

Key West Flare

Appetizers

Coastal & Key West Appetizer Collection

Fish selections may vary based on seasonal availability and local sourcing. Fresh produce and seafood are carefully selected throughout the year to ensure the highest quality. Depending on the season, certain fish varieties, fruits, vegetables, and other ingredients may be substituted with comparable seasonal selections while maintaining the overall style, flavor profile, and presentation of each dish.

★ Top Client & Key West Favorites

1. Hot Crab & Artichoke Cheese Dip

Warm crab, artichokes, and a blend of melted cheeses served with toasted baguette slices.

2. Mini Crab Cakes

Pan-seared crab cakes finished with a smooth Creole aioli.

3. Creamy Mahi-Mahi Dip

A warm, creamy mahi-mahi dip blended with herbs and cheeses, served with charred lemon and herb pita.

4. Mini Mahi-Mahi Tacos

Sautéed mahi-mahi topped with pickled cabbage slaw, fresh herbs, and sweet chili sauce.

5. Teriyaki Tuna Wontons

Crispy wontons layered with teriyaki-glazed tuna, pickled slaw, and scallions.

6. Fried Calamari

Lightly fried calamari served with lemon-garlic aioli and fresh herbs.

7. Fried Chicken Mac & Cheese Egg Rolls

Crispy egg rolls stuffed with fried chicken and creamy macaroni and cheese, served with sweet chili sauce.

8. Shredded Short Rib Cheese Sticks

Slow-braised shredded short rib wrapped with melted cheeses inside crispy spring roll wrappers.

9. Citrus Seared Tuna with Mango-Pineapple Relish

Fresh seared tuna finished with tropical mango-pineapple relish, citrus herbs, and crisp wonton.

10. Smoked Fish Dip with Herb Crostini

A Florida Keys favorite featuring smoked local fish blended with herbs and served alongside toasted crostini.

11. Key Lime Crab Cakes

Pan-seared crab cakes finished with a light key lime herb aioli.

12. Coconut Shrimp with Pineapple Chili Glaze

Golden coconut shrimp drizzled with sweet pineapple chili glaze.

13. Conch Fritters with Citrus Remoulade

Traditional island-style conch fritters served with bright citrus remoulade.

14. Blackened Mahi-Mahi Tacos

Fresh blackened mahi-mahi topped with tropical slaw, citrus crema, and fresh herbs.

15. Caribbean Chicken Skewers

Tender chicken skewers glazed with pineapple jerk sauce and island herbs.

16. Islander Wings

Choice of Pineapple Bourbon, Key Lime Parmesan, Mango BBQ, Caribbean Sweet Heat, Coconut Chili, or Sweet Chili.

 Seafood Favorites

17. Crispy Mahi-Mahi Sliders

Lightly fried mahi-mahi served on toasted slider buns with pickled vegetables and smoked paprika aioli.

18. Fried Lobster Bites with Lemon Butter Dip

Golden lobster bites served with warm lemon butter and fresh herbs.

19. Fried Shrimp Bites with Sweet Chili

Crispy shrimp tossed in sweet chili glaze and finished with scallions.

20. Mahi-Mahi Bites with House Pepper Sauce

Lightly fried mahi-mahi served with Chef's smooth Southern pepper sauce.

21. Seared Scallop & Corn Mini Cakes with Lemon Cream

Pan-seared scallop and sweet corn cakes finished with citrus cream.

22. Mini Crab-Stuffed Mushrooms with Parmesan Crust

Roasted mushroom caps filled with creamy crab and topped with parmesan.

23. Lobster & Sweet Corn Hush Puppies

Golden hush puppies folded with lobster, sweet corn, herbs, and served with smoked tomato jam.

24. Southern-Spiced Shrimp Po' Boy Sliders

Crispy Southern shrimp served on toasted slider buns with slaw and pepper sauce.

 Salads & Fresh Starters

25. Charred Peach & Arugula Salad

Flame-charred peaches, peppery arugula, spiced pecans, feta, and honey-balsamic glaze.

26. Heirloom Tomato & Burrata Salad with Hot Honey

Fresh heirloom tomatoes layered with creamy burrata, basil oil, cracked pepper, and warm hot honey.

27. Tropical Citrus Salad

Mixed greens with mango, pineapple, cucumber, citrus segments, and key lime vinaigrette.

28. Watermelon & Cucumber Salad

Fresh watermelon, cucumber ribbons, mint, citrus, and microgreens.

29. Smoked Caesar Salad

Baby romaine tossed with smoked Caesar dressing, parmesan, and herb breadcrumbs.

 Shareables

30. Charred Corn & Jalapeño Queso

Roasted corn, jalapeños, creamy white queso, cilantro, and tortilla chips.

31. Lobster Mac & Cheese

Creamy lobster macaroni and cheese finished with a blend of premium cheeses and fresh herbs.

 Key West Signature Selections

32. Florida Keys Seafood Board

A coastal display featuring smoked fish dip, chilled shrimp, tropical fruit, crostini, and fresh vegetables.

33. Lobster Crostini with Herb Cream

Butter-poached lobster served over toasted crostini with whipped herb cream and fresh chives.

34. Baked Brie with Honey & Tropical Fruit

Warm baked brie paired with tropical fruit, honey drizzle, and toasted baguette.

