

Make an Appetizer an Entrée! Add side & salad 6.99 **Cracked Conch**

Strips of conch meat lightly breaded and fried to a golden brown and sprinkled with Old Bay. Served with Remoulade sauce for

dipping. 13.99

Calamari Calamari lightly dusted in seasoned flour, fried crisp, served with spicy tomato garlic sauce and garnished with shredded parmesan. 14.49

Potato Skins The old standby. Potato skins fried and packed with melted cheese, crispy bacon, and scallions, served with

Handmade daily. Served with our Remoulade sauce. 13.49

Mussels Diablo

Key West Conch Fritters

sour cream. 13.49 A mountain of Prince Edward Island mussels, sauteed with

fresh spinach and mushrooms in our signature Diablo Sauce. Garnished with shredded parmesan and garlic toast. 19.99

Fresh Florida Fish Spread Smoked mahi & amberjack served with carrots, cucumbers, onions, capers, jalapeños & crackers. The BEST you'll ever have! 13.49

Sesame seed and pepper encrusted, seared rare, served with Single 16.99 • Double 28.99

pickled ginger, tataki glaze, wasabi, and Remoulade sauce. Conch Cracker Shrimp

Golden fried shrimp tossed in our signature spicy Cracker Sauce. This stuff ROCKS. 13.49

Fried Zucchini Fresh zucchini sticks, hand-breaded with seasoned flour, finished with Old Bay and parmesan cheese. Served with spicy tomato

garlic & creamy horseradish sauces. 9.99 Oysters - Raw "Give me oysters & beer, every day of the year"

creamy horseradish sauce. 9.99

Served with bleu cheese, carrots & celery.

around. 1/2 pound 15.99 • 1 pound 26.99

"Slurp" Half Dozen Mkt. Price • "Slurp Slurp" Dozen Mkt. Price Fried Pickles Pickle slices, hand-brreaded and fried to a golden crisp, topped

with a spinkle of Cayenne Pepper, served with house-made

Florida Gator Dusted in seasoned flour, fried, served with BBQ sauce.

Ahi Tuna

"Tastes like chicken" 15.99 Chicken Wings 10 Jumbo wings, breaded or naked, fried and tossed in your

choice of sauce: Classic Buffalo, Jerk BBQ Sauce, or Cajun Dusted

"Tastes like gator" 16.99 A-1-A Peel & Eat Shrimp We boil our shrimp in Old Bay & secret spices for the best shrimp

Seafood Tower Shareable portions of Chilled Crab Legs, Jumbo Cocktail Shrimp, Oysters, Peel and Eat Shrimp and Lump Crab Chunks, served with lemons, cocktail sauce and drawn butter. Mkt. Price

Grouper nuggets, hand-breaded and fried to a golden crisp,

served with house-made remoulade sauce. 16.49

Grouper Nuggets

SANDWICHES Choice of French fries, black beans & rice, cole slaw or potato salad. **Authentic Pressed Cuban Sandwich** Any more authentic and you'd be in Havana! Cuban bread, filled

with salami, ham, roast pork, Swiss cheese, pickles and mayo &

mustard, then pressed 'til thin, hot & crusty. 15.99

Cajun, grilled or fried, lettuce, tomato, Secret Sauce.

Sauerkraut, American cheese, 1000 Island dressing on pumpernickel & rye. 19.99 Mahi Mahi

Fresh Gulf Grouper

Grouper Reuben

Try a little Grouper Therapy. 19.99

Cajun, grilled or fried, lettuce, tomato & Secret Sauce. 15.99

Shrimp Po Boy Fresh Cuban bread toasted and packed with fresh fried shrimp, shredded lettuce, sliced tomatoes, sliced pickles, and our Remoulade sauce. 15.99 **Baja Fish Tacos**

Choose Cajun, grilled or fried. Served over Caribbean Slaw, and

topped with Mandarin Oranges, Mango Salsa and Sweet Thai

Deep fried chicken tenders, wrapped in a Tomato Basil tortilla

wrap, dressed with lettuce, cheese and pico de gallo. Your choice

Three flour tortillas packed with Mahi, Shrimp or Grouper.

