

appetizers

cat island conch fritters

caribbean conch, roasted corn, poblano pepper, guava cocktail sauce 10-

ahi tuna

yellowfin tuna seared rare, lime soy vinaigrette, pickled ginger, wasabi, and wakame seaweed salad 13-

lobster quesadilla

lobster, tomato, caramelized onions, manchego cheese, mango salsa, and cumin sour cream 14-

southernmost crab cakes

chive oil, citrus aioli and avocado salad 14-

245 seafood cocktail

jumbo lump crab, gulf shrimp, and rock lobster 17-

signature soups

shrimp bisque

sherry scented with garlic infused croutons 8-

bistro onion soup

gruyere cheese crust, thyme simmered onions 8-

island gazpacho

local's favorite and refreshing classic 8-

bistro salads

arugula salad

baby arugula, grilled onions, oven roasted tomatoes, candied spiced pecans, blue cheese, and 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 10-

caesar salad

romaine leaves, focaccia crouton, white anchovies, shaved grana padano cheese 10-

mixed greens

tomatoes, cucumbers, red onion, gorgonzola cheese, roasted almonds and maple raspberry vinaigrette 8-

pasta creations

grilled chicken penne

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

shrimp scampi

large gulf shrimp, garlic white wine sauce, oven roasted tomatoes, capellini, grated grana padano cheese 27-

specialties

tuscan chicken

roasted herb chicken, celery root puree, shallot pan jus, roasted tomato, haricot vert 21-

gulf stream mahi

herb seared local mahi, tangerine butter, scallion potato cake, grilled asparagus 23-

grouper antillia

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

sand key yellowtail

fresh local snapper, citrus crusted, pan seared, ginger basmati rice, haricot vert 25-

crawfish key lobster

simply broiled, truffle polenta cake, drawn butter, flame grilled asparagus 36-

steak au poivre

peppercorn seared black angus new york strip, cognac cream sauce, roasted garlic whipped yukon gold potatoes, grilled asparagus 33-

mid west beef tenderloin

fire seared, porcini and thyme gratin, roasted portobello, bearnaise sauce, broccolini 35-

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An 18% gratuity will be added to parties of six or more. If you believe the amount should be increased or decreased, please notify your server