TABLE MENU

Try our Conch Favorites
Marked with a Conch!

GIVE THE GIFT OF CONCH!

ORDER TODAY!

APPETIZERS

Make an Appetizer an Entree! 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. **14.79**

Calamari
Calamari lightly dusted in seasoned flour, fried crisp, served with spicy tomato garlic sauce and garnished with shredded parmesan. **15.79**

Key West Conch Fritters
Handmade daily. Served with our Remoulade sauce. **14.79**

Potato Skins
Thin cut Idaho potato skins fried and packed with melted cheeses, crispy bacon, and scallions, served with sour cream. **14.79**

Mussels Diablo
A mountain of Prince Edward Island mussels, sautéed with fresh spinach and mushrooms in our signature Diablo Sauce. Garnished with shredded parmesan and garlic toast. **21.99**

Fresh Florida Fish Spread
Smoked mahi & smoked gouda blended with carrots, cucumbers, onions, capers, jalapeños & crackers
Half Order / Double **14.49**

Ahi Tuna
Sesame crusted sushi grade ahi tuna, seared rare, served with ginger slaw, toasted glaze, wasabi, and Remoulade sauce.
Single **19.49** / Double **32.99**

Conch Cracker Shrimp
Golden fried shrimp tossed in our signature spicy Cracker Sauce. Plus stuff CONCH. **14.99**

Fried Zucchini
Fresh zucchini slices, hand breaded with seasoned flour, finished with Old Bay and parmesan cheese. Served with tomato garlic & creamy horseradish sauces. **11.49**

Oysters - Raw
"Give me oysters raw, every day of the year"
Stony* Half Dozen: Min. Price + *Stony Bluey* Dozen: Min. Price

Fried Pickles
Pickle slices, hand breaded and fried to a golden crispy, topped with a sprinkle of Cayenne Pepper, served with house-made creamy horseradish sauce. **10.49**

Florida Gator
Dusted in seasoned flour, fried, served with BBQ sauce. *Farm-like chicken * **19**

Chicken Wings
10 Jumbo wings hand breaded or naked, fried and tossed in your choice of sauce: Classic Buffalo, Jerk BBQ Sauce, or Cajun Dusted. Served with blue cheese, carrots & celery
Dunks like jam **16.99**

A-1-A Beef & Sat Shrimp
We boil our shrimp in Old Bay & secret spices for the best shrimp around. 1/2 pound **16.49** • 1 pound **27.49**

Seafood Tower
Impressive mountain of chilled Crab Legs, half dozen Lobster, Jumbo Cocktail Shrimp, Oysters, Peel and Eat Shrimp and Lump Crab Claws, served with lemons, cocktail sauce and drawn butter. Market Price

Grouper Nuggets
Grouper nuggets, hand breaded and fried to a golden crisp, served with house made remoulade sauce **17.49**

Hand-Breaded Chicken Tenders
Fresh hand-breaded chicken tenders, fried golden-plain with Old Bay, Cajun, Parmesan Herb cheese, or Ginger-style with a side of wasabi cream. **10.99**

Oysters Rockefeller
Half a dozen fresh oysters baked with a rich blend of butter, herbs, and spinach, topped with seasoned breadcrumbs and baked until golden. Market Price

SANDWICHES

Served with a choice of one of our fresh homemade side dishes.

Authentic Pressed Cuban Sandwich
Any more authentic and you'd be in Havana! Cuban bread, filled with sliced ham, roast pork, Swiss cheese, pickles and mugo & mustard, then pressed to hot bliss. hot & crunchy. **15.99**

Fresh Gulf Grouper
Cajun, grilled or fried, lettuce, tomato, Secret Sauce.
Try a little Grouper Therapy! Market Price

Grouper Reuben
Sauerkraut, Russian dressing, 1000 Island dressing on pumpernickel or rye Market Price

Lobster Roll
Warm lobster meat served on a toasted split-top roll with butter and lemon. **29.99**

Shrimp Po Boy
Fresh Cuban bread toasted and packed with fresh fried shrimp, lettuce, mayonnaise, tomatoes, sliced pickles, and our Remoulade sauce. **17.49**

Baja Fish Tacos
Three flour tortillas packed with beer-battered Shrimp or Grouper, Pico de Gallo, creamy house slaw, and finished with our remoulade sauce. **20.99**

Key West Wrap
Deep fried chicken tenders, wrapped in a Tomato Basil tortilla wrap, drenched in Cheddar cheese and pico de gallo. Served with our remoulade sauce, Cracker Sauce, or Buffalo. **15.99**

Grilled Chicken
Boneless breast of chicken, grilled mushrooms, bacon, American cheese, lettuce, tomato and mayo. **16.99**

California Chicken Club
Grilled chicken breast topped with sautéed tomato aioli, bacon, Swiss cheese, avocado, lettuce, and tomato, and served on grilled Texas toast. **17.99**

Hogfish Sliders
Two fried hogfish sliders topped with shredded lettuce and Thousand Island dressing. **18.99**

