

Breakfast

Served daily from 8-11 AM

Breakfast Platter

French toast or pancakes served with two eggs, homestyle potatoes, and your choice of bacon, ham, or sausage.

Sunrise Breakfast Sandwich

Fried egg, American cheese, and your choice of bacon, ham, or sausage on a toasted bagel or croissant, served with homestyle potatoes.

Steak and Eggs

Grilled sirloin steak served with two eggs, homestyle potatoes, and two slices of white or wheat toast.

Biscuits and Sausage Gravy

Two buttermilk biscuits topped with housemade sausage gravy and served with homestyle potatoes.

Big Stack

Three pancakes served with your choice of bacon, ham, or sausage.

Add chocolate chips for additional cost.

Omelets

Three-egg omelet filled with delicious ingredients and served with homestyle potatoes and white or wheat toast.

(Toast not GF)

Substitute egg whites at no additional charge.

Cheese Omelet GF V

Ham and Cheese Omelet GF

Bacon and Cheese Omelet GF

Sausage and Cheese Omelet GF

Veggie Omelet GF V

Served with onions, mushrooms, bell peppers, and cheese.

Oatmeal GF V

Kids' Breakfast

For children ages 12 and under.

French Toast or Pancake Meal

One slice of French toast or one pancake served with your choice of bacon or sausage.

Breezes Breakfast Meal

One egg served with your choice of bacon or sausage and homestyle potatoes or a fruit cup.

Sides

Two Slices of White, Rye, or Wheat Toast

Biscuit

Bacon

Sausage

Grits

Ham

Homestyle Potatoes

Fruit Cup

Beverages

Hot Teas or Freshly Brewed Coffee

Apple, Orange, Pineapple, or

Cranberry Juice (no refills)

Hot Chocolate

White or Chocolate Milk

Sweet or Unsweetened Tea

Bottled Water

Soft Drinks

Coca-Cola®, Diet Coke®, Sprite®, Barq's® Root Beer, Ginger Ale, Hi-C® Fruit Punch, Lemonade.

Alcoholic Beverages

Mimosa

Bloody Mary

Please alert your server to any allergies or dietary restrictions.

*Consuming raw or undercooked meat, eggs, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gratuity of 18% will be added for parties of 6 or more.

GF = Gluten Free V = Vegetarian VG = Vegan

Lunch & Dinner

Served daily from 12-10 PM

Starters

Bam Bam Shrimp

Fried shrimp tossed in a mild sauce and served on a bed of mixed greens with lemon wedges.

Onion Rings **V**

Delicious golden brown onion rings served with your choice of ranch or honey mustard dipping sauce.

Islamorada Chicken Quesadilla

Flour tortilla stuffed with a three-cheese blend, chicken, and pico de gallo. Served with sour cream, guacamole, and fresh salsa roja.

Sunset Nachos **GF V**

Freshly made tortilla chips topped with queso, sour cream, guacamole, and pico de gallo. Add chicken or a sloppy Joe for additional cost.

Hemming-Wings **GF**

Tasty deep-fried chicken wings prepared with your choice of mild, spicy, Thai chili, honey barbecue, garlic Parmesan, or sweet teriyaki sauce and served with your choice of ranch or blue cheese.

Pretzel Sticks **V**

Three warm pretzel sticks served with homemade white cheese sauce.

Mozzarella Sticks **V**

Deep-fried cheese sticks served with marinara sauce.

Crazy Crab Dip

A tasty blend of crabmeat simmered in a rich creamy sauce and topped with mozzarella cheese. Served with tortilla chips.

Key West Crab Cake **Market Price**

Jumbo lump crab seasoned and pan-fried. Served on a bed of mixed greens with orange mustard sauce.

A1A Shrimp

Peel-and-eat shrimp simmered in a blend of spices.

Blue Water Mussels **GF**

Sautéed mussels in a garlic wine butter sauce.

Soups

Chili Cup | Bowl

Homemade chili topped with mixed cheeses and diced red onion.

Soup of the Day Cup | Bowl

Ask your server for our tasty soup of the day.

Sandwiches & Burgers

All sandwiches and burgers are served with your choice of fries, fruit, or coleslaw.

Add grilled onions, mushrooms, or guacamole for additional cost.

Add bacon, chili, or an extra beef patty for additional cost.

Duval St. Chicken Sandwich

Mojo-marinated chicken breast with your choice of American, Cheddar, or Swiss cheese. Served with lettuce, tomato, and pickles on a brioche bun with chipotle mayo on the side.

Spicy Fried Chicken Sandwich

Deep-fried chicken breast with our homemade wing sauce. Served on a brioche bun with lettuce, tomato, pickles, and coleslaw.

