

appetizers

- shrimp empanadas
chipolte pepper sauce and cilantro sour cream 9-
- conch fritters
caribbean conch, roasted corn, poblano pepper, spicy
guava cocktail sauce 9-
- ahi tuna
yellowfin tuna seared rare, lime soy vinaigrette, pickled
ginger, wasabi, and wakame seaweed salad 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' 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, 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 polenta,
drawn butter, flame grilled asparagus 28-

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
portobello 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.