35. Wahoo Wonton Tacos

Crispy wontons topped with blackened wahoo, tropical slaw, and sweet chili glaze.

36. Grouper-Stuffed Mushroom Caps

Roasted mushrooms filled with flaky grouper, herbs, parmesan, and roasted garlic.



Southern Favorite

37. Buttermilk Fried Chicken Sliders

Crispy buttermilk fried chicken served on toasted slider buns with sweet chili drizzle and pickled vegetables.

Main Course:

Coastal & Key West Entrée Collection

Fish selections may vary based on seasonal availability and local sourcing. Depending on the season, Mahi-Mahi, Snapper, Grouper, Wahoo, Cobia, Swordfish, Tuna, Sea Bass, Salmon, Cod, Halibut, and other locally available fish may be substituted with comparable fresh selections while maintaining the overall style and presentation of each dish.



Top Favorites

1. Florida Fried Snapper Plate

Crispy fried snapper served with cheddar grits, Southern green beans, and citrus tartar sauce.

2. Gulf Coast Fried Grouper Plate

Golden fried grouper served with roasted corn succotash, herb potatoes, and remoulade.

3. Fried Mahi-Mahi with Key Lime Butter

Crispy mahi-mahi finished with Key lime butter, served with creamy macaroni and green beans.

4. Southern Fried Catfish Plate

Cornmeal-crusted catfish served with cheddar grits, collard greens, and Southern pepper sauce.

5. Fried Gulf Shrimp Plate

Crispy Gulf shrimp served with macaroni and cheese, roasted vegetables, and lemon herb aioli.

6. Key Lime Seared Mahi-Mahi

Pan-seared mahi-mahi finished with citrus cream sauce, coconut jasmine rice, and roasted asparagus.

7. Caribbean Blackened Grouper

Blackened grouper topped with mango-papaya relish over citrus herb rice pilaf.

8. Citrus Beurre Blanc Sea Bass

Seared sea bass finished with citrus beurre blanc, tropical parmesan risotto, and sautéed baby spinach.

9. Papaya-Glazed Tuna Steak

Seared tuna finished with papaya glaze, citrus couscous, and charred island vegetables.

10. Coconut Crusted Snapper

Coconut-crusted snapper served with pineapple-rum glaze and roasted broccolini.



Coastal Seafood Combinations

11. Gulf Seafood Trio

Blackened grouper, sautéed shrimp, and seared scallops served over creamy parmesan risotto.

12. Seafood Mac Plate

Fried mahi-mahi and sautéed shrimp served over creamy smoked gouda macaroni.

13. Gulf Coast Shrimp & Grits

Florida-style shrimp served over cheddar grits with roasted peppers and fresh herbs.

14. Crab Cake & Fried Shrimp Plate

House crab cakes paired with crispy fried shrimp, corn succotash, and remoulade.

15. Fried Snapper & Crab Cake Duo

Golden fried snapper served alongside a jumbo crab cake with roasted vegetables.



Coastal Pastas

16. Seared Mahi-Mahi with Lobster Ravioli

Seared mahi-mahi paired with lobster ravioli in a rich chardonnay basil cream sauce.

17. Snapper Fettuccine in Citrus Basil Cream

Seared snapper served over fettuccine in citrus basil cream with roasted vegetables.

18. Gulf Shrimp & Cheese Ravioli

Sautéed Gulf shrimp served over cheese ravioli finished with roasted garlic cream and fresh herbs.

19. Key Lime Shrimp Alfredo

Fettuccine tossed with sautéed shrimp in a creamy Key lime parmesan Alfredo, finished with roasted asparagus.

20. Shrimp & Scallop Saffron Pasta

Shrimp and scallops served over pasta in a tropical saffron cream sauce with roasted vegetables.



Fish House & Key West Specialties

21. Key West Grouper

Fresh grouper finished with citrus butter, roasted potatoes, and seasonal vegetables.

22. Garlic Butter Mahi-Mahi

Pan-seared mahi-mahi finished with roasted garlic butter over herb rice.

23. Grouper Piccata

Fresh grouper finished in a lemon-caper butter sauce served with creamy parmesan pasta.

24. Havana-Style Grouper

Fresh grouper served with sweet plantain purée, citrus glaze, and charred asparagus.

25. Brown Butter Sea Bass with Key Lime

Seared sea bass finished with brown butter and Key lime, served with garlic herb pappardelle and roasted vegetables.

Elevated Coastal Selections

26. Lobster Ravioli with Seared Sea Bass

Seared sea bass served alongside lobster ravioli in a coconut chardonnay cream sauce.

27. Key West Lobster Tail

Roasted lobster tail finished with citrus beurre blanc, herb rice, and tropical vegetables.

28. Tropical White Wine Halibut

Fresh halibut finished in a tropical white wine sauce, served with coconut risotto and charred island vegetables.

29. Papaya Citrus Salmon

Roasted salmon finished with papaya citrus glaze over coconut cream farro risotto and charred asparagus.

30. Caribbean Scallops

Pan-seared scallops finished with pineapple-citrus glaze over farro risotto and roasted vegetables.

Desserts:

1. Key Lime Cheesecake

2. Fried Bananas with citrus glaze

3. Pineapple & Rum Caramel Tart