Chili Sauce. Shrimp 16.99 • Grouper 18.99 • Mahi 16.99

of our house-made Ranch, Cracker Sauce, or Buffalo. 14.99 Grilled Chicken Boneless breast of chicken, grilled mushrooms, bacon, American cheese, lettuce, tomato and mayo. 14.99

Burger in Paradise

Key West Wrap

1/2 lb. fresh ground beef, cheddar cheese, lettuce, tomato, onion, pickle, mayo and mustard. 14.99 Add Bacon 1.99 Add Sauteed Mushrooms .99

Cup **6.49** Bowl **8.99**

Cup 4.99 Bowl 6.49

Cup **5.99** Bowl **8.49**

All of our soups and dressings are made from scratch daily using only the finest ingredients. Crab Soup Cup **6.49** Bowl **8.99**

Hemingway House Salad

Conch Republic Caesar

Coconut Island Salad

almonds, coconut flakes, and honey mustard.

add a side of Anchovies 1.99

House-Made Dressings:

and fresh salsa. 31.99

Almond Rice. 32.49

Fish -N- Chips

Seafood Gumbo

Soup of the Day

Cuban Black Bean

SOUPS & SALADS

HOUSE-MADE

Fresh Romaine lettuce, scallions, Cheddar & Jack cheese, tomatoes, cucumbers, onions, tortilla strips served with your choice of dressing. 9.99 **Tarpon Springs Greek Salad** Romaine lettuce, kalamata olives, beets, potato salad, pepperoncinis, red onions, vine ripe tomatoes, garbanzo beans, feta cheese, cucumbers and vinaigrette. 12.99

Crisp Romaine lettuce, tossed with our house-made Caesar dressing,

house-made croutons & fresh grated Parmesan cheese. 10.49

Coconut Chicken 15.99 or Coconut Shrimp 15.99 **Wedge Salad** Iceberg lettuce wedge topped with our house-made bleu cheese dressing, bacon bits, tomatoes, onions, and bleu cheese crumbles. 10.49

Add any of these choices (Grilled, Blackened, or Fried)

Ranch • Bleu Cheese • Italian • Balsamic Vinaigrette

Honey Mustard • 1000 Island • Piña Colada • Caesar

Sea Scallops +8.99, Mahi Mahi +7.99, Shrimp +7.99,

to your salad! Chicken Breast +6.49, Grilled Sirloin +9.99,

Atlantic Salmon +8.99, Red Grouper +9.99, Anchovies +1.99

Romaine lettuce topped with Mandarin oranges, toasted

SIDES • Garlic Smashed Potatoes • French Fries

spicy jalapeño crust, then oven baked. Served with Remoulade

5 Large Sea Scallops wrapped in Bacon and baked until perfect.

Crusted with fresh coconut and oven roasted to perfection.

Finished with a Sweet & Sour glaze, served over a bed of Coconut

Bimini Stuffed Grouper in Paradise Fresh Gulf grouper with Blue Crab Stuffing and topped with Paradise sauce. 35.99 Stuffed Salmon

Bacon Wrapped Sea Scallops

Coconut Crusted Mahi

Topped with warm mango chutney. 24.99

topped with our remoulade sauce. 28.99

coleslaw & Key Lime tartar sauce. 19.99

Coconut Shrimp Dinner

fried golden brown. THE BEST! 22.49

Florida Style Crab Legs

Stuffed Shrimp Dinner

Surf & Turf Perfectly grilled 7 oz. hand cut filet Mignon, served with a 6 oz. Caribbean lobster tail. 49.99 Caribbean Lobster Tail Two 6 oz. warm water Twin Caribbean lobster tails, oven roasted, served with melted butter. Two Tails 52.99 • Lump blue crab cake stuffing 7.99 per tail

Jumbo shrimp rolled in our special coconut "conch" oction and

Alaskan snow crab boiled with a pinch of Island spice, tossed in

Five jumbo shrimp stuffed with our Bimini Crab Stuffing, baked

butter, Old Bay and parsley. Worth the work! (20 oz) Market Price

Hand battered Atlantic Cod filets deep fried, with French fries,

Roasted Garlic Parmesan It speaks for itself! 4.99 **Bourbon Mushroom Sauce** Sweet bourbon glaze with a subtle chili heat. Great on Chicken, Pork & Beef. 2.99 ADD-ONS 4 Jumbo Shrimp +7.99 • 1/2 Rack Ribs +10.99 • 7 oz. Filet +23.99

Lg. Sea Scallops +11.99 • Lobster Tail +19.99

PASTAS & RICE

St. Martin Shrimp Scampi

Served over linguine. 23.49

Rasta Pasta

Shrimp Diablo

Seafood Pasta

toasted Cuban Bread. 23.99

Thick, marbled and juicy. 33.99

Our most tender cut of beef. 31.49

Top Sirloin Steak, 7 oz

Light marbling, excellent flavor. 20.99

Jalapeño Crusted Chicken

Filet Mignon, 7 oz

GRILLED

Tender shrimp sautéed and tossed with fresh basil,

tomatoes, green onions & Parmesan cheese. 18.99

10 oz Snow Crab +Market Price • 7 oz. Sirloin +14.49

All Pastas served with shredded Parmesan and garlic bread.

vine ripe tomatoes, red onion and lemon white wine sauce.

