



starters

CRAB CAKE

Maque choux, fried green tomato, remoulade 17

BEEF SKEWERS

House steak sauce, pickled onions 13

CALAMARI

Shishito, peppadew piri piri 16

JUMBO LUMP CRAB TOPPED FRIES (GF)

Skin-on french fries, lump blue crab, Louie dressing 14

FRIED GREEN TOMATOES

Elote, queso fresco, remoulade 9

LOBSTER CORN DOGS

Sweet chili aioli 16

chilled + raw seafood

AHI POKE (☒)

Sweet black soy, avocado, cucumber pickle, tortilla chips 16

SHRIMP COCKTAIL (GF)

Jumbo shrimp, classic cocktail sauce 20

CRAB CEVICHE (GF)

Blue crab, avocado, bell pepper, jalapeno, cilantro, lime, tortilla chips 15

soup + salad

NEW ENGLAND CLAM CHOWDER

Bacon, potatoes, cream CUP 6 / BOWL 9

GREEN SALAD (GF)

Romaine hearts, cucumber, grape tomato, red onion, roasted shallot vinaigrette SIDE 9 / FULL 12

CAESAR SALAD

Romaine hearts, sourdough crouton SIDE 8 / FULL 11

WEDGE SALAD (GF)

Iceberg, tomatoes, red onions, bacon, blue cheese dressing SIDE 11 / FULL 14

add chicken 5 | add shrimp 10 | add salmon 12

sandwiches

CRAB CAKE "BLT"

Bacon, avocado, cheddar, lettuce, beefsteak tomato, remoulade, ciabatta 20

CAJUN CHICKEN

Beefsteak tomato, lettuce, onion, remoulade, ciabatta 12

CAPRESE

Fresh mozzarella, beefsteak tomato, basil aioli, ciabatta 12

CHICKEN CAESAR WRAP

Romaine, parmesan, tomato, whole wheat wrap 12

BLACKENED CATFISH

Lettuce, tomato, onion, remoulade, brioche 17

THE BURGER

9 ounce proprietary blend, house-made pickles, red onion, pimento cheese, brioche 19

half + half combinations

SOUP + SALAD

Choose a cup of soup and any side salad 14

HALF CHICKEN CAESAR WRAP

Choose either a cup of soup or any side salad paired with half a Chicken Caesar Wrap 15

crab

KING CRAB (GF) Dutch Harbor, AK 75

SNOW CRAB (GF) Gulf of St. Lawrence, Canada 45

All served with corn + new potatoes

main

FILET MIGNON (GF)

8 ounce, mashed potatoes, asparagus, house steak sauce 46

CHICKEN BREAST (GF)

Carolina mop sauce, edamame-smoked bacon succotash 20

CRISPY SHRIMP

Flash fried, cocktail sauce, skin-on fries 19

SALMON

Spring vegetable, couscous 34

VEGETARIAN PASTA

Linguine, garlic, olive oil, market vegetables 18

FISH TACOS

Market catch, red cabbage slaw, papaya-mango salsa, sweet chili aioli 17

SHRIMP PASTA

Linguine, Florida Rock shrimp, asparagus, tomato, crab broth 22

desserts

CHOCOLATE LAYER CAKE caramel sauce 9

CHEESECAKE seasonal Berries 9

VANILLA BEAN ICE CREAM 5

Kids Menu

appetizers

KID'S SALAD (GF) Romaine, cherry tomato, carrots, ranch 4

SEASONAL FRUIT + BERRIES (GF) 4

CUP OF SOUP 4

entrees

*FILET SKEWERS (GF) Mashed potatoes, green beans 15

GRILLED CHICKEN (GF) Mashed potatoes 9

CHICKEN FINGERS French fries 10

LINGUINE WITH MARINARA

OR PARMESAN CREAM 8

add chicken 10 shrimp 12

HOT DOG 100% beef, french fries 9

THE KID'S CHEESEBURGER

Proprietary blend, mild cheddar, brioche bun, french fries 10

SNOW CRAB (GF) Corn on the cob, red potatoes 15

FISH OF THE DAY (GF) Mashed potatoes, green beans 12

CRISPY SHRIMP French fries, classic cocktail sauce 12

desserts

COOKIES + MILK Warm chocolate chip cookies, ice cold milk 5

FRUIT SKEWERS Seasonal fruit + berries 4

libations + rocks

LILI'S STEAMBOAT BREEZE 15

Broadbent Rose, Cathead Honeysuckle, Elder flower, fresh lemon

MAYAN EMPRESS 16

Santa Teresa Anejo Rum, passion fruit, pineapple juice, fresh lemon

NOT EVERYONE'S MARGARITA 15

Mina Real Mezcal, Lunazul Blanco tequila, jalapeño, Creme de Mure, house sour, black salt

