

Key West



Florida

HOT TIN ROOF

SOUP, SALAD & BREAD

Little Gem Salad / 11

tomato, pickled red onion, humboldt fog cheese, billionaire's bacon, buttermilk dressing

Kale & Romaine Caesar / 12

parmesan, truffle oil, garlic & herb crumbs

Heirloom Tomato & Burrata Salad / 13

avocado, basil purée, white balsamic vinaigrette, garlic crostini

Heart of Palm Salad / 11

lolla rossa, grilled pineapple, queso fresco, crisp plantains, citrus vinaigrette

Grouper Chowder / 9

poblano, crisp bacon, sherry vinegar

Grilled Ciabatta Bread / 3

roasted garlic-mancheo butter

FOR SHARING

Crab Cake / 13

htr remoulade, island slaw

Sofrito Mussels / 11

olive oil, grilled bread

Grilled Asparagus / 10

sunny egg, caramelized shallots, manchego

Wild Mushroom Bruschetta / 14

croque sauce, goat cheese, fresh herbs

Charcuterie / 14

daily selections, grilled bread

Brussels Sprouts / 7

crisp bacon, agave, rice wine vinegar

Charred Octopus / 10

potatoes, parsley, lemon vinaigrette

Spicy Tuna Tacos / 11

avocado, sriracha aioli*

Chorizo & Goat Cheese Empanada / 12

spinach, salsa verde

Albondigas Picadillos / 10

pork & beef meatballs, tomato, queso blanco

Lobster Mac & Cheese / 16

brûléed manchego

Grilled "Al Ajillo" Shrimp / 11

poblano chile, maduros, avocado

Charred Broccolini / 8

olive oil, garlic chips, flake salt

Guajillo-Glazed Pork Belly / 10

citrus slaw, crisp plantains

CHILLED SEAFOOD*

Key West Pink Shrimp / 12

cocktail sauce, lemon

Oysters on the Half Shell (6)

Gulf Coast 18 | East Coast 22
horseradish, mignonette, cocktail sauce

Tuna Poke / 11

avocado, seaweed salad, jalapeño

Warm Water Lobster Cocktail / 16

avocado, aji amarillo, micro cilantro

Hot Smoked Salmon Bruschetta / 11

tomato, caper, chive crème fraîche

Ceviche / 12

malanga, lime

LARGE PLATES

Seared Black Grouper / 36

chorizo-coconut curry, boniato mash

Seafood Paella / 40

lobster, mussels, clams, shrimp, chorizo, peas, peppers, saffron, valencia rice

Island-Spiced Tuna / 33

coconut rice, tostones, mango coulis

Thyme & Butter-Poached Lobster / 42

corn, fava beans, confit fingerling potatoes

Sunset Ale-Braised Lamb Shank / 38

smoked gouda polenta, wilted spinach

Crispy Cumin & Achiote Chicken / 30

citrus mojo, manchego polenta cake,

Key West Pink Shrimp & Scallops / 37

mascarpone tasso risotto, pepper & onion escabeche

Latin Beef Short Rib / 34

goat cheese mashed potatoes, brussels sprouts

Exotic Spice-Rubbed Bone-In NY Strip / 40

yukon gold potato gratin, charred broccolini, cabernet butter

Plantain-Crusted Swordfish / 32

grilled corn salsa, tequila-poblano chile sauce

Executive Chef Scott Maurer

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.