Saut ed Chicken breast tossed with penne pasta in a creamy

Creole sauce laced with red and green peppers topped with diced

Fresh Vegetable Pasta Vine ripe tomato garlic sauce, zucchini, roasted red & green peppers, mushrooms, broccoli, spinach and fresh basil over penne pasta. 16.99 Seafood Creole Shrimp, Scallops & Fresh Mahi, dusted with Cajun spice and saut ed in our creamy Creole Sauce. Served over Cuban yellow

rice and finished with diced tomatoes, green onions & garlic

Shrimp, scallops, grouper, mussels, and mushrooms sautéed

in tomato garlic sauce with penne pasta. 27.49

DESSERTS

Two Grilled Chicken Breasts topped with a sweet bourbon

Jen's Cheesecake You never know what flavor she'll make, but you can be sure it'll be thick, rich and delicious. 7.99

• Potato Salad • Black Beans & Rice • Steamed Broccoli • Vege of the Day Coleslaw Sautéed Asparagus (+\$1) • (after 4p) Baked Potato / Loaded Baked Pot. (+\$1.29) **SEAFOOD** Filleted by hand in our own temperature controlled cutting room. Served with a choice of one of our fresh homemade side dishes and your choice of a House or Caesar salad. (Substitute a side Wedge +2.49) Black Grouper Dinner The gem of the gulf! Try it Grilled, Cajun or Fried. 36.99 Red Grouper Dinner Simply the freshest Florida fish. Try it Grilled, Cajun or Fried. 30.99 Jalapeño Crusted Grouper Hand-cut Grouper fillet coated with dijonnaise, coated with a

Caribbean Glazed Salmon Fresh Atlantic Salmon baked to perfection, finished with our zesty Caribbean inspired Seafood Glaze. 25.99 **Conch Platter** Try Grilled - Cajun - Fried. Fresh Gulf grouper, Jumbo Shrimp, & Large Sea Scallops. 35.99 **Fantasy Shrimp Fest** The meal you've fantasized about! Your choice of Grilled, Cracker style, Peel & Eat, Cajun, Coconut, Fried or Scampi. Pick 2 - 22.99 • Pick 3 - 27.49

Two pinwheels of fresh salmon with lump Blue Crab Stuffing and

until perfect. Finished with a touch of remoulade on top and served over a bed of Coconut Almond Rice. 31.49 **SAUCES & TOPPINGS** Try a house-made sauce or topping over your Grouper, Mahi, or Steak! Jalapeño Crust Dijonnaise-Jalapeño crust, w/ Remoulade, fresh salsa. 2.99 Oscar Jumbo Lump Crab, Asparagus & House-made Hollandaise Sauce. 8.99

Paradise Sauce Sautéed Shrimp in House-made Parmesan herb sauce 4.99

- Tender shrimp, fresh spinach, saut ed mushrooms, served in our signature diablo sauce over linguine. 23.49 Chicken Alfredo Chopped Chicken breast saut ed and tossed in Alfredo sauce with penne pasta, broccoli, sliced mushrooms and tomatoes. 19.99
- We hand cut our steaks in-house from USDA Choice Midwestern beef. Served with Served with a choice of one of our fresh homemade side dishes & choice of a House or Caesar Salad. (Substitute a side Wedge +2) Ribeye, 14 oz

STEAK-CHICKEN-CHOPS

- Two Grilled Chicken Breasts and topped with dijonnaise, then finished with our crunchy Jalapeño crust, served with fresh salsa. 19.99 Jamaican Jerk Pork Chop 1-lb. "Tomahawk" cut bone-in pork chop, marinated in Jamaican Jerk rub and grilled. Served with warm Jerk sauce. 32.99 Mac Daddy BBQ Ribs Slow roasted in our ovens for hours before they hit the grill.
- **Upside-Down Apple Pie** Fresh Granny Smith apples, caramelized walnuts and cinnamon in a home-baked crust, served warm with vanilla ice cream. 7.99

DELICIOUS! (1/2 rack) 16.99 (Full rack) 26.99

Bourbon Street Chicken

mushroom sauce. 19.99

Chocolate Turtle Brownie House-made brownie, walnuts, chocolate sauce, caramel, vanilla ice cream topped with whipped cream. 7.99 Key Lime Pie

Fresh Key limes, graham cracker crust with whipped cream.

- Ice Cream Sundae Vanilla ice cream topped with chocolate sauce, caramel, whipped cream, walnuts, and a cherry on top. 3.99 **Bananas Foster** Prepared to order - crepes stuffed with vanilla ice cream and topped with fresh bananas caramelized over warm brown sugar
- rum butter sauce. Enough for two. 11.99 Conch Republic Table Menu ©2024 CROC, Inc. • 0724 There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune

disorders, you are at risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, please consult a physician.