Burger Paradise
1/4 lb. Fresh ground beef, cheddar cheese, lettuce, tomato, onion, pickle, mayo and mustard. **15.99** Add Bacon: **1.99**
Add Sauteed Mushrooms **1.49**

HOUSE-MADE SOUPS & SALADS

All of our soups and dressings are made from scratch
Only salad only the Scott Ingredients

Crab Soup	Cup 6.59	Bowl 9.19
Seafood Gumbo	Cup 6.59	Bowl 9.19
Cuban Black Bean	Cup 5.09	Bowl 8.09
Soup of the Day	Cup 6.59	Bowl 9.19

Hemingway House Salad
Fresh Romaine Hearts, cheddar & Jack cheese, tomatoes, cucumbers, onions, tortilla strips served with your choice of dressing. **10.49**

Tarpon Springs Greek Salad
Romaine greens, kalamata olives, beets, potato salad, pepperoncini, red onions, vine ripe tomatoes, garbanzo beans, feta cheese, cucumbers and hard-boiled eggs. **15.49**

Conch Republic Caesar
Crisp Romaine hearts, tossed with house-made Caesar dressing, house made croutons & fresh grated Parmesan cheese. **11.19**
add a side of Anchovies: **2.49**

Coconut Island Salad
Romaine greens, tossed with mandarin oranges, toasted almonds, coconut flakes, and honey mustard.
Coconut Shrimp **18.79** or Coconut Shrimp **17.29**

Wedge Salad
Iceberg lettuce wedge topped with house made blue cheese dressing, bacon bits, tomatoes, onions, and blue cheese crumbles. **10.69**

Add any of these choices (Grilled, Blackened, or Fried)
to your salad: Chicken Breast **+6.99**, Grilled Steak **+13.99**, Sea Scallops **+19.19**, Hogfish **+8.99**, Atlantic Salmon **+9.19**, Red Grouper **+10.19**, Anchovies **+2.99**

House-Made Dressings:
Ranch • Blue Cheese • Italian • Balsamic Vinaigrette
Honey Mustard • 1000 Island • Pita Cobalts • Caesar

SIDES

• Garlic Smashed Potatoes • French Fries
• Potato Salad • Black Beans & Rice
• Pasta Salad • Broccoli • Vege of the Day
• Coleslaw • Sautéed Asparagus (+3.9)
• (after-6) Baked Potato / Loaded Baked Pot. (+1.29)

SEAFOOD

Prepared by hand in our own temperature-controlled cooking room. Served with a choice of one of our fresh homemade side dishes and your choice of a House or Caesar salad. Substitutions are side Wedge +3.49.

Black Grouper Dinner
The glory of the gulf. Try it Grilled, Cajun or Fried. Max. Price

Red Grouper Dinner
Simply the finest Florida fish. Try it Grilled, Cajun or Fried. Max. Price

Jalapeño Crusted Grouper
Hand-cut Grouper filet coated with Gonzmanas, coated with a spicy jalapeño crust, then oven baked. Served with Remoulade and fresh salsa. Max. Price

Coconut Crusted Mahi
Crusted with fresh coconut and oven roasted to perfection. Topped with warm mango chutney. **25.99**

Simini Pistol Grouper in Paradise
Fresh Gulf Grouper with Blue Crab Stuffing and topped with Parmesan sauce. Max. Price

Stuffed Salmon
Two pinwheels of fresh salmon with lump Blue Crab Stuffing and topped with our remoulade sauce.
1 Pinwheel - **22.99** • 2 Pinwheels - **29.99**

Caribbean Glazed Salmon
Fresh Atlantic Salmon baked to perfection, finished with our spicy Caribbean inspired Glaze. **25.99**

Conch Platter
Try Grilled - Cajun - Fried. Fresh Gulf grouper, Jumbo Shrimp, & large Sea Scallops. **29.99**

Pantagruel Shrimp Pest
The meal you've fantasized about! Your choice of Grilled, Cracker style, Fried & Bar, Cajun, Coconut, Fried or Scampi.
Pick 2: **23.49** • Pick 3 : **30.99**

Fish -N- Chips
Hand battered Atlantic Cod filets deep fried, with French fries, coleslaw & Key Lime tartar sauce. **18.49**

Surf & Turf
Perfectly grilled hand cut Black Angus, served with a 6 oz Caribbean Island Tail. **4 oz. Filet - 42.99** • **6 oz. Filet - 54.99**

Caribbean Lobster Tail
6 oz. warm water Twin Caribbean Lobster tail, oven roasted, served with drawn butter.
1 Tail - 29.99 • **2 Tails - 54.99**
Lump Blue crab stuffing: **6 oz. - 10.99**

Coconut Shrimp Dinner
Jumbo shrimp rolled in our special coconut "conch" batter and fried golden brown. THE BEST! **Prime - 20.99** • **Jumbo - 26.49**

Florida Style Crab Legs
Alaskan snow crab legs steamed in a pinch of island spice, tossed in butter, Old Bay and garlicky. Worth the work! (20 oz) Market Price

