

Key West



Florida

# HOT TIN ROOF

## SALAD • SOUP • BREAD

### Wedge Salad / 11

baby iceberg, tomato relish, pickled red onion, gorgonzola dressing, chorizo

### Truffled Kale & Romaine Caesar / 12

hearts of romaine & organic kale, parmesan, truffle oil, garlic & herb crumbs

### Heirloom Tomato & Burrata Salad / 13

vine ripe tomatoes, white balsamic vinaigrette, basil puree, garlic crostini

### Arugula Salad / 12

compressed watermelon, pickled fennel, feta vinaigrette

### Caribbean Lobster Bisque / 11

coconut milk, sherry vinegar, island spices

### Grilled Ciabatta Bread / 3

roasted garlic-manchego spread

## SMALL PLATES

### Crab Cake / 13

HTR remoulade, island slaw

### Jai Alai Clams / 11

IPA steamed littlenecks, tasso ham, grilled ciabatta

### PEI Mussels / 11

white wine, chili, garlic, grilled ciabatta

### Pork Empanadas / 10

salsa verde

### Wild Mushroom Bruschetta / 14

croque sauce, wild mushroom, goat cheese

### Charcuterie / 17

cured meats & cheeses, olives, dried fruits

### Cast Iron Chorizo / 11

boniato potato, tomato salsa, manchego cheese, tortillas

### Calamari Fritto / 12

masa harina, aji amarillo aioli

### Black-Eye Pea & Conch Croquettes / 10

key lime & dijon mustard aioli

### Spicy Tuna Tacos / 11

avocado, sriracha aioli\*

### Lobster Mac N Cheese / 16

bruléed manchego

### Grilled "Al Ajillo" Shrimp / 11

poblano, maduros & avocado

### Crispy Pork Belly / 9

spicy kimchi, daikon sprouts

### Tuna Sataki / 15

wasabi, soy sauce, sesame \*

### Yucca Fries / 7

con mojo

### Sauteed Mushrooms / 8

wine, garlic, herbs

### Grilled Asparagus / 8

pearl onion & lime, manchego cheese

### Truffle Fries / 9

garlic, olive oil

## CHILLED SEAFOOD\*

### Key West Pink Shrimp / 12

cocktail sauce, lemon

### Oysters on the Half Shell / 18 for ½ dozen

horseradish, mignonette, cocktail sauce

### Tuna Poke / 11

avocado, seaweed salad, jalapeno

### Latin Shrimp Cocktail / 10

aji amarillo, avocado, micro cilantro

### Lobster Cocktail / 16

warm water lobster, ruby red grapefruit, saffron sherry dressing

### Moroccan Seared Tuna / 14

exotic spice, harissa olive salad

### Ceviches / 12

two types, malanga, lime

## LARGE PLATES

### Pan Roasted Grouper / 36

chorizo, corn, carrots, thai pepper, poblano, coconut

### Key West Pink Shrimp / 29

fettuccine pasta, roasted fennel, leeks & tomatoes, jalapeno bread crumbs

### Seafood Paella / 40

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

### Yellowtail Snapper / 33

jiicama slaw, citrus romesco sauce

### Butter Poached Florida Lobster / 42

grilled pineapple and chervil salad, star anise gastrique

### Grilled Rack of Lamb / 39

artichoke, tomato, fingerling potato confit

### Latin Roasted Chicken / 29

sofrito polenta, wilted spinach, maderia chicken jus

### Scallop Risotto / 36

tasso ham, fresno chile, mascarpone cheese

### Latin Braised Short Rib / 34

goat cheese mashed potatoes, confit of brussel sprouts

### Grilled Filet of Beef / 40

whipped potatoes, charred broccolini, chimichurri\*

### Plantain Crusted Swordfish / 32

grilled corn salsa, tequila poblano sauce

## SIDE PLATES

### Confit of Brussel Sprouts / 7

smoked bacon with agave & rice wine vinegar

### Goat Cheese Mashed Potatoes / 9

### Charred Broccolini / 8

olive oil, garlic

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.