

STARTERS

Yucca Fries / 11

chorizo, queso, pickled jalapeños, pico de gallo

Conch Hushpuppies / 11

poblano and corn, key lime mustard

GF Wings / 13

choice of buffalo, latin or jerk with blue cheese dressing

Fiery Red Pepper Hummus Dip / 9

grilled pita, cucumber, olives

Crab Cake / 11

latin-style with chipotle aioli

Rosemary Potato Chips / 7

blue cheese sauce

Smoked Fish Dip / 11

crudite, pickled jalapeño, cuban crackers

SALADS

Add: Mahi Mahi / 12, Shrimp / 9, Chicken / 5, Steak / 13

Caesar / 9

romaine hearts, parmesan cheese, sourdough croutons

Thai Noodles / 12

crisp vegetables, rice noodles tossed in a spicy peanut dressing

GF Baja Salad / 12

lettuce mix, grilled corn, tomatoes, beans, avocado, cheddar, chipotle dressing

GF Mediterranean Salad / 12

baby iceberg, pickled onion, chickpeas, artichokes, cucumber, marinated tomatoes, caper-feta vinaigrette

RAW BAR

GF Oysters on the Half Shell*

½ dozen / 14 | one dozen / 26

GF Peel and Eat Shrimp

½ pound / 13 | one pound / 25

GF Stone Crab Claws

(seasonal from october to may)

½ pound / market price | one pound / market price

GF Ceviche* / 14

citrus, aji amarillo, cilantro, avocado, tortilla chips

Tuna Tartare* / 18

ahi tuna, avocado, red onion, scallion, sriracha vinaigrette and wonton crisps

SANDWICHES

all sandwiches served with caribbean slaw

Sunset Pier Burger* / 15

bacon, white american cheese

Blackened Cajun Burger* / 15

caramelized onions, smoked gouda, ssp remoulade

Mahi Mahi Sandwich / 19

grilled or blackened mahi mahi fillet, lemon, key lime tartar sauce

Turkey BLT / 14

bacon, lettuce, tomato, spicy avocado mayo, toasted ciabatta

Cuban Mix / 14

roasted pork, honey-cured ham, swiss cheese, pickles, mustard and mayo, pressed cuban bread

Caribbean Chicken Sandwich / 15

ssp jerk sauce, pepper jack cheese, maduros

Lobster Salad Grilled Cheese / 24

warm water lobster, melted havarti cheese, arugula, sliced tomato, bacon on sourdough bread

ENTRÉES

all entrées served with caribbean slaw, grilled mexican corn-on-the-cob

Tacos

avocado, salsa, cilantro, queso fresco, chimichurri with flour tortillas
pulled chicken / 18 | blackened mahi / 24 | steak* / 25

Quesadilla / 18

monterey jack cheese, onion, red and green peppers, salsa and sour cream, choice of chicken or blackened shrimp

Coconut Shrimp / 21

butterflied shrimp fried in coconut panko breading, mango habanero dipping sauce

Seared Local Catch / 26

with grilled lemon and pico de gallo
please ask your server for fresh fish of the day

SIDES

Sunset Pier Garlic Fries / 5

GF Grilled Mexican Corn-on-the-Cob / 5

Caribbean Slaw / 4

pigeon peas, cilantro, crisp plantain, jalapeño mojo

GF Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any allergies prior to ordering. 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.

KIDS'

all served with french fries, beverage / 10
(children 12 years old and under please)

Mini Burgers Chicken Tenders

Key Lime Pie / 7

award-winning recipe with cashew graham cracker crust, vanilla bean whipped cream

WINE BY THE GLASS

Drumheller Chardonnay, Washington 8

Ruffino Pinot Grigio, Italy 8

SeaGlass Sauvignon Blanc, California 9

Jean-Luc Colombo Rosé, France. 9

Robert Mondavi Cabernet, California. 8

Stonecap Merlot, Washington 9

Mark West Pinot Noir, California. 9

Red, White or Rosé Sangria (20oz glass) 12

housemade with muddled fresh fruit

DRAFT BEER

Corona Light

Miller Lite

— FLORIDA LOCALS —

Island Life Lager

Waterfront Brewery, Key West (4.7%)

El Jefe Hefeweizen

J. Wakefield Brewery, Miami (5.5%)

Lock On Dry Hopped Lager

Wynwood Brewing, Miami (5.1%)

South Peach Shandy

South Beach Brewing, Miami Beach (5.4%)

Crazy Lady Honey Blonde Ale

Waterfront Brewery, Key West (5.5%)

Latin Dark Lager

Veza Sur Brewing, Miami (4.4%)

