



## Appetizers

### Buffalo Chicken

Boneless buffalo chicken tossed with hot wing sauce and Gorgonzola crema. \$6.99

### Crispy Oysters

Served with jicama-apple slaw and a Caribbean remoulade. \$8.99

### Steamed Fresh Mussels 'Provençal'

Prince Edward Island mussels sautéed with garlic, herbs, fine dice of carrots, celery & onions. Splashed with Chardonnay and simmered in their own broth. \$9.99

### Tuna Tataki

Seared sushi grade Ahi tuna (served rare), thinly sliced, served with peanut noodles and Ponzu dipping sauce, garnished with Wasabi & pickled ginger. \$9.99

### Anchor Steam Clam Pot

Sautéed Pine Island littleneck clams with garlic & shallots, simmered in Anchor Steam Beer, chopped herbs and natural broth. \$9.50

### Chicken Quesadilla

Chili flavored flour tortilla filled with Jack cheese, sliced chicken, scallions and blackened tomato 'jam'. Topped with salsa fresca and cumin scented crème Fraiche. \$8.25

### Bahamian Cracked Conch Fritters

Served with jicama-apple slaw and a Caribbean remoulade. \$6.99

### Calamari

Flash fried squid rings, drizzled with Key Lime Aioli and served with Fra Diablo dipping sauce. \$7.99

### Rumrunners Coconut Shrimp

Hand breaded Gulf pink shrimp with shredded coconut, served with a sweet Thai chili sauce. \$8.99

### Escargot

Classically baked in lemon, garlic & 5 herb butter, finished with croutons. \$6.99

### Pan Fried Southwestern Style Lump Crab Cakes

Served with passion fruit beurre blanc, garnished with Thai sweet chili drizzle. \$9.99

### Ralph's Killer Shrimp

Sautéed jumbo shrimp with garlic, deglazed with Blackened Dixie Voodoo Lager, simmered in Cajun BBQ sauce. \$9.99

## Seafood "On the Rocks"

### Oysters on the Half Shell

Served over shaved ice with horseradish, cocktail sauce and mignonette. ½ dozen \$8.99; full dozen \$12.99

### Peel & Eat Gulf Shrimp "Island Style"

Chilled Gulf pink shrimp served over shaved ice with cocktail sauce. ¼ lb. \$5.50; ½ lb. \$9.50; full lb. \$17.50

### Tuna Poke

Sushi grade Ahi tuna, diced and tossed with cucumber, sesame oil, ginger, pink sea salt, and Sriracha chili sauce. Served with sesame crackers. \$8.99

### Calypso Shrimp Cocktail

Traditionally served with zesty island cocktail sauce and lemon. \$8.99

## Soups & Salads

Soup of the Day cup \$3.99; bowl \$5.99

### French Onion Soup

Caramelized local sweet onions simmered in beef broth, topped with crouton and melted Gruyere cheese. \$5.99

### House Salad

Mixed baby greens topped with carrot, cherry tomatoes and choice of Key West maple dressing or balsamic vinaigrette. \$4.99

### Classic Caesar Salad

Hearts of Romaine tossed with our house Caesar dressing, topped with croutons and parmesan cheese. \$5.99

### Spinach & Blue Cheese

Baby spinach topped with a warm pecan caramelized Bermuda onion and smoked bacon dressing, garnished with tomatoes, croutons and Gorgonzola cheese. \$5.99

### The Bistro Salad

Mixed baby greens tossed in pesto-balsamic dressing, topped with Portobello mushrooms, sun dried tomatoes, pine nuts, Gorgonzola cheese and shaved Bermuda onion. \$6.99

\*Add \$4.99 for grilled or blackened chicken breast

\*Add \$5.99 for shrimp skewer or blackened salmon