CAPTAIN HANDSOME 16

Cathead vodka, fresh raspberries, framboise, thyme

sunset

HOUSE MADE RED/WHITE SANGRIA

14 / 48 carafe
Assorted premium fruity liquors, juices, white or red wine, seltzer, seasonal fruit

OLD FASHIONED 15

Larceny Small Batch Bourbon, Grand Quina, orange bitters, splash black cherry juice

bourbon + scotch flights

KNOB CREEK 19

Knob Creek, Knob Creek Rye, Knob Creek Single Barrel

MAKER'S MARK 19

Maker's Mark, Maker's Mark 46, Maker's Mark Cask Strength

GLENMORANGIE 20

Glenmorangie 10, Glenmorangie 12 "Lasanta", Glenmorangie 12 "Nectar d'Or"

GLENLIVET 20

Glenlivet 12, Glenlivet 14 "Cognac Cask", Glenlivet 15 "French Oak"

hops + barley

DRAFT

Key Lime Wheat - local ale 9

Sailfish Sunrise - ipa 9

Stella Artois - pilsner 9

Yuengling - amber lager 9

Big Wave - Golden Ale 9

Blue Moon - Belgium wheat ale 9

AMERICAN CRAFT BEERS

Fat Tire - belgian style ale 9

Hawaiian Lion - Coconut Coffee 9

Key West Sunset - ale 9

Sierra Nevada - pale ale 9

Islamorada - citrus ale 9

Lagunitas - ipa 9

Southern Tier - double ipa 9

Angry Orchard - cider 9

Kona Long Board - lager 9

Seasonal Selections 9

IMPORTED & DOMESTIC

Sam Adams 8

Corona 8

Guinness 8

Heineken 8

Modelo Especial 8

Miller Lite 7

Red Bridge (gluten-free) 7

Coors Light 7

O'Douls (non-alcoholic) 7

vines + earth (subject to availability)

WHITE

Sparkling, **La Spinetta Quaglia**, Moscato d'Asti 13

Sparkling, **Syltbar**, Prosecco 14

Sparkling, **Laurent Perrier**, Brut, Champagne 20

Pinot Gris, **Ponzi**, Oregon 12

Pinot Grigio, **Zenato**, Italy 10

Albariño, **Finca de Arantei**, Rias Baixas 14

Riesling Kabinett, **Heinz Eifel**, Mosel 10

Vouvray, **Pichot**, Loire Valley 12

Sauvignon Blanc, **Groth**, Napa Valley 13

Sauvignon Blanc, **Fire Road**, Marlborough 12

Chardonnay, **Textbook**, Napa Valley 15

Chardonnay, **Drouhin**, Chablis 16

Rose, **Vina Real**, Rioja 12

RED

Pinot Noir, **Three Saints**, Santa Barbara 14

Pinot Noir, **Lemelson**, "Thea's Select", Willamette Valley 18

Pinot Noir, **Crossbarn by Paul Hobbs**, Sonoma Coast 20

Merlot, **Trefethen**, Napa Valley 17

Chianti Classico, **Gagliole**, "Rubilo", Tuscany 14

Tempranillo, **Buenas**, Rioja 10

Malbec, **Zuccardi**, "Serie A", Mendoza 13

Cabernet Sauvignon, **Turnbull**, Napa Valley 21

Cabernet Sauvignon, **Felino**, Mendoza 13

Red Blend, **The Prisoner**, Napa Valley 25

Red Blend, **Intrinsic**, Columbia Valley 15

Shiraz, **Penfolds**, "Koonunga Hills", South Australia 13

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(GF) Denotes that there is no gluten in the recipe for the dish. Alert your server of all food allergies as cross contamination may be present.

(V) Denotes Vegan

☒ Denotes the use of raw fish

Ⓢ There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.