SAUCES & TOPPINGS

Try a house made sauce or topping over your Grouper, Mahi, or Steak!
Jalapeño Crust: Diponiaise-Jalapeño crust, w/ Remoulade, fresh salsa. **2.99**
Gear: Jerk Sauce, Remoulade, Pineapple Salsa, Sweet Hot Habanero Sauce. **2.99**
Paradise Sauce: Roasted Shrimp in House-made Remoulade Sauce. **4.99**
Roasted Red Peppers: Roasted Red Peppers for beef! **2.99**
Bourbon Mushroom Sauce: Sweet bourbon glaze with a mild chili heat. Great on Chicken, Pork & Beef **2.99**

ADD-ONS

4 Jumbo Shrimp: **+7.99** • 1/2 Black Bible: **+10.99** • 4 oz. Filet **+15.99**
6 oz. Filet **+19.99** • Lg. Sea Scallops: **+14.99** • Lobster Tail **+19.99**
10 oz Bone Crab: **+Market Price** • 7 oz. Sirloin **+14.99**

PASTAS & RICE

All Pastas served with shredded Parmesan and garlic bread.

St. Martin Shrimp Scampi
Tender shrimp sauteed and tossed with fresh basil, vine ripe tomatoes, red onion and lemon white wine sauce. Served over linguine. **24.99**

Rasta Pasta
Sear of Jamaican jerked tossed with penne pasta in a creamy Creole sauce laced with red and green peppers topped with diced tomatoes, green onions & Parmesan cheeses. **20.99**

Shrimp Diablo
Tender shrimp, fresh spinach, sauté mushrooms, served in our signature diablo sauce over linguine. **24.99**

Chicken Alfredo
Chopped Chicken breast sauté red and tossed in Alfredo sauce with penne pasta, broccoli, sliced mushrooms and tomatoes. **22.49**

Seafood Pasta
Shrimp, scallops, grouper, mussels, and crab meat sauteed in tomato garlic sauce with penne pasta. **28.49**

Fresh Vegetable Pasta
Vine ripe tomato garlic sauce, mushrooms, roasted red & green peppers, mozzarella, broccoli, spinach and fresh basil over penne pasta. **19.99**

Seafood Creole
Shrimp, scallops & Fresh Grouper, dusted with Cajun spice and sauteed in our creamy Creole Sauce. Served over Cuban yellow rice and finished with diced tomatoes, green onions & garlic toasted Cuban bread. **25.49**

Sweet & Spicy Salmon
Hand-cut salmon glazed with our sweet & spicy sauce sauteed with mushroom, roasted peppers, and spinach, served over yellow rice. **18.99**

GRILLED STEAK-CHICKEN-CHOPS

We cut all of our steaks in-house from USDA Choice Midwestern beef. Served with a choice of one of our fresh homemade side dishes & choice of a House or Caesar Salad. Substitute a side Wedge +3.49.

Ribeye, 14 oz
Hand-cut, Black angus, marbled and juicy. **35.99**

Filet Mignon
Hand-cut, our most tender cut of beef.
4 oz. Filet - **32.99** • 8 oz. Filet - **54.99**

Top Sirloin Steak, 7 oz
Light marbling, excellent flavor. **23.99**

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 secret sauce before they hit the grill. DELICIOUS! **1/2 rack - 19.99** **Full rack - 25.99**

Bourbon Street Chicken
Grilled chicken breast topped with a sweet bourbon mushroom sauce. **1 Breast - 16.99** **2 Breasts - 20.99**

Island Chicken Picatta
Two Grilled Chicken Breasts lightly breaded and seared with lemon, capers, and white wine butter.
1 Breast - 16.99 **2 Breasts - 20.99**

KIDS MENU

Chicken Tenders 6.99

Fish-N-Chips 7.99

Cheeseburger 6.99

Cheese Pizza 5.99

Shrimp 7.99

Kraft Mac-N-Cheese 7.99

Pasta 7.49

Little Conchs 10 and under, please. All served with fresh fries except Pasta, Mac-N-Cheese, & Pizza. Kids burger cooked medium-well or up.

DESSERTS

Upside-Down Apple Pie
Fresh Granny Smith apples, caramelized walnuts and cinnamon in a home-baked crust, served warm with vanilla ice cream. **8.09**

Chocolate Turtle Brownie
House-made brownie, walnuts, chocolate sauce, caramel, vanilla ice cream topped with whipped cream. **8.09**

Key Lime Pie
Fresh Key limes, graham cracker crust with whipped cream. **8.09**

Jen's Cheescake
You never know what flavor she's made, but you can be sure it's to think, rich and delicious. **8.09**

Ice Cream Sundae
Vanilla ice cream topped with chocolate sauce, caramel, whipped cream, walnuts, and a cherry on top. **4.09**

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. **12.19**

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Food is a risk associated with consuming raw seafood or rare or undercooked meat. Consumers should be aware that there is an increased chance of illness associated with these foods. Consumers should be aware that there is an increased chance of illness associated with these foods. Consumers should be aware that there is an increased chance of illness associated with these foods.