



HOT TIN
ROOF
Key West

SOUP + SALAD + BREAD

Burrata Salad 14
cucumber, tomato, tomato cumin vinaigrette

Arugula Salad 13
roasted mushrooms, guanciale, crouton, lemon vinaigrette

Summer Corn Salad 12
roasted cauliflower, charred broccolini

Grouper Chowder 10
potatoes, bacon, sherry

PRODUCE

Blistered Shishito Peppers 11
extra virgin oil, flake salt

Crispy Brussels Sprouts 11
sweet & sour, fresno peppers

Wild Mushroom Bruschetta 12
croque sauce, goat cheese

SEAFOOD

Crispy Yellow Tail Snapper *For Two* 59
citrus mojo, maduros, coconut rice

Salmon Poke 14
avocado, cilantro, fried wontons

Seared Scallop 19
mascarpone risotto, charred tomato vinaigrette

Seared Grouper 20
coconut curry, chorizo, jasmine rice

Lobster Mac & Cheese 18
butter poached lobster, manchego gratin

MEAT

Grilled Churrasco 19
pico de gallo, tostones, chimichurri, tortillas

Seared Beef Medallion 22
foie gras, yukon potatoes

Fried Chicken Slider 15
sriracha mayo, tomato, lettuce, crispy potatoes

Braised Beef Short Rib 18
goat cheese potatoes, broccolini

Grilled Lamb Rack 20
potato gnocchi, spinach, roasted shallot sauce

DESSERT

Pineapple Rum Cake 9
ice cream

Key Lime Pie 9
cashew-graham crust

White Chocolate-Blueberry Crème Brûlée 9

Executive Chef Scott Maurer

Consumption of 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.
A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.
Parties of six (6) or more will have a 19% gratuity added to the check.



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WINE BY THE GLASS

SPARKLING

Prosecco, Mionetto Brut, Treviso, Italy	10
Champagne, Nicolas Feuillatte Brut, Chouilly, France	18

WHITE

Bordeaux Blanc, Lafite Légende, France	12
Albariño, Martin Codax, Rias Baixas, Spain	10
Pinot Grigio, Alto Vento, Venetia, Italy	9
Riesling, Kung Fu Girl, Washington	9
Sauvignon Blanc, Mohua, New Zealand	11
Chardonnay, Meiomi, California	11

PINK

Rosé, Gerard Bertrand "Cote de Roses," France	12
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RED

Malbec, Terrazas Reserva, Mendoza, Argentina	14
Merlot, Tangle Oaks, Napa	11
Pinot Noir, Elouan, Oregon	13
Cabernet Sauvignon, Newton "Skyside," Sonoma	15
Syrah, Boom Boom!, Washington	12

SPECIALTY BEER

Sailfish Brewing "White Marlin" Wit, Florida (5.0%)	8
Estrella "Damm" Lager, Barcelona, Spain (5.4%)	7
Key West "Sunset" Ale, Florida (4.8%)	7
Modelo "Negra" Vienna Lager, Mexico (5.4%)	7
Cigar City "Jai Alai" IPA, Tampa, Florida (7.5%)	7
New Belgium "Glütiny" (gluten-reduced), CO (6.0%)	8
Funky Buddha "Hop Gun" IPA, Florida (7.0%)	8
Veza Sur "Mala Yerba" IPA, Miami, Florida (5.2%)	8
Duvel Belgian Golden Ale, Belgium (6.9%)	10

TROPICAL COCKTAILS

Hot Tin Tini chilled pineapple vodka infusion	12
Classic Mojito bacardi rum, lime, mint, soda	12
Hemingway Daiquiri papa's pilar blonde rum, grapefruit, maraschino liqueur, lime	13
Agave Margarita herradura silver tequila, agave nectar, lime	13
Sunset Cooler ketel one oranje vodka, orange, raspberry, lime	13

INSPIRED COCKTAILS

Sweet Bird of Youth tanqueray gin, lemon, sugar, orange marmalade	13
Summer & Smoke don julio reposado tequila, sombra mezcal, aperol, strawberry, lime	15
The Night of the Iguana volcan de mi tierra tequila, cucumber, jalapeño, lime	14
The Rose Tattoo ciroc red berry vodka, raspberry, lemon, prosecco	14
Baby Doll grey goose citron vodka, st. germain, cucumber, basil, lemon	14