APPETIZERS
Cuban Garlic Bread 4.99
our fresh baked Cuban bread recipe brushed with garlic butter
Chips and Salsa with Queso 8.99
fresh homemade tomato salsa with melted queso cheese and blue corn tortillas
Coconut Shrimp Sticks 12.99
with orange marmalade dipping sauce
Conch Republic Fritters 8.99
cracked conch croquettes served with cocktail sauce
Garlic Calamari 10.99
lightly fried calamari, pan-tossed with sautéed peppers in garlic butter
Potato Canoes 9.99
fried potato wedges with bacon, shredded jack and cheddar cheeses
Shell-On Shrimp 1/2 lb. $11.99
steamed, shell-on Gulf shrimp with cocktail sauce and lemon
1 lb. $21.99
Beef Nachos 12.99
with ground beef, tomatoes, jalapeños, blue corn tortillas and fresh homemade tomato salsa
Nachos Del Mar 16.99
shrimp and crab meat with tomatoes, jalapeños, blue corn tortillas and mango salsa
Chicken Dip 9.99
shredded chicken, sautéed onions, jalapeños, pepper jack and cream cheeses served with blue corn tortilla chips

SOUPS
Key West Conch Chowder 5.99 cup/$9.99 bowl
a popular spiced Key West tradition
She Crab Soup 6.99 cup/$9.99 bowl
a creamy Carolina specialty
Black Bean Soup 4.99 cup/$6.99 bowl
a hearty Latino favorite with sour cream and corn tortillas

GARDEN KEY SALADS
Chilled Wedge 8.99
wedge of iceberg lettuce, sliced tomato and your choice of blue cheese or thousand island dressing
(add diced bacon $1.50)
Key West Mixed Green Salad 10.99
with chopped hearts of palm, tomatoes, chickpeas, diced pineapple and mango with ginger soy dressing
Caesar Salad 9.99
romaine lettuce, tomatoes and herb croutons with shaved Parmesan cheese

SALAD ADDITIONS
Grilled Chicken Tenders 5.99
Fried Chicken Tenders 5.99
Blackened Shrimp 7.99
Fried Oysters 8.99
Fried Shrimp 7.99
Fried Calamari 8.99
Fried Clam Strips 7.99

SIGNATURE SALADS
B.L.T. Salad 13.99
with chopped romaine and iceberg lettuce, diced tomatoes, chopped applewood-smoked bacon, red onion, candied walnuts and cranberry vinaigrette
Buttermilk Fried Chicken Salad 15.99
buttermilk fried chicken tenders, sliced strawberries, spiced walnuts and post-chef over mixed greens with creamy Vidalia onion dressing and herbed croutons
Greek Shrimp Salad 16.99
chilled shrimp, mixed greens, tomatoes, cucumbers, red onions and feta cheese with Greek dressing
Cobb Club Salad 15.99
turkey, ham, bacon, eggs, tomatoes, cucumbers, crumbled blue cheese, chopped romaine lettuce and herb croutons tossed with choice of ranch or blue cheese dressing

CARIBBEAN SEAFOOD DINNER BASKETS
Fried Select Shrimp 18.99
Fried Select Oysters 18.99
Fried Calamari 15.99
Fried Clam Strips 15.99
Fried Flounder Fillet 16.99
Fried Scallops 21.99
Fried Shrimp and Oysters 21.99
(all of the above baskets are served with coleslaw and your choice of fried plantains, French fries or sweet potato fries)

THIN CRUST PIZZAS
GLUTEN-FREE PIZZA CRUST AVAILABLE.
(ADD $1.99)
Pepperoni 13.99
classic pepperoni pizza with mozzarella cheese
Pepperoni and Mushroom 14.99
classic pizza with pepperoni, mushrooms and mozzarella cheese
Jerk Chicken 13.99
garlic peppered chicken, pineapple, fresh jalapeños, red onion and bell pepper with creamy pesto sauce and mozzarella cheese
Four-Cheese White Pizza 15.99
with olive oil drizzle, Muenster, Parmesan, feta and mozzarella cheeses
Roasted Ham and Pineapple 13.99
with tomato sauce, red onions and mozzarella cheese
Barbecue Chicken Pizza 13.99
with pulled chicken, balsamic red onions, applewood-smoked bacon, mozzarella and cheddar cheeses
Island Beef Pizza 16.99
shredded beef, black beans, corn and banana peppers with cheddar and jack cheeses
Grilled Shrimp 18.99
with pineapple, diced tomatoes, fresh basil, garlic, mozzarella and Parmesan cheeses

DINNER SIDE SALADS
Add a side Caesar Salad or House Salad with your dinner selection for $4.99
House Dressing Choices:
creamy Vidalia onion dressing, blue cheese, ginger soy vinaigrette, French, Thousand Island, Greek, creamy Italian, balsamic vinaigrette, ranch, creamy cranberry dressing
**Cubano Sandwich**
roast pork, ham, swiss cheese and pickles on Cuban bread with mango mustard 12.99

