

APPETIZERS

Try our Conch Favorites

Marked with a Conch!

Cracked Conch Tender Strips of clean conch meat lightly breaded and fried to a golden brown. Served with Remoulade Sauce for dipping. 9.99

Calamari lightly dusted in seasoned flour, fried crisp, served with spicy tomato garlic sauce. 9.99

and mango salsa. 9.99 **Potato Skins**

The old standby. Potato skins fried and packed with melted cheese, crispy bacon, and scallions, served with sour cream. 8.99

A mountain of Prince Edward Island mussels, sautéed with fresh spinach and mushrooms in our signature diablo sauce.

A house favorite. 13.99

Caribbean Crab Cakes Two island style, deep-fried crab cakes, garnished with fresh salsa and our spicy Remoulade sauce. 10.99

Conch Cracker Shrimp Golden fried shrimp tossed in our signature Cracker Sauce. This stuff ROCKS! 9.99

capers, jalapeños, and crackers. The BEST you'll ever have! 9.49 Ahi Tuna Sesame seed and pepper encrusted, seared rare, garnished with

Single 12.99 • Double 21.99

pickled ginger, tataki glaze, wasabi, and cucumber sauce.

Oak Grilled Quesadillas Fire roasted red and green peppers, scallions, and cheddar Jack cheese, served with sour cream, fresh salsa & jalapeños.

Chicken 10.99 • Shrimp 10.99 Florida Gator

Dusted in seasoned flour, fried, served with BBQ sauce "Tastes like chicken" 10.99 Chicken Wings 10 Jumbo wings, breaded or naked, fried and tossed in your choice

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

with bleu cheese, carrots & celery "Tastes like gator" 11.99

best shrimp around. • 1/2 pound 9.99 • 1 pound 17.99

All Pastas served with shredded Parmesan and garlic bread. St. Martin Shrimp Scampi

over linguine. 15.99

Rasta Pasta

Creole sauce laced with red and green peppers. Topped with diced tomatoes, green onions & Parmesan cheese. 13.99

our creamy Creole Sauce. Served over Cuban yellow rice and finished with diced tomatoes, green onions & garlic toasted Cuban Bread. 19.99 Shrimp Diablo

signature diablo sauce over linguine. 15.99

Fresh Vegetable Pasta

Seafood Pasta Shrimp, scallops, grouper, mussels, and mushrooms sautéed in

Tender shrimp, fresh spinach, sautéed mushrooms, served in our

Vine ripe tomato garlic sauce, zucchini, roasted red and green peppers, mushrooms, broccoli, spinach and fresh basil tossed with penne pasta. 11.99

Seafood Paella Saffron seasoned rice, chicken, sausage, sea scallops, shrimp and mussels. Finished with 3 snow crab fingers, an old island tradition. 19.99

filled with salami, ham, roast pork, Swiss cheese, pickles and mayo & mustard, then pressed 'til thin, hot & crusty. 11.99 Fresh Gulf Grouper

Try a little Grouper Therapy. 14.99 Grouper Reuben Sauerkraut, American cheese, 1000 Island dressing on

Cajun, grilled or fried, lettuce, tomato & secret sauce. 11.99

Fresh Cuban bread toasted and packed with fresh fried shrimp, shredded lettuce, sliced tomatoes, sliced pickles, and our spicy Remoulade sauce. 11.99

Dan's Shrimp Po Boy

Baja Fish Tacos

Key West Cracker Wrap Deep fried chicken tenders, tossed in our homemade

dressed with lettuce, cheese and pico de gallo.

Boneless breast of chicken, grilled mushrooms, bacon,

Sloppy Joes

Oak Grilled Chicken

Add Sautéed Mushrooms .69 Add Frazzled Onions .69 **Key West Philly** Shaved, tender, slow-roasted steak, served with roasted

SIDES

• Sautéed Asparagus (+1)

 Garlic Smashed Potatoes
French Fries • Potato Salad • Black Beans & Rice • Coleslaw • Baked Potato (after 4pm)

house-made side dishes. Jalapeño Crusted Grouper Hand-cut Grouper fillet coated with dijonnaise, coated with a spicy jalapeño crust, then oven baked. Served with Remoulade

and fresh salsa. 24.99

or Southern Fried. 22.99

Coconut Crusted Mahi

Sea Scallops

Topped with warm mango chutney. 19.99 Island Trio Oak grilled Jumbo Shrimp Skewer, Teriyaki sirloin and Cedar Salmon served with grilled pineapple. Grass Skirt not included 24.99

Crusted with fresh coconut and oven roasted to perfection.

