCO, LEMON JUICE, LEMON WHEEL

GREED

TITO'S VODKA, JALAPENO AGAVE, MANGO NECTAR, LIME JUICE, ORANGE BITTERS, SLICED JALAPENOS

PRIDE

BOMBORA VODKA, ST. GERMAIN, ENGLISH CUCUMBERS

WRATH

SEABIRD HABANERO TEQUILA, COMBIER ORANGE, JALAPENO AGAVE, LIME JUICE, ENGLISH CUCUMBERS, SLICED JALAPENOS

SLOTH

512 REPOSADO, DOMAINE DE CANTON, BLUEBERRIES, ROSEMARY AGAVE, LEMON JUICE, SMOKED ROSEMARY

GLUTTONY

TITO'S VODKA, CHAMBORD, LICOR 43 CHOCOLATE, CREME DE CACAO, SHAVED CHOCOLATE

SEVEN HEAVENLY VIRTUES

PATIENCE

BOMBORA VODKA, KAHLUA, CREME DE CACAO, ILLY ESPRESSO, ROASTED COFFEE BEANS

DILIGENCE

PIMM'S, LONDON NO. 1 GIN, MUDDLED ENGLISH CUCUMBER, MINT, SPRITE, GINGER ALE

HUMILITY

MONKEY 47 GIN, STOLI VODKA, LILLET BLANC, LEMON TWIST

ABSTINENCE

1792 SMALL BATCH BOURBON, CARPANO ANTICA SWEET VERMOUTH, PEYCHAUD'S BITTERS, FILTHY CHERRIES

KINDNESS

EMPRESS GIN, CREME YVETTE, LUXARDO MARASCHINO ORIGINALE, LEMON JUICE, LEMON TWIST

LIBERALITY

FLOR DE CANA 7, GIFFORD'S ORGEAT, COINTREAU, LIME JUICE, MYER'S DARK RUM FLOAT, LIME WEDGE

CHASTITY

512 BLANCO, JALAPENO AGAVE, WATERMELON, LIME JUICE, JALAPENO SLICES

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All juice is freshly squeezed and not pasteurized and, therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.



DRINK MENU

SIGNATURE COCKTAILS

SAINT FAVORITES

THE HALO

HENDRICK'S GIN, GRAPEFRUIT JUICE,
SIMPLE SYRUP AND BASIL

ARC ANGEL GABRIEL

BOMBORA VODKA, ST. GERMAIN, RHUM
CLEMENT, LEMON JUICE, LIME JUICE,
ORANGE JUICE, BASIL, MINT AND ROSEMARY

WATERMELON SUGAR...HI

WHITLEY RHUBARB AND GINGER GIN,
CAMPARI, LIME JUICE, MUDDLED
WATERMELON

HEMINGWAY'S MISTRESS*

PAPA PILAR BLONDE RUM, APRICOT LIQUOR,
INTENSE GINGER, LEMON JUICE, EGG WHITE,
ORANGE BITTERS, LEMON TWIST

PLAY NAUGHTY

OLD FORESTER 100 PROOF BOURBON,
LEOPOLD BROTHER'S TART CHERRY
LIQUEUR, ORANGE JUICE, BURNT
ORANGE TWIST

ROSE OF LIMA

CODIGO 1530 ROSE TEQUILA, SYLTBAR II
CONCERTO ROSE PROSECCO, PINEAPPLE
JUICE, HIBISCUS SIMPLE SYRUP

THE KING

WHITLEY NEIL RHUBARB & GINGER GIN,
SYLTBAR PROSECCO, GRAPEFRUIT JUICE,
LEMON JUICE, SODA & TONIC WATER

SEASONAL

EGG FLIP

APRICOT LIQUEUR, BRANDY, EGG, CITRUS
BITTERS, ROSEMARY SIMPLE SYRUP,
GARNISHED WITH NUTMEG

SPICED HONEY BOURBON OLD-FASHIONED

BOURBON, HOUSEMADE SPICED HONEY
SYRUP, ORANGE JUICE, LEMON JUICE,
ORANGE BITTERS

ABSINTHE SERVICE

PROVIDED BY KEY WEST TRADING CO.

DEATH IN THE AFTERNOON ABSINTHE

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DRINK MENU

TOP SHELF

RUM

FLOR DE CANA 25	\$40
BLACK TOT LAST CONSIGNMENT ROYAL NAVY	\$160
RON ZECAPA XO	\$22
DIPLOMATICO AMBASSADOR	\$60

SCOTCH

MCCALLAN 25 SINGLE MALT SCOTCH WHISKY	\$240
JOHNNIE WALKER BLUE LABEL BLENDED SCOTCH WHISKY	\$75
GLENLIVET 21	\$50

LIQUEUR

GRAND MARNIER REVELATION	\$125
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BOURBON

BOSS HOG	\$95
CALUMET 16	\$45
JOSEPH MAGNUS	\$40

TEQUILA

GRAND PATRON	\$120
KOMOS EXTRA ANEJO	\$90
AVION 44	\$60
CINCORO EXTRA ANEJO	\$250
CASA DRAGONES JOVEN	\$70
CODIGO 1530 ORIGIN EXTRA ANEJO	\$60
CLASE AZUL MEZCAL	\$75
CLASE AZUL GOLD	\$80
CLASE AZUL ANEJO	\$100
CLASE AZUL ULTRA ANEJO	\$295



DRINK MENU

BEER

LOCAL

CRAZY LADY, HONEY ALE
WATERFRONT BREWERY

CHANNEL MARKER, IPA
ISLAMORADA BREWING CO.

SUNDAY SANDBAR, WHEAT ALE
ISLAMORADA BREWING CO.

CAPTAIN MAVERICK, FIRST
FLIGHT BREWING CO.

IMPORTS

CORONA

MODELO

HEINEKEN

KRONENBOURG 1664

STELLA ARTOIS

GUINNESS

ERDINGER NON-ALC

IPAS

JAI ALAI

FANCY PEPPERS, NEW
ENGLAND HAZY

DOMESTIC

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

LANDSHARK

YUENGLING LAGER

SELTZERS

HIGH NOON

