

SMALL PLATES

French Onion Soup Dumplings 5.9

Buffalo Chicken Wings
celery, hot blue cheese crema 9.9

Jumbo Shrimp Cocktail 6.5

Calamari Kung Pao lightly fried with roasted
peanuts, chili peppers and crisp noodles 10.9

Meatballs tomato-basil pomodoro, parmesan,
ricotta and mozzarella cheese, rustic crostini 7.9

Buffalo Cauliflower hot blue cheese crema 7.9

Tuna Poke sriracha, sesame chili oil, avocado,
green onions, seaweed salad, jalapeño crema 11.9

Tenderloin Carpaccio
shaved parmigiano, truffle oil 12.9

Stuffed Mushroom Caps with crab meat,
topped with hollandaise sauce 8.9

Tuna Sashimi seared sesame crusted,
sake-soy dipping sauce 12.9

Mussels
white wine, garlic, basil & tomato broth 10.9

Firecracker Shrimp 8.9

Raw Oysters
on the half shell, York River, Virginia 6 for 9.9

Shrimp Bisque bowl 6.5 – cup 3.5

GREENS

Iceberg Wedge grape tomatoes and bacon,
blue cheese dressing 5.9

Kale Salad with Peanut Vinaigrette emerald
kale, fresh herbs and roasted peanut vinaigrette 6.9

Caprese Beefsteak Tomato buffalo mozzarella,
olive oil, balsamic drizzle, and fresh basil 6.5

Kale Caesar with bacon and egg 6.9

SIDES 2.5

Hand-Cut Fries Island Rice
Black Beans Grilled Veggies
Sweet Potato –or– Red Skin Mash
White Stone Ground Cheddar Grits

SHARING SIDES 4.9

Truffle-Parmesan Fries
Beer Battered Onion Rings, rémoulade
Southern Hushpuppies, pimento cheese fondue
Kettle Chips & Hot Blue cheese Crema

DESSERTS 4.9

Hot Apple Crisp, Island Rum Cake
or Chocolate Chess Pie Meringue Pie

above served with Working Cow
vanilla bean ice cream

our famous Key Lime Pie à la Meringue

COFFEES

Coffee 2.5 Cappuccino 3.5
Espresso 2.5 Double Espresso 3.5

Thank you for supporting your locally
owned and operated businesses!

Consuming raw meats, seafood or shellfish
may increase your risk of food-borne illness.

MARLIN DARLIN
KEY WEST GRILL

All entrées come with your choice of Homestead salad, a citrus Caesar salad,
or shrimp bisque, and hot pressed cuban bread.

SEA

Shrimp & Grits pan seared shrimp and andouille sausage in a creole sauce, over white
stone ground cheddar grits 15.9

Captain’s Platter pan seared fresh catch piccata style, topped with lump blue crab,
grilled jumbo shrimp, tempura shrimp, red skin mash 19.9

Shrimp Scampi blistered tomatoes, basil, garlic butter, linguine 14.9

Hog Snapper

Hog Snapper or Hogfish, live on the reef and eat mostly small crustaceans,
producing a delicate light white meat. We serve it panko crusted with
mango salsa, lemon butter, and sweet potato mash 19.5

Crispy Ginger Salmon sweet Thai-chili glazed, grilled pineapple, island rice 16.9

Grand Marnier Scallops pan seared, over island rice and spinach, with blistered
tomatoes and bacon 24.5