Two pinwheels of fresh salmon stuffed with lump blue crab and topped with our spicy Remoulade. 20.99 Red Grouper

Try Grilled - Blackened - Fried Fresh Gulf grouper,

Hand battered Atlantic Cod filets deep fried, with

Jumbo Shrimp & Large Sea Scallops. 26.99

cedar plank to give a unique smokey flavor. 18.99 **Fantasy Shrimp Fest** The meal you've fantasized about! Your choice of Grilled, Cracker style, Peel & Eat, Cajun, Coconut, Fried or Scampi.

Alaskan snow crab boiled with a pinch of Island spice,

tossed in butter, Old Bay and parsley. Worth the work!

Jumbo shrimp rolled in our special coconut "conch" oction

Pick 2 - 17.99 Pick 3 - 20.99 Show us your beads!

Florida Style Crab Legs

Lump blue crab cake stuffing 4.99 ea

& fried golden brown. The best! 18.99 **SAUCES & TOPPINGS** Try a house-made sauce or topping over your Grouper, Mahi, or Steak!

Coconut Shrimp

fresh, house-made side dishes. Ribeye, 14 oz Thick, marbled and juicy. 22.99 Filet Mignon, 7 oz

Served with Dinner Salad or Caesar salad and choice of one of our

HOUSE-MADE SOUPS & SALADS

daily using only the finest ingredients.

Seafood Gumbo

Crab Soup

feta cheese, cucumbers and vinaigrette. 9.99 Tropical Chicken Salad Home made Chicken salad placed on a bed of romaine lettuce with almonds, walnuts, coconut flakes, apples, mangos, craisins, and strawberries with a side of Pina Colada Dressing. 12.99 Coconut Island Salad Romaine lettuce topped with Mandarin oranges,

toasted almonds, coconut flakes and honey mustard.

Coconut Chicken 10.99 or Coconut Shrimp 12.99

Conch Republic Caesar Salad

🗦 Tarpon Springs Greek Salad

DESSERTS Upside-Down Apple Pie

cream topped with whipped cream. 6.99 Key Lime Pie

You never know what flavor she'll make, but you can be sure it'll

Calamari

Key West Conch Fritters Handmade daily. Served with our spicy Remoulade sauce

Mussels Diablo

Fresh Florida Fish Spread Smoked mahi and amberjack served with carrots, cucumbers, onions,

Fried Zucchini

Fresh zucchini sticks, hand-breaded with seasoned flour, finished with Old Bay and parmesan cheese. Served with spicy tomato garlic and creamy horseradish sauces. 8.99 **Oysters - Raw**

"Give me oysters & beer, every day of the year" "Slurp" Half Dozen 9.99 "Slurp Slurp" Dozen

A-1-A Peel & Eat Shrimp We boil our shrimp in Old Bay & secret spices for the

PASTAS & RICE Tender shrimp sautéed and tossed with fresh basil, vine ripe tomatoes, red onion and lemon white wine sauce. Served

Sautéed Chicken breast tossed with penne pasta in a creamy Seafood Creole Shrimp, Scallops & Fresh Mahi, dusted with Cajun spice and sautéed in

Chicken Alfredo

Chopped Chicken breast sautéed and tossed in Alfredo sauce with penne pasta, broccoli, sliced mushrooms and tomatoes. 13.99 tomato garlic sauce with penne pasta. 17.99

SANDWICHES Choice of one side.

Authentic Pressed Cuban Sandwich

Any more authentic and you'd be in Havana! Cuban bread,

Cajun, grilled or fried, lettuce, tomato, secret sauce.

pumpernickel & rye. 14.99 Mahi Mahi

with Mandarin Oranges, Mango Salsa & Sweet Thai Chili Sauce. • Shrimp 10.99 • Grouper 13.99 • Mahi 10.99

Two flour tortillas packed with Mahi, Shrimp or Grouper,

Cracker Sauce, wrapped in a Tomato Basil tortilla wrap,

lightly battered & fried and served over Caribbean Slaw. Topped

American cheese, lettuce, tomato and mayo. 10.99 Keith's Burger in Paradise 1/2 lb. fresh ground beef, cheddar cheese, lettuce, tomato, onion, pickle, mayo and mustard. 10.99 Add Bacon 1.29

• Steamed Broccoli • Vege of the Day

peppers, onions, American cheese and Aujus. 10.99

Not 1 but 2 of the best sandwiches on Duval Street. 9.99

SEAFOOD Filleted by hand in our own temperature controlled cutting room.

