

## Appetizers

<b>Herbed Portabella</b> .....	\$7
Herb marinated Portabella, roma tomato, avocado, Pineapple, roasted peppers, champagne vinaigrette	
<b>Jerk Chicken</b> .....	\$8
Skewered chicken, jicama apple slaw, baby greens, two-tang tamarindo sauce	
<b>Crispy Crab Cakes</b> .....	\$11
Pineapple relish, mango mustard aioli	
<b>Conch Chowder</b> .....	\$6
Bahamian Conch, onion, celery, carrots, citrus, tomato broth	
<b>Soup of the Day</b> .....	\$6
House made soup using the best of the Florida Keys	
<b>Island Calamari</b> .....	\$9
Green onion, and marianara sauce	
<b>Shrimp Cocktail</b> .....	\$11
Pineapple chutney, cocktail sauce	

## Salads

<b>Lemon Salmon Salad</b> .....	\$15
Lemon grilled Salmon, mesculin greens, bleu cheese, and grape tomato, sundried Cherries, jicama apple slaw, champagne vinaigrette	
<b>Caesar Salad</b> .....	\$8
Romaine hearts, croutons, parmesan cheese, caesar dressing Blackened Shrimp add \$4    Grilled Chicken add \$3	
<b>Island House Salad</b> .....	\$5
Mixed baby greens, tomato, cucumber, jicama apple slaw, dressing of your choice	

## Entrées

<b>Yellowtail Snapper</b> .....	\$23
Pan seared and lightly blackened, garlic mashed potatoes, white wine caper sauce, cilantro tomato salsa	
<b>Seared Free Range Chicken</b> .....	\$19
Wilted baby spinach, red skin whipped potatoes, roasted garlic herb broth	
<b>Chicken and Broccoli</b> .....	\$17
Sautéed chicken breast, garlic, broccoli florets, tomato basil sauce, tossed with penne pasta	
<b>Shrimp and Clams Linguini</b> .....	\$20
Shrimp, little neck clams, garlic herb butter, white wine pesto sauce	
<b>Crab Stuffed Grouper</b> .....	\$27
Tarragon-sherry cream sauce, seasonal vegetables	
<b>Mahi and Shrimp</b> .....	\$22
Lemon pepper Mahi-Mahi, steamed jasmine rice, sautéed shrimp, Caribbean curry sauce	
<b>Citrus Diver Scallops</b> .....	\$25
Citrus scented Diver scallops with Caribbean lentil rice, mango chipolte aioli	
<b>Catch of the Day</b> .....	\$market
Try our fresh catch of the day, caught locally in the waters off Key Largo, have it cooked the way you like it!	
<b>Frenched Lamb Chops</b> .....	\$26
Grilled Lamb Chops, garlic mashed potato, orange hollandaise	
<b>Aged N.Y. Strip Steak</b> .....	\$27
Grilled Aged N.Y. Strip Steak, red wine caramelized pearl onions, maytag bleu cheese, basil tomato relishes.	
<b>Lobster Ravioli</b> .....	\$26
Jumbo Lobster ricotta ravioli, sherry butter sauce, asparagus tomato compote	