



FROM THE GARDEN

ADD TO ANY SALAD: CHICKEN 8- MAHI OR SHRIMP 12-CHURRASCO STEAK* 15-

SESAME-SEARED TUNA SALAD*, QUINOA, AVOCADO, BELL PEPPERS, SCALLIONS, MANGO, SOY GINGER VINAIGRETTE, CRISPY WONTONS 20-

WATERMELON CAPRESE, HEIRLOOM TOMATOES, FRESH HERBS, RED ONION, ARUGULA, FRESH MOZZARELLA CHEESE, TOASTED PISTACHIOS, ROASTED SHALLOT VINAIGRETTE, BALSAMIC GLAZE 16- 6F

CHARRED AVOCADO, CRISP ROMAINE, ROASTED CORN, TOMATOES, RED ONION, BELL PEPPERS, FETA CHEESE, PICKLED PEPPERS 14- 6

CAESAR, CRISP ROMAINE, HOUSE CAESAR DRESSING, PARMESAN, HERB GARLIC CROUTONS 12-

CLUB, CRISP ROMAINE, APPLEWOOD SMOKED BACON, SMOKED HAM, HARD-BOILED EGG, HEIRLOOM TOMATOES, PICKLED ONIONS, JACK CHEESE, SCALLIONS, AVOCADO DRESSING 12- 6F

OVEN-ROASTED HANDCRAFTED FLATBREADS

PREPARED WITH WHOLE WHEAT DOUGH

ROASTED MUSHROOM, PARMESAN CREAM, MARINATED PORTOBELLO, MOZZARELLA CHEESE, ARUGULA, BALSAMIC GLAZE 17-

MARGHERITA, TOMATO SAUCE, FRESH MOZZARELLA, MARINATED HEIRLOOM TOMATOES, BASIL, OLIVE OIL 16-

HAVANA, MUSTARD CREAM SAUCE, MOJO PORK, SMOKED HAM, SWISS CHEESE, PICKLES 17-

JERK BBQ CHICKEN, BELL PEPPERS, RED ONIONS, JACK CHEESE, ROASTED CORN, SCALLIONS 16-

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

GF Gluten-Free







MAIN EVENTS

ISLAND SNAPPER, LIGHTLY SEASONED FILLET, COCONUT RICE, CILANTRO CREAM, PLANTAIN CHIPS, TROPICAL SALSA MARKET PRICE-

PAN-SEARED GROUPER, SMASHED CRISPY POTATOES, JERK TOMATO GRAVY, HEIRLOOM TOMATOES, PICKLED ONIONS, CILANTRO MARKET PRICE-

FRIED WHOLE SNAPPER, CILANTRO RICE, CITRUS SLAW, YUCA FRIES, GARLIC VINAIGRETTE MARKET PRICE-

KEY LIME ALFREDO, PAPPARDELLE PASTA,
HEIRLOOM TOMATOES, PEPPERS, HERBS 18ADD: CHICKEN 8- MAHI OR SHRIMP 12- CHURRASCO STEAK* 15-

FISH OF THE DAY, CHOICE OF: GRILLED, BLACKENED, FRIED CHOICE OF TWO SIDES: CILANTRO RICE, COCONUT RICE, YUCA FRIES, SWEET PLANTAINS, BLACK BEANS, GREEN BEANS, CITRUS SLAW CHOICE OF ONE: CILANTRO CREAM, TROPICAL SALSA, JERKTOMATO GRAVY MARKET PRICE-

LOBSTER MAC & CHEESE, WARM WATER LOBSTER, FOUR-CHEESE SAUCE, CHORIZO MIGAS MARKET PRICE-

STEAK FRITES*, CHURRASCO STEAK, YUCA FRIES, CHIMICHURRI, FLASH-FRIED GREEN BEANS, COMEBACK SAUCE 38- 6

KEY LARGO PLATTER, BEER-BATTERED FISH, CONCH FRITTERS, FRIED SHRIMP, CITRUS SLAW, COCKTAIL SAUCE, CAJUN MUSTARD AIOLI 32-

JERK BBQ ROASTED CHICKEN, CILANTRO RICE, BLACK BEANS, SWEET PLANTAINS 27-

SWEET ENDINGS

WARM COCONUT BREAD PUDDING, RUM RAISIN ICE CREAM, DULCE DE LECHE, WHIPPED CREAM 12-

BLONDIE SUNDAE, VANILLA ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM, SEASONAL BERRIES, CLASSIC ITALIAN LADYFINGER 12-

HOMEMADE KEY LIME PIE, SERIOUSLY, HOW COULD WE NOT!!! 10-

KEY LARGO ICE CREAM, CHOCOLATE, VANILLA OR RUM RAISIN 8-

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TROPICAL

BLACKBERRY MARGARITA, SAUZA SILVER TEQUILA, FRESH BLACKBERRIES, COLD-PRESSED EUREKA LIME JUICE, FRESH LIME, 100% ORGANIC AGAVE NECTAR AND A TOUCH OF BLACKBERRY BRANDY 13-

SKIP'S MOJITO, BACARDI PINEAPPLE RUM,
DOMAINE DE CANTON GINGER LIQUEUR, MUDDLED MINT,
FRESH LIME, SIMPLE SYRUP, TOPPED WITH
GINGER BEER 13-

