



Soups & Starters

BAHAMIAN CONCH CHOWDER cup 6.5- bowl 10.5-
Spiced tomato broth with sesame flatbread

ISLAND BUFFALO WINGS 12.5-
Mango Buffalo sauce with celery and carrots

QUESADILLA 10-
Stuffed with a trio of sweet peppers and onions, pepper jack and cheddar cheeses, served with guacamole, sour cream and pineapple-mango salsa
Add Chicken 5- Add Shrimp 7- Add Steak 7-

CRISPY CALAMARI 12-
Lightly fried, tossed with fresh garlic butter, banana peppers, Key lime chili aioli, pomodoro sauce

KEY WEST CONCH FRITTERS 11.5-
Key lime mustard sauce

CORAL CRAB CAKES 14.5-
Seared golden brown with pineapple-mango salsa and sriracha aioli

COCONUT SHRIMP 13-
Sweet and savory rum sauce

CORN and CRAB SALAD 15-
Roasted corn and crab salad with avocado and mango, served inside avocado shell with tri-color tortilla chips

KEY WEST PINK SHRIMP COCKTAIL  9-
Bloody Mary cocktail sauce, lemon

Fresh Salads

GRILLED ROMAINE SALAD 11-
Garlic croutons, parmesan crisp, Caesar dressing and red onion marmalade

GRILLED STEAK SALAD 16.5-
Crisp romaine, bleu cheese, kalamata olives, oven roasted tomatoes, balsamic roasted portabella mushrooms, haricots vert, crispy onion rings, chipotle balsamic vinaigrette

SPINACH SALAD  13-
Peppered goat cheese, mandarin oranges, roasted sunflower seeds, fresh Florida strawberries and balsamic vinaigrette

Add to Any Salad: Grilled or Blackened Chicken 5- Mahi-Mahi 6- Shrimp 7-

Sandwiches

All sandwiches served with crisp pickle, choice of house seasoned fries, house slaw, pasta salad or kettle chips

FRESH FISH TACO 15-
Local fish, blackened, fried or grilled with shredded romaine, pico de gallo, queso fresco, island chutney and chipotle aioli

BBQ CHICKEN CABANA- 13
Grilled chicken breast, applewood smoked bacon, melted Swiss cheese, lettuce, tomato, onion on a kaiser bun

VEGETARIAN WRAP 15-
Portabella mushroom, roasted red pepper, caramelized onions, balsamic vinaigrette, fresh spinach and tofu
Add Mozzarella Cheese 2-


BEACHSIDE BURGER* 13-
8 oz. ground beef with a choice of Swiss, cheddar, American, provolone or bleu cheese with lettuce, tomato and onion
Add Bacon 2- Add Avocado 2.5-

SHERATON SUITES SHRIMP and BACON CLUB 17-
Grilled Key West pink shrimp, ripe avocado and vine ripened tomato, applewood smoked bacon, provolone cheese and sriracha aioli

SMOKED TURKEY CLUB 15-
Sliced turkey with crisp lettuce, vine ripened tomato, bacon and Swiss cheese
Add Avocado 2.5-

Entrées

BABY BACK RIBS half 17- full 27-
Citrus-mango BBQ sauce, with coleslaw and crisp fries

HALF CHICKEN 22- 
Crispy skinned half chicken, truffle mash potato, haricots vert and chicken veloute

CHURRASCO STEAK* 27-
Beer marinated skirt steak, pico de gallo risotto, grilled asparagus and chimichurri sauce

FISH & CHIPS 19-
Beer battered cod, with crisp fries and mango slaw

GNOCCHI 20-
Key West Pink shrimp, gnocchi, cherry tomatoes and a savory pesto cream

Sides

FRESH TORTELLINI SALAD 4- **COLESLAW** 4- **FRENCH FRIES** 4- **VEGETABLE of the DAY** 4-

10" Brick Oven Pizza

MARGHERITA PIZZA 13-
Fresh mozzarella cheese, fresh basil, Hawaiian sea salt

PLAIN PIZZA 12-
Each Additional Topping 1.5-
Pepperoni Sweet Italian Sausage Jalapeños Black Olives Mushrooms Roasted Peppers Extra Cheese

LOCAL FRESH FISH OFFERED DAILY WHEN AVAILABLE

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

18% gratuity will be added for parties of 6 or more

 Gluten-Free



Desserts

KEY LIME TART 8-

Key lime custard topped with meringue

FIVE LAYER CHOCOLATE CAKE 8-

Topped with fresh berries, caramel and chocolate sauce

ICE CREAM 6-

Chocolate or vanilla

SEASONAL FRUIT BOWL 5-

Topped with whipped cream

Wines

CHAMPANGE & SPARKLING WINES

Listed from mildest to strongest

Moët & Chandon, NV Imperial Split, Champagne, France	20
Barefoot Bubbly, Sparkling, California	7 20
La Marca Prosecco, Italy	36
Korbel Brut, Sparkling, California	45
Veuve Clicquot, "Yellow Label", NV, Champagne, France	90
Moët & Chandon, "White Star", NV, Champagne, France	80
Moët & Chandon, Dom Perignon, France	275

WHITE / BLUSH WINES

Dry Light to Medium Intensity

Canyon Road, White Zinfandel, California	7 22
Kim Crawford, Sauvignon Blanc, New Zealand	12 42
Murphy-Goode, Sauvignon Blanc, "The Fume", California	34
Ecco Domani, Pinot Grigio, Italy	9 28
Santa Margherita, Pinot Grigio, Italy	54
Caymus Conundrum, Rutherford, California	55
Barefoot Bubbly, Moscato, Italy	7 28
Chateau Ste Michelle, Riesling, Washington	8 30

Dry Medium to Full Intensity

Canyon Road, Chardonnay, California	7 22
Hess "Shirtail Creek Vineyard", Chardonnay, California	8 30
Kendall-Jackson, Chardonnay, Vintner's Reserve, California	10 35
Sonoma-Cutrer, Russian River Ranches, Chardonnay, California	45
Meiomi, Chardonnay, California	12 35
Fess Parker Ashley's Vineyard, Chardonnay, Santa Barbara	50

RED WINES

Dry Light to Medium Intensity

Murphy-Goode, Pinot Noir, California	10 36
MacMurray, Pinot Noir, Sonoma Coast	47
Columbia Crest, Grand Estates, Merlot, Washington	10 34
Columbia Crest "H3", Cabernet, Washington	13 36

Dry Medium to Full Intensity

Canyon Road, Cabernet Sauvignon, California	7 22
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	13 38
Silver Palm, Cabernet Sauvignon, California	13 41
Kendall-Jackson, Cabernet Sauvignon, California	14 48
Alamos, Malbec, Mendoza, Argentina	30
Trinity Oaks, Cabernet Sauvignon, California	7 28
Carnivor, Cabernet Sauvignon, California	12 38

SPECIALTY WINES

Franciscan, Cabernet Sauvignon, Napa Valley	65
Jordan, Cabernet Sauvignon, Alexander Valley	100

Bottled Beer

DOMESTIC 5.5-

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

IMPORT & SPECIALTY 5.5-

Heineken, Corona Extra, Stella Artois, Samuel Adams Boston Lager

CRAFT BEER 5.75-

Key West Sunset Ale, Arcus IPA, Shipyard Wild Blueberry, Sea Dog Sunfish, Shipyard Export Ale, Monkey Fist IPA

NON-ALCOHOLIC 5-

St. Pauli Girl NA