Oceanside Fish Sandwich

Your choice of grilled or blackened mahi on a brioche bun with lettuce, tomato, pickles, and Cajun remoulade sauce.

Sloppy Joes

Two traditional, Key West style sloppy Joes.

Shrimp Po'boy Sandwich

Fresh shrimp seasoned and fried in corn flour breading, placed on a hoagie roll with lettuce, tomato, and Cajun remoulade sauce.

Beach Break Chicken Fingers

Tender chicken fingers fried golden brown. Served with fries and your choice of honey mustard, ranch, or barbecue dipping sauce.

Chili Dog

An all-beef, foot-long hot dog grilled to perfection and topped with homemade chili. Served with fries.

Beach Bum Burger

A charbroiled burger topped with lettuce, tomato, pickles, and your choice of American, Cheddar, or Swiss cheese on a brioche bun.

Big Wave Burger

A charbroiled burger piled high with pulled pork, bacon, Swiss and Cheddar cheeses, fried onion straws, and guava barbecue sauce.

Crab Crunch Burger

A charbroiled burger topped with a homemade crabcake and, for a little spice, Cajun remoulade sauce. Served on a brioche bun.

Cheeseburger Sliders

Three small charbroiled burgers topped with American cheese, sliced pickles, and red onions on fresh slider buns.

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Healthy Options

Mighty Bowl V

Cilantro rice, pico de gallo, mixed cheese, black beans, and sautéed vegetables.

Island Wrap V VG

Chickpeas, shawarma seasoning, tomato, lettuce, red onion, and tahini dressing, all wrapped in a 12" tortilla.

Bonnet Burger V VG

Meatless burger alternative, tomato, lettuce, and red onion on one of our fresh buns, served with a pickle spear and a side of sweet plantains.

Salads

Mojo Chicken Caesar Salad

Crisp romaine lettuce topped with mojo-marinated chicken breast, Parmesan cheese, and croutons. Served with Caesar dressing.

Ahi Tuna Salad GF

Seared ahi tuna served on a bed of baby greens with cucumbers, carrots, grape tomatoes, and sesame ginger dressing.

House Salad V or **House Caesar**

Crispy Chicken Salad

Seasonal greens with tomatoes, cucumbers, red onions, and mixed cheese, topped with fried chicken tenders and served with avocado ranch dressing.

Key West Chicken Salad GF

Seasonal field greens with strawberries, mandarin oranges, and pineapple. Topped with grilled chicken breast and served with a margarita sunset vinaigrette.

Seafood & Pasta

Island Salmon GF

Blackened salmon seasoned with Caribbean spices and served with garlic mashed potatoes and seasonal vegetables, topped with a coconut pineapple glaze.

Spanish Paella

Rice dish with Latin spices, sautéed onions, peppers, green peas, crushed red peppers, chorizo, chicken, mussels, and shrimp.

Jerk Chicken Pasta

Caribbean jerk chicken breast in a jerk cream sauce tossed with penne pasta, sautéed onions and peppers. Served with garlic bread.

Citrus-Splashed Fish Tacos

Three flour tortillas filled with grilled fish, pico de gallo, coleslaw, mixed cheese, and avocado cream. Served with yellow rice and Havana black beans.

Blackened Alfredo Pasta

Blackened chicken in Alfredo sauce served with linguine and topped with green onions, Parmesan cheese, and garlic bread.
Substitute shrimp for additional cost.

Catch of the Day Market Price

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Entrées

Island-Style Steak GF

Grilled New York strip steak with chimichurri sauce on the side and your choice of two sides.

Surf and Turf

Grilled sirloin steak with sautéed shrimp, garlic mashed potatoes, and seasonal vegetables.

Porterhouse Pork Chop GF

Grilled Caribbean spiced T-bone pork chop topped with guava barbecue sauce and served with sweet plantains, yellow rice, and Havana black beans.

Sides

Garlic Mashed Potatoes, Fries, Seasonal Vegetables, Coleslaw, Fruit, Sweet Plantains, Yellow Rice, and Havana Black Beans

Desserts

Key Lime Pie

Authentic Florida Key lime custard baked in a granola crust.

Choc'late Lovin' Spoon Cake®

Chocolate pudding stacked between two layers of delicious dark chocolate cake.

Big Blueberry Cheese Cake

Creamy white chocolate cheesecake mixed with swirls of vanilla bean cream and berry compote. Topped with pure whipped cream, white chocolate shavings, and infused dried blueberries.

Kids' Menu

For children ages 12 and under.

Cheeseburger with Fries

Grilled Cheese with Fries

Fish Nuggets with Fries

Chicken Fingers with Fries

Hot Dog with Fries

Grilled Chicken Breast with Mashed Potatoes

Pasta

Your choice of creamy Alfredo or marinara sauce.