MM100 DAIQUIRI, BACARDI SUPERIOR RUM, BACARDI GOLD RUM, PRESSED LIME AND ORANGE, TOUCH OF AGAVE 13-

LIME IN THE COCONUT, BACARDI LIME RUM, BACARDI COCONUT RUM, CREAM OF COCONUT, PINEAPPLE JUICE, SQUEEZE OF LIME 13-

CUBAN PUNCH, BACARDI MANGO
CHILE RUM, BACARDI RASPBERRY RUM,
PINEAPPLE JUICE, ORANGE JUICE,
SPLASH OF GRENADINE 12-

SKIPPERS RUM PUNCH, BACARDI COCONUT RUM, BACARDI SPICED RUM, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE 12-

FROZENS

MIAMI VICE, PIÑA COLADA PERFECTLY BLENDED WITH OUR CLASSIC RUM RUNNER 13-

KILLER COLADA, BACARDI SUPERIOR RUM, CREAM OF COCONUT, FRESH PINEAPPLE AND PINEAPPLE JUICE, TOPPED WITH BACARDI SPICED RUM 14-

CLASSIC RUM RUNNER, BACARDI SUPERIOR RUM, BLACKBERRY BRANDY, BANANA LIQUEUR, LIME JUICE AND GRENADINE 13-

TROPICAL STORM, BACARDI MANGO CHILE RUM, STRAWBERRY, RASPBERRY & MANGO PURÉE 13-

WHACKY DAIQUIRI, FROZEN BLEND WITH BACARDI SUPERIOR RUM...
YOU NAME IT, WE MAKE IT! STRAWBERRY, RASPBERRY OR MANGO 13-

WATERMELON MARGARITA, MILAGRO SILVER TEQUILA, TRIPLE SEC, PRESSED LIME AND WATERMELON, TOUCH OF AGAVE 14-

ADD BACARDI BLACK RUM FLOAT 3-



HOUSE SPECIALTY...

DOCKSIDE MARY, TITO'S HANDMADE VODKA, PREMIUM
IMPORTED SAN MARZANO TOMATOES, PURE SQUEEZED LEMON AND
CELERY JUICES, BALSAMIC VINEGAR, GRATED FRESH HORSERADISH,
GREY CELTIC SEA SALT AND SPICES, RIMMED WITH HOUSE
SEASONING, GARNISHED WITH PEPPER JACK CHEESE,
FILTHY RED PIRI PIRI PEPPER-STUFFED OLIVES, CELERY
AND A COLOSSAL SHRIMP 15-

CILANTRO GINGER COOLER, BOMBAY GIN, DOMAINE DE CANTON GINGER LIQUEUR, FRESH PRESSED LEMON JUICE, TOUCH OF 100% ORGANIC AGAVE NECTAR, FRESH CILANTRO, TOPPED WITH CLUB SODA, GARNISHED WITH LEMON 13-

JALAPEÑO MARGARITA, SAUZA SILVER TEQUILA, COLD-PRESSED LIME JUICE, FRESH LIME & JALAPEÑOS, TOUCH OF 100% ORGANIC AGAVE NECTAR 13-

SKINNY BLACKBERRY LEMONADE, NEW AMSTERDAM RED BERRY VODKA, FRESH BLACKBERRIES, COLD-PRESSED EUREKA LEMON JUICE, 100% ORGANIC AGAVE NECTAR 13-

SHIPWRECK CORONA-RITA, TRADITIONAL MARGARITA ACCOMPANIED BY AN UPSIDE-DOWN CORONA, AKA "CORONA-RITA" 13-

SKIP'S RUM RUNNER, BACARDI SUPERIOR RUM, BLACKBERRY BRANDY, BANANA LIQUEUR, ORANGE JUICE, PINEAPPLE JUICE, FRESH LIME, SPLASH OF

GRENADINE 12-

SUMMER SANGRIA, LIGHT AND FRUITY, MADE WITH CRISP RED WINE, WHITE WINE OR CHAMPAGNE AND FRESH SEASONAL FRUIT 13-

STRAWBERRY APEROL SPRITZ, APEROL, STRAWBERRIES, PRESSED LEMON AND AGAVE, TOPPED WITH BENVOLIO PROSECCO 13-







WINE

BURBLES	glass	bottle
PROSECCO, BENVOLIO, EXTRA DRY, ITALY	13-	40-
BRUT, KORBEL, CALIFORNIA (SPLIT)	15-	
WHITE wines listed from light and fruity to fuller bodied and d	ry	
ROSÉ, FLEUR DE MER, CÔTES DE PROVENCE, FRANCE	14-	54-
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	12-	46-
WHITE ZINFANDEL, CANYON ROAD, CALIFORNIA	9-	34-
PINOT GRIGIO, BENVOLIO, FRIULI, ITALY	12-	46-
PINOT GRIS, LA CREMA, MONTEREY, CALIFORNIA		58-
SAUVIGNON BLANC , MURPHY-GOODE, NORTH COAST, CALIFORNIA	10-	38-
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	15-	58-
CHARDONNAY, LA TERRE, CALIFORNIA	10-	38-
CHARDONNAY, WILLIAM HILL ESTATE, CALIFORNIA		46-
CHARDONNAY, KENDALL-JACKSON, CALIFORNIA	13-	50-
CHARDONNAY, SONOMA-CUTRER, CALIFORNIA		66-
RED wines listed from lighter to richer & fuller bodied		
PINOT NOIR, MURPHY-GOODE, CALIFORNIA	12-	46-
PINOT NOIR, LA CREMA, CALIFORNIA	14-	54-
MERLOT , COLUMBIA CREST GRAND ESTATES, CALIFORNIA	12-	46-
CABERNET SAUVIGNON, CANYON ROAD, CALIFORNIA	10-	38-
CABERNET SAUVIGNON, KENDALL-JACKSON, CALIFORNIA	11-	42-
CABERNET SAUVIGNON , ROBERT MONDAVI PRIVATE SELECTION, CENTRAL COAST, CALIFORNIA		38-
RED BLEND , UNSHACKLED, THE PRISONER WINE COMPANY, CALIFORNIA		46-
MALBEC, ALAMOS, MENDOZA, ARGENTINA	12-	46-