Sesame Seared Ahi Tuna teriyaki glazed, island rice 19.5

Southern Most Point

fried green tomato, cherry tomatoes, jumbo lump crab and
cajun hollandaise, red skin mash

with grilled grouper 24.9 | with grilled red snapper 25.9

Crab Cakes lump crab, rémoulade, island rice and black beans, pico de gallo 19.9

Belleair Combo crab cake and crispy coconut shrimp, red skin mash 16.9

Fire-Roasted Florida Lobster Tail red skin mash 19.5

LAND

Filet Mignon
6 OZ. 19.9 | 8 OZ. 24.9

Black Angus Rib Eye
12 OZ. 19.9

New York Strip
12 OZ. 19.9

Top Sirloin Steak
8 OZ. 16.5

all steaks served with red skin mash and onion rings

You Can Surf

– add to any meal –

Lobster Tail 14.9 • Lobster Tempura 7.9 • Jumbo Grilled Shrimp 5.9

HAND-HELDS

with hand-cut fries. truffle-parmesan fries - add 1.9

French Dip Au Jus thinly sliced roasted prime rib on a french roll 12.5

Hot Chicken marinated in secret sauce, and fried to perfection with shredded lettuce
and house-brined pickle chips on a brioche bun 8.5

Just Caught Grouper Sandwich crispy fried, grilled, or blackened, sliced tomato,
Swiss cheese on a brioche bun 14.5

Cheese Burger in Paradise half-pound 100% Certified Angus Beef®
fresh ground chuck on a brioche bun, hand-cut fries.
Jimmy’s favorite. lettuce, tomato, onion & pickles 8.9

with bacon cheeseburger 9.5 – classic hamburger 8.5

truffle-parmesan fries - add 1.9

Add: Sunny Side Up Egg 1.5

Friday, Saturday & Sunday

join us every weekend for a hand-cut Black Angus Beef
– while it lasts –

PRIME RIB

au jus and horseradish cream, red skin mash
19.9

THE NEW 12.9 REAL DEAL SUPPER CLUB!

We're all about real food for real people. and we think you deserve a real deal.
offered all day long, just 12.9 includes your choice of these entrées, plus hot pressed cuban bread.

Add 1.5 for choice of salad or shrimp bisque, and add 1.5 for your favorite mini-indulgent dessert:

Hot Apple Crisp • Working Cow Vanilla Bean Ice Cream • Island Rum Cake

Enjoy mugs of Bud Light for 1 – House Wines for 3 (from open till 6pm)

Chicken Piccata lemon caper butter,
blistered tomatoes, linguine

Hog Fish panko crusted with mango salsa,
lemon butter, and sweet potato mash

Crispy Coconut Shrimp
orange ginger sauce, island rice

Tempura Shrimp with cocktail sauce
and hand-cut fries

Grouper Cheeks grilled, herb & bacon butter,
island rice and cajun hollandaise

12.9
all
day
long

Salmon Key West Style sautéed in
ginger, garlic, onion, red & yellow peppers,
tomatoes, Thai curry sauce, island rice

6oz. Top Sirloin Steak red skin mashed
Crab Cake lump crab, rémoulade, island rice
and black beans, pico de gallo

Seafood Pasta this lovely light linguine dish
features shrimp, crab and mussels, sautéed
with spinach, grape tomatoes, garlic in a
lobster cream sauce topped with bread crumbs

MARTINIS

Lemon Drop
Tito's Vodka,
lemon juice, sugar rim glass

The Usual Suspect
Tito's Vodka, dry vermouth,
olive juice, blue cheese
stuffed olives

Raspberry Martini
Stoli Razberi Vodka,
freshly muddled red
rasberries, lemon juice

Pomegranate Martini
Tito's Vodka, pomegranate
juice and triple sec

Pineapple Martini
New Amsterdam Pineapple
Vodka, coconut &
pineapple juice

Grapefruit Cosmo
Deep Eddy's Grapefruit Vodka,
splash of blood orange,
cranberry juice

- 7.5 -

360
Martinis
- 6 -

Quadruple-distilled.
Five-times filtered.
Smooth. Clean.