Beverages

Soft Drinks

Coca-Cola®, Diet Coke®, Sprite®, Barq's® Root Beer, Ginger Ale, Hi-C® Fruit Punch, Lemonade.

Bottled Water

Sweet or Unsweetened Tea

Choice of Hot Tazo® Teas

Freshly Brewed Coffee

Hot Chocolate

Drink Menu

Frozen Drinks

Pirate's Booty

Island rum, melon liqueur, strawberry, mango, and banana.

Funky Monkey

Spiced rum, crème de cacao, and banana served in a chocolate-lined cup.

Yucatan Margarita

Mango margarita made with tequila.

Spruce Goose

Top shelf vodka, strawberry, and lime.

Citrus Dream

Orange vodka, orange liqueur, mango, orange juice, and ice cream pureé.

From Our Taps

Bud Light® | Miller Lite® | Yuengling®
Angry Orchard® | Modelo®
Kona Big Wave | Seasonal Selection
Key West Craft and Local Selections

Ice Cold Cans

High Noon® | Budweiser® | Bud Light® | Modelo®
Miller Lite® | Yuengling® | Coors Light®
LandShark® | Michelob Ultra® | Heineken®
Guinness® | O'Douls®

White Claw® Hard Seltzer Black Cherry
White Claw® Hard Seltzer Mango
Truly® Strawberry Lemonade

Wines

Cycles Gladiator Chardonnay | California

This spicy, oaky, and attractive wine was aged 14 months on the lees. It carries vivid aromas and flavors of ginger, nutmeg, and toasted nuts.

Matua Sauvignon Blanc | New Zealand

Deliciously pure, this wine bursts with ripe lemon citrus notes and a hint of vibrant passion fruit and basil.

Hayes Ranch Pinot Grigio | California

Aromas and flavors of green apple and lime complement a hint of mineral to create a crisp white wine.

Montevina White Zinfandel | California

A sophisticated blush wine with pretty aromas of wild berries and honeydew melon.

Uppercut Napa Valley Cabernet Sauvignon | California

This wine's generous black cherry and blackberry aromas and flavors draw you in and then, with each swirl and sip, reveal complex hints of mocha, anise, tamari, and mineral, plus a racy hint of smoke.

La Jolie Fleur Rosé | France

With its brilliant coral pink color, this rosé evokes aromas and flavors of fresh watermelon, cherry, subtle citrus, peach, and lavender.

Layer Cake Pinot Noir | California

Expressive notes of raspberry, pomegranate, and cranberry support aromas of dried tea leaf and tobacco.

Chateau Ste. Michelle Riesling | Washington State

This wine delivers sweet lime and peach with subtle mineral notes. It's an anyday riesling, a pleasure to drink, and easy to match with a variety of foods.

Mirassou Moscato | California

A crisp, refreshing wine with fruit aromas of orange blossoms, peaches, pineapples, and citrus.

House Wines

Canyon Road® Chardonnay
Canyon Road® Sauvignon Blanc
Ecco Domani® Pinot Grigio

Canyon Road® Cabernet Sauvignon
Canyon Road® Merlot
Canyon Road® Pinot Noir

Cocktails

Floral Sunset

Premium gin, Lilet Rosé®, lemon juice, agave, and Liquid Alchemist® Blood Orange.

Paradise Paloma

Premium reposado tequila, Italicus® liqueur, and lime juice. Topped with Fever-Tree® sparkling pink grapefruit.

A Pear & A Mule

Tito's® vodka, Fever-Tree® ginger beer, Liquid Alchemist® Prickly Pear, lemon juice, and agave.

Ocean Spritz

Malfy™ blood orange gin, St. Germain® elderflower liqueur, and simple syrup, topped with Korbel® champagne.

Orange Lake Dream

Jameson® Orange Irish whiskey, Absolut® Vanilla vodka, orange and lemon juices, and agave.

Lazy River Mai Tai

Coconut rum, triple sec, mango, pineapple, and orange juices, and a splash of grenadine.

Pineapple Breeze

Premium pineapple vodka with cranberry and pineapple juices.

Rum Runner

Bacardi® Superior and Bacardi® Select rums, blackberry brandy, banana liqueur, grenadine, orange, and pineapple juices.

Gulf Coast Hurricane

Southern Comfort® whiskey, amaretto, grenadine, lime, pineapple, and orange juices.

Top Shelf Margarita

Patrón®, Grand Marnier®, and sour mix.

Key Largo Iced Tea

Bacardi® Superior rum, Beefeater gin, Smirnoff vodka, triple sec, sour mix, and a splash of cranberry juice