Pineapple Beach Blonde Ale

Funky Buddha Brewery, Oakland Park (5%)

Spearfish Amber

Florida Keys Brewing, Islamorada (5.4%)

Channel Marker IPA

Islamorada Beer Company, Islamorada (5.2%)

Jai Alai IPA

Cigar City Brewing, Tampa (7.5%)

BOTTLED/CAN BEER

Budweiser 16oz

Bud Light 16oz

Corona

Heineken

Amstel Light

Michelob Ultra

Yuengling 16oz

Stella Artois 14.9oz

Magic Hat #9 16oz

Magic Hat TFG IPA 16oz

Founders All Day IPA 19.2oz

Stiegl Grapefruit Radler 16.9oz

GF Glutiny Pale Ale (gluten reduced)

Imperial Lager

(Costa Rica) Bucket of 5 for only \$20

— FLORIDA LOCALS —

Big Rod Coconut Ale

Miami Brewing, Homestead (5.4%)

Keybilly Island Ale

Brew Hub, Lakeland (5.4%)

Postcard Pilsner

Green Bench Brewing, St. Petersburg (4.7%)

Key Lime Apple Cider

3 Daughters Brewing, St. Petersburg (5.5%)

all alcoholic beverage prices are tax inclusive.

MOJITOS

all made with fresh muddled lime, mint and pure cane sugar

Classic Mojito / 10

captain morgan white rum

Mango Mojito / 11

captain morgan white rum and mango purée

Cucumber Melon Mojito / 12

brizard watermelon liqueur and effen cucumber vodka

Coconut Mojito / 12

ciroc coconut vodka and cream of coconut

MARGARITAS ON THE ROCKS

all made with fresh squeezed lime juice and pure agave nectar

Sunset Margarita / 10

sauza reposado tequila, triple sec

Patron Perfect Margarita / 16

patron silver tequila, patron citronge

Coconut Margarita / 11

sauza reposado tequila, cream of coconut, triple sec

Cadillac Margarita / 13

cazadores reposado tequila, grand marnier

Volcan Skinny Margarita / 13

volcan de mi tierra blanco tequila

FRESH LEMONADES

all handmade with freshly muddled lemons and pure cane sugar

Berry Lemonade / 11

bacardi dragon berry rum, strawberry puree

Peach Lemonade / 12

ciroc peach vodka, peach puree

Citroen Lemonade / 12

ketel one citroen vodka

Mango Lemonade / 12

belvedere mango passion vodka, mango puree

FROZEN DRINKS

The Original Rum Runner / 13

naked turtle white rum and captain morgan spiced rum, banana and blackberry liqueurs, lime juice and grenadine, with an extra shot of myers's original dark rum on top
featured by Rachel Ray on the Food Network

Piña Colada / 11

our signature blend of naked turtle white rum and captain morgan spiced rum, cream of coconut and pineapple

Frozen Margarita / 11

sauza reposado tequila, triple sec and lime juice frozen to perfection

all alcoholic beverage prices are tax inclusive.



TROPICAL COCKTAILS

Liquid Jelly Monkey Luv / 10

our signature rum punch with cruzan flavored rums, served in a sunset pier logo carved souvenir coconut / 18

Hemingway Cuba Libre / 13

papa's pilar blonde rum by hemingway rum company, lime and a classic glass bottle of authentic mexican coca-cola made with cane sugar

Pusser's Painkiller / 11

pusser's rum, cream of coconut, pineapple juice, florida orange juice and nutmeg

Dark 'n Stormy / 10

gosling's black seal rum, fever tree ginger beer and lime

Mai Tai / 12

bacardi limón rum, orgeat, orange liqueur, pineapple, lime and a myers's dark rum float

Planter's Punch / 12

bacardi cuatro añejo rum, orange and pineapple juices, grenadine, lemon, sugar, angostura bitters

Orange Crush / 12

ketel one oranje vodka, triple sec, muddled orange, lemon-lime soda

Pineapple Caipirinha / 11

leblon cachaça, muddled pineapple, lime, sugar

BLOODY MARYS

made with zing zang bloody mary mix and filthy olives

Spicy Pepper Bloody Mary / 11

jalapeño infused vodka, hot pepper stuffed olives

Cucumber Bloody Mary / 11

effen cucumber vodka, pickle stuffed olives

Blue Goose Bloody Mary / 13

grey goose vodka, blue cheese stuffed olives

PLASTIC STRAWS ARE HURTING OUR OCEAN

We've committed to stop serving plastic straws and only offer paper straws upon request



oceankey.com | 305.296.7701

Zero Duval Street, Key West, Florida

  /SunsetPierKeyWest #SunsetPier