Served with Dinner or Caesar salad & choice of one of our fresh,

Skewer of Large Sea Scallops. Choose Sicilian Oak Grilled, Cajun

Bimini Stuffed Grouper in Paradise Fresh Gulf grouper stuffed with blue crab and topped

with Paradise sauce. 26.99

Stuffed Salmon

Simply the freshest Florida fish. Try it Sicilian Oak Grilled, Cajun or Southern Fried. 22.99 Mahi Mahi

Available Sicilian Oak Grilled, Cajun or Southern Fried. 17.99

French fries, coleslaw & Key Lime tartar sauce. 14.99 Cedar Salmon Fresh Atlantic salmon baked to perfection on a

Conch Platter

Fish -N- Chips

(1/2 lb) - Market Price (1 lb) - Market Price Caribbean Lobster Tail 6 oz. warm water Caribbean lobster tail, oven roasted, served with melted butter. Single Tail 20.99 Add-a-Tail 14.99+

Jalapeño Crust Dijonnaise-Jalapeño crust, w/ Remoulade, fresh salsa. 2.99

Spicy Crab Mix House blend of lump crab, peppers and spicy sauce. 6.99

Oscar Jumbo Lump Crab, Asparagus & House-made Hollandaise Sauce. 6.99

Paradise Sauce Shrimp sautéed & tossed in a light cream sauce. 4.49

Roasted Garlic Parmesan It speaks for itself! 2.99

4 Jumbo Shrimp +7.99 • 1/2 lb Snow Crab +Market Price

Lg. Sea Scallops +8.99 • Lobster Tail +14.99

Our most tender cut of beef. 21.99

Top Sirloin Steak, 7 oz

Mac Daddy BBQ Ribs

Bourbon Street Chicken

sweet bourbon mushroom sauce. 15.99

Light marbling, excellent flavor. 16.99

Jalapeño Crusted Chicken

OAK GRILLED STEAK-CHICKEN-CHOPS We hand cut our steaks in-house from USDA Choice Midwestern beef.

ADD-ONS

Two Oak Grilled Chicken Breasts topped with our roasted garlic Parmesan sauce, then finished with our crunchy Jalapeño crust served with fresh salsa. 15.99 Jamaican Jerk Pork Chop

DELICIOUS! (1/2 rack) 15.99 (Full rack) 22.99

Two Oak Grilled Chicken Breasts topped with a

1-lb. "Tomahawk" cut bone-in pork chop, marinated in Jamaican

Jerk rub and oak grilled. Served with warm Jerk sauce. 19.99

Slow roasted in our ovens for hours before they hit the grill.

Bourbon Mushroom Sauce Add our house-made Bourbon

Cup **4.99** Bowl **6.99**

Cup **4.99** Bowl **6.99**

Mushroom sauce to your steak, chop or chicken! 2.99

All of our soups and dressings are made from scratch

Cuban Black Bean Cup **3.99** Bowl **5.99** Soup of the Day Cup **4.99** Bowl **6.99** Hemingway House Salad Fresh Romaine lettuce, scallions, Cheddar & Jack cheese, tomatoes, cucumbers, onions, tortilla strips served with your choice of dressing. 6.99

Romaine lettuce, kalamata olives, beets, potato salad,

pepperoncinis, red onions, vine ripe tomatoes, garbanzo beans,

Crisp Romaine lettuce, tossed with our eggless Caesar dressing,

house-made croutons & fresh, grated Parmesan cheese. 6.99

Ranch • Bleu Cheese • Italian • French • Raspberry Vinaigrette •

Balsamic Vinaigrette • Honey Mustard • 1000 Island • Piña Colada

Add any of these choices (Grilled, Blackened, or Fried) to your salad! Chicken Breast +4.99, Grilled Sirloin +6.99, Sea Scallops +6.99, Mahi Mahi +5.99, Shrimp +5.99, Atlantic Salmon +5.99, Red Grouper +6.99

Fresh Granny Smith apples, caramelized walnuts and cinnamon in a home-baked crust, served warm with vanilla ice cream. 5.99 Chocolate Turtle Brownie House-made brownie, walnuts, hot fudge, caramel, vanilla ice

Fresh Key limes, graham cracker crust with whipped cream. 5.99 Jen's Cheesecake **Ice Cream Sundae**

House-Made Dressings:

be thick, rich and delicious. 5.99 Bananas Foster

Vanilla ice cream topped with chocolate sauce, caramel, whipped cream, walnuts, and a cherry on top. 3.99 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. 9.99

Conch Republic Table Menu ©2020 CROC, Inc. • 1221

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.