

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

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

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.

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

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

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, mild jalapeño mojo

KIDS

all served with french fries, beverage / 10

(children 12 years old and under please)

Mini Burgers

Chicken Tenders

Key Lime Pie

award-winning recipe with cashew graham cracker crust, vanilla bean whipped cream / 7

Draft Beer

Corona Light

Miller Lite

Island Life Lager

Crazy Lady Honey Blonde

Waterfront Brewery, Key West (4.7%)

Waterfront Brewery, Key West (5.5%)

Bottled / Can Beer

Budweiser 16oz

Yuengling 16oz

Bud Light 16oz

Stella Artois 14.9oz

Michelob Ultra

Magic Hat #9 16oz

Corona

Founders All Day IPA 19.2oz

Glutiny Pale Ale
(gluten reduced)

Stiegl Grapefruit Radler 16.9oz

Florida Locals

Big Rod Coconut Ale

Miami Brewing, Homestead (5.4%)

Jai Alai IPA

Cigar City Brewing, Tampa (7.5%)

Keybilly Island Ale

Brew Hub, Lakeland (5.4%)

Key Lime Apple Cider

3 Daughters Brewing, St. Petersburg (5.5%)

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

Rosé, Red or White Sangria (20 oz. glass) / 12
housemade with fresh muddled fruit

Moët Ice Champagne / 99 bottle

Specialty Cocktails

Limonada Azul / 11

360 grape vodka, lemon, sugar, blue curacao

Key Chi Chi / 12

cîroc coconut and sobieski vanilla vodka, keke beach key lime

Rum Runner / 13

the real mccooy silver and captain morgan spiced rums,
banana, blackberry, grenadine, lime juice

Liquid Colada / 13

bacardí banana and plantation pineapple rums,
topped with toasted coconut

Peach Lemonade / 12

cîroc peach vodka, peach purée, muddled lemon

Poolside Punch / 11

bacardí coconut, limon, dragon berry and banana rums, pineapple,
orange and cranberry juices

Lemon Berry Fizz / 13

grey goose le citron vodka, lemon, strawberry, agave, prosecco

Garden Cooler / 13

ketel one vodka or nolet's gin, basil, strawberry, lime, sugar

Coco Breeze / 12

bacardí coconut rum, coconut water, freshly muddled pineapple and lime

German Chocolate Mudslide / 12

360 chocolate vodka, jagermeister, ice cream

Cucumber Watermelon Mojito / 13

fresh watermelon with effen cucumber vodka

Cadillac Margarita / 16

don julio blanco tequila, grand marnier,
agave nectar, freshly squeezed lime

Spicy Watermelon Margarita / 14

cazadores reposado tequila, fresh watermelon, jalapeño,
agave nectar, freshly squeezed lime

Blue Goose Bloody Mary / 13

grey goose vodka, zing zang bloody mary mix,
filthy blue cheese stuffed olives