**Blackened Mahi Sandwich**
a spiced fillet of Mahi Mahi with romaine lettuce, sliced tomato and caper rémoulade 14.99

**Fried Flounder Sandwich**
flounder fillet, romaine lettuce and sliced tomato with caper rémoulade 13.99

**Classic Burger**
lettuce, tomato and onion (with cheese, add $1.50) 11.99

**Havana Burger**
with swiss cheese or cheddar cheese, bacon, grilled onions and herb-roasted garlic mayonnaise 13.99

**Crab Cake Burger**
lump crab cake, with caper rémoulade, romaine lettuce and tomato 15.99

**West Indies Black Bean Veggie Burger**
with romaine lettuce, sliced tomato and roasted garlic mayonnaise 12.99

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**CHARTER CAPTAIN’S FRESH CATCH OF THE DAY**
Choice of 8 unique preparations. Our staff will tell you about today’s fresh fish selections. Mkt. Price

- **Key West**
  pan seared with tart mustard and lime butter
- **Blackened**
  pan seared with our house blend of tropical blackening spices
- **Island**
  pan seared with pineapple mango salsa
- **Grilled**
  brushed with mojito lime marinade

(all of the above selections are accompanied by your choice of vegetable medley, baked potato, herbed garlic mashed potatoes, fried plantains, French fries, sweet potato fries or black beans and yellow rice)

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**CRAB AND LOBSTER**

- **Snow Crab Legs**
  choice of classically steamed or sautéed in garlic, white wine, butter and lemon 1 lb. / Mkt.
- **Live Maine Lobster 1½ or 2lbs.**
  (Lobster size is based on daily market availability) Mkt.

(all of the above selections are accompanied by your choice of vegetable medley, baked potato, herbed garlic mashed potatoes, fried plantains, French fries, sweet potato fries or black beans and yellow rice)

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**TROPICAL GRILL**
(cooked in our 1,800 degree steakhouse infrared broiler)

- **Blackened Pork Chop**
  (2 Chops) 17.99
- **Mojito Grilled Chicken Breast**
  12 oz. 16.99
- **Filet Mignon**
  8 oz. 29.99
- **Ribeye**
  12 oz. 28.99

(all of the above selections are accompanied by your choice of vegetable medley, baked potato, herbed garlic mashed potatoes, fried plantains, French fries, sweet potato fries or black beans and yellow rice)

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**PASTA**

- **Vegetable Pasta**
  tomatoes, mushrooms, artichokes, spinach, squash and zucchini with olive oil and white wine over linguine pasta 18.99
- **Shrimp Fettuccine**
  Gulf shrimp in a light cream sauce with cilantro pesto over fettuccine 21.99
- **Tortuga Pasta**
  with chicken and smoked Florida sausage in a creamy-spicy red pepper pesto sauce over fettuccine 19.99
- **Duval Street Pasta**
  blackened chicken in a provencal sauce of tomatoes, mushrooms, garlic, lemon and white wine over penne pasta 18.99
- **Spaghetti with Meat Sauce**
  classic spaghetti with house meat sauce marinara 15.99

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**SPECIALTIES**

- **Jambalaya**
  spiced chicken and sausage with four pepper seasoning over rice 19.99
- **Pork Shank**
  slow-roasted tender pork with port wine sauce and sautéed spinach over herbed garlic mashed potatoes 23.99
- **Tank Island Crab Cakes**
  lump crab cakes, sautéed spinach, red pepper rémoulade and herbed garlic mashed potatoes 27.99
- **Shrimp Creola**
  spicy shrimp with red and green pepper sauce over yellow rice 19.99
- **Key Largo Shrimp and Grits**
  blackened pan-seared shrimp served over southern grits with tasso ham gravy 19.99

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**CUBAN RICE BOWLS**

SELECT FROM 4 UNIQUE PREPARATIONS, THEN SELECT THE RICE OF YOUR CHOICE

- **Caribbean Beef Stew**
  shredded beef simmered in tomato sauce with bell peppers, onions and green olives 15.99
- **Fried Pork Chicharones**
  marinated fried crackling pork bites with pineapple mango salsa 15.99
- **Fried Chicken Chicharones**
  marinated fried crackling chicken bites with pineapple mango salsa 15.99
- **Island Chopped Chicken**
  tender chunks of chicken with diced pineapple and plantains 15.99

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**CHOOSE YOUR RICE**

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<th>White Rice</th>
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<td>Yellow Rice</td>
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**SOUTHERNMOST BURGERS AND SANDWICHES**

(ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIED PLANTAINS, FRENCH FRIES OR SWEET POTATO FRIES)

- **Cubano Sandwich**
  roast pork, ham, swiss cheese and pickles on Cuban bread with mango mustard 12.99
- **Blackened Mahi Sandwich**
  a spiced fillet of Mahi Mahi with romaine lettuce, sliced tomato and caper rémoulade 14.99
- **Fried Flounder Sandwich**
  flounder fillet, romaine lettuce and sliced tomato with caper rémoulade 13.99
- **Classic Burger**
  lettuce, tomato and onion (with cheese, add $1.50) 11.99
- **Havana Burger**
  with swiss cheese or cheddar cheese, bacon, grilled onions and herb-roasted garlic mayonnaise 13.99
- **Crab Cake Burger**
  lump crab cake, with caper rémoulade, romaine lettuce and tomato 15.99
- **West Indies Black Bean Veggie Burger**
  with romaine lettuce, sliced tomato and roasted garlic mayonnaise 12.99

