

STARTERS

Yucca Fries / 11

chorizo, queso, pickled jalapeños and pico de gallo

Conch Fritters / 9

key lime mustard sauce, lemon

GF Wings / 12

choice of buffalo, latin or jerk with blue cheese dressing

Fiery Red Pepper Hummus Dip / 9

with toasted pita, olives

Crab Cake / 11

latin-style with chipotle aioli

Pork Empanadas / 9

served with guava bbq

Smoked Fish Dip / 9

pickled jalapeño, celery, cuban crackers

SALADS

add grilled mahi / 10, grilled shrimp / 7, grilled chicken / 5

Caesar / 9

romaine hearts, parmesan cheese, sourdough croutons

Thai Noodles / 10

crisp vegetables, rice noodles tossed in a spicy peanut dressing

Southwest Salad / 12

lettuce, grilled corn, tomatoes, beans, avocado, cheddar, crisp tortillas, cilantro-lime vinaigrette

GF Lobster Salad / 19

warm water lobster, scallion, onion, cilantro and lime juice with baby berg

RAW BAR

GF Oysters on the Half Shell*

½ dozen / 13 | one dozen / 25

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 / 16

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

SANDWICHES

all sandwiches served with caribbean slaw

Sunset Pier Burger / 15

angus burger* with bacon, white american cheese, lettuce, tomato and onion

Mahi-Mahi Sandwich / 19

grilled or blackened mahi-mahi fillet with lemon and key lime tartar sauce

Turkey Club / 14

roasted turkey breast, bacon, lettuce, tomato and spicy avocado served on toasted torta bun

Cuban Mix / 14

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

Buffalo Chicken Sandwich / 15

fried chicken breast, blue cheese, pickled celery

Grilled and Roasted Vegetable Sandwich / 15

ghost pepper jack and hummus on a toasted torta bun

Lobster Grilled Cheese / 22

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

ENTRÉES

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

GF Baby Back Ribs / 22

half rack of ribs with guava bbq

Tacos

avocado, salsa, cilantro, queso fresco, chimichurri with flour tortillas
pulled chicken / 18 | blackened mahi / 23

GF Tenderloin Kabobs / 21

mojo beef*, onions and bell peppers with chimichurri

Quesadilla / 18

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

Coconut Shrimp / 21

butterflied shrimp fried in coconut panko breading, served with 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.

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.

SIDES

Sunset Pier Garlic Fries / 5

GF Grilled Mexican

Corn-on-the-Cob / 4

Caribbean Slaw / 4

pigeon peas, cilantro, crisp plantain, mild jalapeño mojo

Key Lime Pie / 7

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

KIDS'

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

Mini Burgers

Grilled Cheese

Chicken Tenders

WINE BY THE GLASS

Hawk Crest Chardonnay, California	8
Ruffino Pinot Grigio, Italy	8
Sterling Sauvignon Blanc, Napa	9
Beringer White Zinfandel, California	7
Hidden Crush Cabernet, California	8
Stonecap Merlot, Washington	9
Mark West Pinot Noir, California	9
Sangria (20 oz. glass)	11
housemade with fresh muddled fruit	

DRAFT BEER

Corona Light

Magic Hat #9

Miller Lite

– FLORIDA LOCAL –

Landshark Lager

Key West Sunset Ale

Islamorada Sandbar Sunday

Islamorada

Channel Marker IPA

Cigar City Jai Alai IPA

Funky Buddha Floridian

Tampa Bay Brewing

Reef Donkey APA

Florida Keys Brewing

Spearfish Amber

Waterfront Brewery

Crazy Lady Blonde

BOTTLED/CAN BEER

Budweiser

Bud Light

Corona

Heineken

Amstel Light

Michelob Ultra

Yuengling

Stella Cidre

Imperial Lager
(Costa Rica)

bucket of 5
only \$20

GF Glutiny
Pale Ale

(gluten reduced)

Founders
All Day IPA

Stiegl
Grapefruit
Radler

ask about our local craft beers on tap

Live Entertainment Every Day!

all alcoholic beverage prices are tax inclusive.

MOJITOS

Classic / 10

captain morgan white rum, lime, sugar, mint

Mango / 11

cruzan mango rum, mango purée, lime, sugar, mint

Cucumber Melon / 11

marie brizard watermelon liqueur,
effen cucumber vodka, lime, sugar, mint

Coconut / 11

ciroc coconut vodka, cream of coconut, lime, sugar, mint

MARGARITAS ON THE ROCKS

made with fresh housemade sour

Sunset Margarita / 9

sauza blue tequila, triple sec

Patrón Perfect / 14

patrón silver tequila, patrón citronge

Cazadores Cadillac / 12

cazadores reposado tequila, grand marnier

Coconut / 11

sauza hornitos plata, triple sec, cream of coconut

FRESH LEMONADES

handmade with fresh muddled lemons and pure cane sugar

Double Berry / 11

bacardi dragonberry, strawberry puree

Peach / 11

ciroc peach, peach puree

Citroen / 11

ketel one citroen

FROZEN DRINKS

Rum Runner / 12

the original recipe with naked turtle white rum and captain morgan spiced rum, banana and blackberry liqueurs
featured by Rachel Ray on the Food Network, an extra shot of captain morgan rum tops it all off.

Piña Colada / 10

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

Frozen Margarita / 10

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

all alcoholic beverage prices are tax inclusive.



SPECIALTY COCKTAILS

Liquid Jelly Monkey Luv / 18

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

Ultimate Cuba Libre / 13

papa's pilar blonde rum, 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 / 11

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

Planter's Punch / 11

havana club añejo rum, orange and pineapple juice, grenadine, lemon, sugar, angostura bitters

Orange Crush / 11

ketel one oranje vodka, triple sec, muddled orange, sprite

Pineapple Caipirinha / 11

leblon cachaça, muddled pineapple, lime, sugar

BLOODY MARYS

made with zing zang bloody mary mix and filthy olives

Spicy Pepper / 10

jalapeño infused vodka, pepper olives

Cucumber / 10

effen cucumber vodka, pickle olives

Dirty Goose / 12

grey goose vodka, blue cheese olives

all alcoholic beverage prices are tax inclusive.



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