

DINING ON THE BEACH | the most unique dining setting in key west, our signature “toes-in-the-sand” dining experience features oceanfront, limited seating and refined menu and daily fresh-catch specials.

STARTERS	casa marina conch chowder	9
	a hint of sherry and coconut milk	
	fish ceviche of the day	12
	fresh asparagus, key lime juice, bell pepper, jalapeño and fresh cilantro, blood orange glaze	
	braised kurobuta pork belly with spicy cider poached pears	14
	sautéed arugula and aged balsamic	
	coffee-chipotle crusted diver scallop	14
	black bean-roasted corn salsa and cilantro-cumin emulsion	
	lobster sliders	17
	three mini buns stuffed with fried lobster, arugula and chipotle aioli	

FROM THE GARDEN	heirloom tomato and mozzarella salad	14
	mascarpone-boursin cheese, fresh pesto, balsamic glaze and crispy pancetta	
	mini iceberg wedge salad	13
	marinated red onions, carrot twirls, heirloom tomatoes crumbled blue cheese, wasabi dressing	
	“homestead” salad with fried almond-crusted goat cheese	14
	mixed greens with sliced strawberries and orange segments, toasted almonds, fat free raspberry vinaigrette	
	add chicken 5, add grilled shrimp 8, add market fish 7	
	lobster salad	23
	sweet chili noodles and mango salsa tossed in a miso-citrus dressing with toasted pistachios	

MAIN COURSES	all dishes served with daily vegetable bouquet		
	grilled local fresh catch	olive tapenade, roasted tomatoes, fingerling potatoes, lemon preserve vinaigrette	Mkt
	grilled mahi-mahi	roasted pineapple, jasmine rice, roasted cashews and red pepper emulsion	26
	blackened grouper	mango-jalapeño salsa, coconut-key lime jasmine rice, pomegranate gastrique and pumpkin seed oil	30
	bouillabaisse of local fish	saffron-tomato-fennel broth with toasted garlic bread	28
	sautéed squid ink fettuccine	roasted bell peppers, pesto, goat cheese, pine nuts	20
		add chicken 5, add grilled shrimp 8	
	garam masala marinated chicken breast	jasmine rice, apricot-raisin chutney and curry-coconut emulsion fried pappadams	24
	huge knife and fork burger	sautéed mushrooms, caramelized onions with gorgonzola, swiss or goat cheese, hand cut fries with bordelaise sauce	20
	grilled new york strip	roasted garlic and hand cut fries, truffle oil	36
	add grilled shrimp 8, add lobster tail 12		
spiny lobster tail	coconut-jasmine rice, drawn butter and grilled lemon	39	
grilled mojo marinated pork loin	tostones, pineapple chutney, marinated red onion and chimichurri	27	

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have a certain medical condition