Consuming ground beef cooked less than medium-well (155F / 65C) may pose a possible health risk. Purchaser must be at least 18 years of age. (SC Statute)
Famous for its sunsets... its splashing blue waters... its history and ever-so-popular laid-back attitude, Key West is also known for its perfectly spiced food, smooth, cool cocktails and fun! A magical combination of Spanish, Cuban and Calusa Indian influence is present in both the tropical surroundings and unique flavors in the restaurants of the Keys. In all our dishes, you'll notice that the taste is a little richer, a little deeper and if you've ever been there, the same flavor you enjoyed so much in the Keys. So sit back, relax and enjoy...

An 18% gratuity may be added to parties of 8 or more. Guest checks are split a maximum of 4 ways.

**WINES BY THE GLASS**

**White Wines**
- Sycamore Lane Pinot Grigio, California 7.50
- Pacific Bay Chardonnay, Chile 7.50
- Salmon Creek Chardonnay, California 7.50
- Pacific Bay White Zinfandel, Chile 7.50
- Salmon Creek Sauvignon Blanc, California 7.00
- Columbia Crest Two Vines Riesling, California 8.50

**Red Wines**
- Sycamore Lane Cabernet Sauvignon, California 7.50
- Pacific Bay Cabernet, Chile 8.50
- Pacific Bay Merlot, Chile 7.50
- Meridian Pinot Noir, California 8.50
- **Champagne**
  - Freixenet Cava, Spain 9.00

**WINES BY THE BOTTLE**

**Whites**
- Kendall Jackson Chardonnay, California 32.00
- Chateau St. Jean Chardonnay, Sonoma 38.00
- Four Vines "Naked" Chardonnay, California 38.00
- Hess Chardonnay, California 38.00
- Raymond Estate Chardonnay, Monterey 38.00
- Pacific Bay Chardonnay, California 28.00
- Sonoma Cutrer Chardonnay, California 48.00
- Rodney Strong Chalk Hill Chardonnay, California 56.00
- Folonari Pinot Grigio, Italy 31.00
- Sartori Pinot Grigio, Italy 36.00
- Chateau Ste. Michelle Pinot Gris, Washington 34.00
- Columbia Crest Two Vines Riesling, California 32.00
- Charles Krug Sauvignon Blanc, Napa 39.00
- Santa Margherita Pinot Grigio, Italy 54.00
- Sincerely Sauvignon Blanc, South Africa 37.00
- Sycamore Lane White Zinfandel, California 28.00
- Twisted River Riesling, Germany 36.00
- Willamette Valley Riesling, Oregon 39.00

**Reds**
- 14 Hands Cabernet Sauvignon, Washington 38.00
- Alexander Valley Vineyards Cabernet, California 39.00
- Chateau Souverain Cabernet Sauvignon, A. Valley 38.00
- L de Lyeth Cabernet Sauvignon, California 39.00
- Pacific Bay Cabernet, Chile 28.00
- Sterling Cabernet Sauvignon, California 62.00
- BV Coastal Estate Cabernet Sauvignon, California 45.00
- Los Vascos Cabernet Sauvignon, Chile 36.00
- Terrazas Riserva Cabernet Sauvignon, Argentina 55.00
- Jacob’s Creek Shiraz, Australia 32.00
- Penfolds Koonunga Hill Shiraz, Australia 34.00
- Montes Alpha Syrah, Chile 49.00
- Coppola Syrah, Sonoma 42.00
- Clos du Val Pinot Noir, California 58.00
- Meridian Pinot Noir, California 28.00
- Witness Tree Willamette Valley Oregon 48.00
- Columbia Crest Two Vine Merlot, Washington 32.00
- Pacific Bay Merlot, Chile 28.00
- Consentino RED Zinfandel, California 43.00
- Cline "Old Vines" RED Zinfandel, California 39.00
- Rodney Strong Knotty Vines Zinfandel, California 46.00
- Banfi Chianti Classico, Italy 39.00
- Coppola Malbec, California 39.00
- Lubberi Rioja, Spain 38.00
- Banfi Rosso di Montalcino, Italy 58.00
- Tres Ojos Grenacha, Spain 32.00
- Carpineto Super Tuscan, Italy 38.00

**Champagne**
- Louis Perdrier, France NV (House Champagne) 34.00
- Riondo “Prosecco”, Italy 48.00
- Veuve de Vernay “Brut”, France 42.00
- Veuve Clicquot “Yellow Label”, France 98.00
- Santa Margherita Prosecco, Italy NV 49.00
- Schramsberg Mirabelle Rose, Napa NV 68.00
- Schramsberg “Brut Rose”, Napa 99.00

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WINTLA BEACH INC.