

appetizers

char sui pork
cantonese barbequed pork, orange segments, and cashews
8-

conch fritters
caribbean conch, roasted corn, poblano pepper, spicy
guava cocktail sauce 9-

ahi tuna
yellowfin tuna seared rare, lime soy vinaigrette and
wasabi 11-

lobster quesadilla
lobster, tomato, caramelized onions, manchego cheese,
mango salsa, and cumin sour cream 12-

crab cakes
chive oil, citrus aioli and avocado salad 12-

245 seafood cocktail
jumbo lump crab, gulf shrimp, and rock lobster 15-

signature soups

island gazpacho
locals's favorite and refreshing classic 6-

bistro onion soup
gruyere cheese crust, sherry and thyme simmered onions
7-

bistro salads

key west vineyard salad
mixed greens, fresh raspberries, tomatoes, cucumbers, red
onion, gorgonzola cheese, roasted almonds and maple
raspberry vinaigrette 8-

arugula salad
baby arugula, orange supremes, chevre cheese, prosciutto
crisp and cherry balsamic vinaigrette 9-

bistro chopped salad
crisp romaine, hearts of palm, marinated artichoke hearts,
tomatoes, country olives, red onions, toasted pine nuts,
roasted shallot vinaigrette 9-

caesar salad
romaine leaves, focaccia crouton, white anchovies, shaved
grana padano cheese 9-

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

pasta creations

pappardelle carbonara

parma prosciutto, broccolini, spring arugula, basil, sun dried tomatoes with shredded parmesan cheese 19-

shrimp & lobster fettuccine

wild gulf shrimp, rock lobster tail, garlic, basil, grape tomatoes, roasted peppers, asparagus, crumbled chevre cheese, sherry butter sauce 28-

grilled chicken penne

broccolini, sweet peppers, mushrooms and pine nuts tossed in a light herbed garlic cream with penne pasta, grilled marinated chicken and grated parmesan reggiano cheese 19-

specialties

mahi - mahi

herb seared local mahi, tangerine butter, roasted fingerling potatoes, grilled asparagus 22-

baked garlic shrimp

garlic shrimp, fresh oregano, roasted tomatoes, white wine, kalamata olives, feta cheese, sauteed spinach 24-

maui snapper

macadamia nut crusted local yellowtail fillet, lightly fried, curried coconut lemongrass sauce, jasmine rice 24-

grouper antillia

chipolte mango barbeque grilled gulf shrimp and local grouper medallions, gingered sweet potato & corn cake, baby arugula, crispy onions 26-

stuffed lobster tail

broiled crab stuffed florida lobster tail, truffle mashed potatoes, drawn butter, flame grilled asparagus 27-

steak au poivre

peppercorn seared black angus new york strip, remy martin cream sauce, roasted garlic whipped yukon gold potatoes, grilled asparagus 30-

filet mignon

fire seared, porcini and thyme potato gratin, roasted portobella mushroom, bearnaise sauce, broccolini 34-

for your convenience an 18% gratuity will be added to parties of 6 or more, if you think this amount should be increased or decreased, please speak with your server.