COCKTAILS

Dark 'N' Stormy Gosling's
Black Seal Rum, ginger beer,
and a slice of lime

Watermelon Margarita
Maestro Dobel Diamante Tequila,
fresh watermelon muddled, Mexican
agave and fresh squeezed lime

Cucumber Cooler
Hendricks Cucumber Gin,
muddled cucumber, mint,
topped with tonic

Classico Margarita
maestro dobel diamante,
agave, fresh lime juice

Vodka Thyme Lemonade
Ketel One Citroen Vodka, fresh
squeezed lemon, splash of club
soda and a sprig of fresh thyme

Moscow Mule
360 Vodka, squeezed fresh lime,
ginger beer and a lime wedge

All Day

Two-for-One Fresh Squeezed Caribbean Cocktails
Island Margaritas, Caribbean Sangrias or Key West Rum Punch 6.9

On Tap

CRAFTS BEERS

	pub glass	schooner
3 Daughters, Beach Blonde, 5%	5.5	6.5
Funky Buddha, Floridian Hefeweizen, 5.2%	6.5	7.5
Big Storm, Tropic Pressure, Florida Ale, 4.7%	6.5	7.5
Big Storm, Helicity, Pilsner, 4.3%	5.5	6.5
Cigar City, Florida Cracker, white ale, 5.0%	5.5	6.5
Tampa Bay Brewing Co, Reef Donkey, pale ale, 5.5%	6.5	7.5
Barley Mow's Quakalope, IPA, 6.8%	6	7
Blue Point, Toasted Lager, 5.5%	5	6
Big Storm, Wavemaker, amber, 4.9%	5.5	6.5
Sam Adams Seasonal - rotating tap	6.5	7.5
Cigar City, Jai Alai, ipa, 7.5%	6.5	7.5
Green Bench, Sunshine City, IPA, 6.8%	6.5	7.5
Goose Island, IPA, 5.9%	5	6
Big Storm, Oats In Hose, Oatmeal Stout, 6.5%	6.5	7.5
Cigar City, Maduro, brown ale, 5.5%	5.5	6.5

DOMESTICS

Bud Light, 4.2%	3	4
Yuengling, 4.4%	3.5	4.5
Shocktop, orange wheat, 5.2%	4.5	5.5

IMPORTS

Guinness, 4.2%	5.5	6.5
Stella Artois, 5.0%	5.5	6.5

BOTTLED BEER & CRAFT BREWS

Budweiser 3	Bud Light 3	Coors Light 3
Michelob Ultra 3	Miller Lite 3	O'Douls 3
Stella Cidre 4.2	Yuengling 3	Heineken 4.2
Corona 4.2	Corona Light 4.2	Fat Tire 3.5
Sierra Nevada Pale Ale 4.2	New Castle 4.2	

The Juice

THE HOUSE JUICE: COASTAL VINES -

Chardonnay, Cabernet Sauvignon, White Zinfandel,
Pinot Grigio or Pinot Noir... by the glass 3.9

WHITE

Moscato, Castella Poggia, Italy	8/31
Riesling, Schmitt Sohne "Blue Bottle", Germany	7/27
Pinot Grigio, Tiziano, Italy	7/27
Sauvignon Blanc, Murphy-Goode, California	7/27
Savignon Blanc, Frenzy, New Zealand	8/31
Savignon Blanc, Cakebread, Napa	11/40
Chardonnay, William Hill, Central Coast	7/27
Chardonnay, Carmel Road, Monterey	9/34
Chardonnay, Sonoma Cutrer, Russian River Ranches	11/40

ROSE

Whispering Angel, France	9/34
--------------------------	------

RED

Pinot Noir, Firesteed, Oregon	10/38
Pinot Noir, La Crema, Monterey	10/38
Red Blend, Apothic Red, California	8/31
Malbec, Norton Reserve, Mendoza, Argentina	9/34
Cabernet Sauvignon, Hahn, Monterey	7/27
Cabernet Sauvignon, J Lohr, Paso Robles	9/34
Cabernet Sauvignon, Hess "Select", Napa	10/38
Zinfandel, DeLoach, California	7/27
Zinfandel, Ghost Pines, California	10/38

Visit our other fine locations:

Salt Rock Grill • Island Way Grill • Rumba Island Bar & Grill
Salt Rock Tavern • Marina Cantina • Salt Cracker Fish Camp

BayStar
RESTAURANT GROUP.COM

Let us cater
your next event
or party.