



restaurant & grand tiki bar • key largo, florida

**We'll 'Cook Your Catch'  
Choose Your Preparation  
17.99 per person**

<b>Buffalo Cauliflower</b> served with blue cheese dipping sauce	8
<b>Truffle Lobster Mac and Cheese</b> Our blend of three cheeses with truffle oil topped with chunks of Maine lobster	12
<b>*Tuna Nachos</b> ahi grade tuna piled high and served with seaweed, wasabi cream, szechuan sauce	12
<b>Lobster &amp; Shrimp Cakes</b> with our own mango chutney sauce	13
<b>Colossal Crab Meat Cocktail</b> served with mixed greens and tangy cocktail sauce	Market Price
<b>Coconut Jumbo Shrimp</b> dredged in sweet coconut, lightly fried & served with key lime coconut sauce	15
<b>Lobster Bites</b> maine lobster chunks beer battered and fried served with honey mustard sauce	13
<b>Jumbo Shrimp Cocktail</b> "Classic", seasoned with Old Bay, served with tangy cocktail sauce	17
<b>Bacon &amp; Queso Fries</b>	9
<b>Smoked Fish Dip</b> with carrots and celery	12
<b>Conch Fritters</b> with cocktail sauce	12

### SOUPS AND SALADS

<b>Soup du Jour</b> changes daily, ask your server for today's selection	8
<b>Maine Lobster Salad</b> maine lobster & mixed vegetables over romaine lettuce with italian dressing	14
<b>Classic Caesar</b> romaine lettuce, shaved parmesan cheese, croûtons and caesar dressing	9
<b>Fresh Garden Salad</b> redlands mixed greens, cherry tomato, cucumber, diced onion & shredded cheese	10
<b>Add to your salad:</b> <b>Hormone Free Chicken Breast</b> 8 <b>Crab Cake</b> 9 <b>Shrimp</b> \$3 each	
<b>Mahi Mahi • Hogfish • Yellowtail Snapper</b> market price	
<b>Dressings</b> honey-lime vinaigrette, ranch, caesar, italian, bleu cheese & balsamic	

### SANDWICHES

sandwiches served with french fries (substitute homemade cole slaw or sweet potato fries \$2 extra)	
<b>Lobster Reuben</b> battered and lightly fried maine lobster served traditional reuben style with sauerkraut, swiss cheese and thousand island dressing on toasted rye	14
<b>8 oz. Big Belly Burger</b> our specialty blend of angus chuck & brisket short rib topped with pepper bacon & swiss cheese, lettuce & tomato	13
<b>Classic Maine Lobster Roll</b> served on new england style toasted roll	14
<b>Pistachio Encrusted Mahi Wrap</b> mango salsa, sweet thai chili sauce in a spinach wrap	13
<b>Mahi Mahi Soft Tacos</b> seared, fried or blackened with lettuce, pico de gallo, red pepper coulis, cheddar & jack cheeses	14
<b>Mahi Fish Sandwich</b> grilled, fried or blackened, tartar sauce, lettuce & redland tomato Substitute Yellowtail or Hogfish market price	15
<b>Jamaican Jerk Chicken</b> grilled or blackened, sautéed onions, swiss cheese, lettuce & tomato	12
<b>Maryland Crab Cake</b> jumbo lump crab cake with tartar sauce on a toasted bun	13

### ENTRÉES

entrées served with french fries (substitute homemade cole slaw or sweet potato fries \$2 extra)	
<b>Maryland Crabcake Platter</b> two jumbo lump crabcakes, served with cole slaw & french fries	23
<b>Shrimp Platter</b> Jumbo shrimp grilled, fried, blackened, served with cole slaw and french fries	25
<b>Fried Seafood Platter</b> shrimp, crabkins, mahi mahi, served with coleslaw & french fries	20
<b>6 oz. Florida Lobster Tail</b> stuffed with a maryland crab cake and served with cole slaw and french fries	24
<b>Twin Stuffed Tails</b> Florida spiny lobster tails stuffed with fresh crabmeat finished with béarnaise sauce, served with french fries	44
<b>8 oz. Grass Fed Center Cut Filét Mignon</b> cooked to order and served with french fries	33
<b>Onion Encrusted Hogfish</b> encrusted with an onion panko bread crumb, flash fried, served with a sweet chili beurre blanc and french fries	27

### SIDES

**Sweet Potato Fries 8 – Homemade Cole Slaw 6**

### DESSERTS

**Florida Key Lime Pie** tart sensation in a granola'd crust - 8 • **Chocolate Toffee Mousse** with rich coffee liquor - 9  
**Turtle Cheesecake** - 9 • **Chocolate Peanut Butter Pie** with chocolate and peanut butter mousse - 8  
**Daily Cheesecake Selection** - 8 • **Assorted Ice Cream** - 6

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. 19% gratuity added to parties of 6 or more