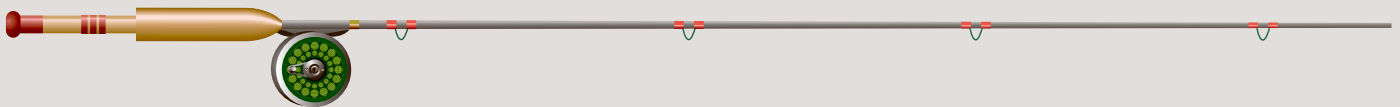


Welcome to

CHEF SALVADOR BARRIOS

SAL'S BALLYHOOS'S



*Chef Crafted
Florida Keys Kitchen*



Facebook.com/
BallyhoosKeyLargo



Instagram.com/
salsballyhoos

MILE MARKER 97.8 • IN THE MEDIAN • KEY LARGO
(305) 852-0822 • SALSALLYHOOS@GMAIL.COM



BEERS

Domestic

Bud Light
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Yuengling
Land Shark
Lagunitas
Angry Orchard
Allagash
Islamorada Ale
Sandbar Sunday
Channel Marker IPA
Key West Sunset Ale
Goose Island IPA

Import

Heineken
Corona
Pacifico
Presidente
Modelo Especial
Modelo Negra
Stella Artois
Heineken 00
Corona Premier

Ask your server for seasonal drafts

SANGRIA

Housemade with fresh fruit juice and cinnamon.

Red or White Wine 9 • Rosé 12

Mimosa

Chandon Brut topped with fresh orange juice

Michelada

A popular Mexican beer cocktail, made from tomato juice, beer, spices & hot sauce.

SOFT DRINKS

Housemade Lemonade (no free refills) 6 per refill

FRESH Brewed Sweet/Unsweet Tea,
Dr. Pepper, Sierra Mist, Pepsi, Diet Pepsi,
Gatorade, Mountain Dew

Juices: Apple, cranberry, or pineapple

Water: Sparkling or still water bottle

WINES

Prosecco, Mionetto, Italy

Split 11

Crisp agave aromas blended with hits of citrus notes including lemon, lime, and grapefruit; light and sweet.

Rosé, Mateus, Portugal

Split 12

Fruity flavors of strawberry and raspberry, dry still wine.

Rosé, Justin, California

Glass 11 Bottle 40

Light, dry, and refreshing. Syrah-based Rosé with notes of strawberry, raspberry, and red apple.

Pinot Grigio, Anterra, Italy

Glass 8 Bottle 28

Crisp, lemon citrus with floral notes.

Sauvignon Blanc, Framingham, New Zealand

Glass 12 Bottle 44

Aromas of grapefruit, honeysuckle, and guava notes.

White Blend, Barton & Guestier, France

Glass 8 Bottle 28

Intense and complex nose of tropical fruit aromas, including mango, passion fruit, and, pineapple, and vanilla notes.

Chardonnay, Kendall Jackson, California

Glass 10 Bottle 36

Integrated tropical flavors followed by citrus and vanilla, with hints of mango, toasty oak, and butter.

Pinot Noir, Sea Sun, California

Glass 9 Bottle 30

A beautiful deep red, featuring scents of baked cheers, toasted wood, and warm baguette, with hints of cranberry and flinty graphite.

Malbec, Finca Finchman, Argentina

Glass 10 Bottle 36

Plum and berry aromas with notes of toasted oak from barrel aging.

Cabernet Sauvignon, Josh, California

Glass 10 Bottle 36

Intense dark fruits, cinnamon, clove, and subtle oak aromas, along with black cherries, and blackberries, with vanilla, oak, and finishing long with round, soft tannins.

Red Blend, Conundrum, California

Glass 9 Bottle 30

Aromas of cherry cobbler, light buttered toast, vanilla, red licorice, and a whiff of sweet cigar.

Blackberry, vanilla, and brown spice,

along with plush tannins and an expansive texture.

HOUSE WINE BY THE GLASS

Cabernet Sauvignon, Merlot, Chardonnay, Moscato

*An automatic gratuity is added to parties 8 or more



STARTERS

CONCH FRITTERS

Served with curry sauce and cocktail sauce. 18

CONCH MEUNIERE

Lightly breaded Bahamian conch topped with garlic butter, Key Lime and Worcestershire. 20

★ CHARBROILED OYSTERS

½ dozen fresh oysters topped with garlic butter, wine, and Parmesan, then grilled. MP

★ Dozen raw oysters on the half shell* MP



CRACKED CONCH

Marinated conch, lightly battered and fried. Served with cocktail sauce. 19

FRIED PINK TOMATOES

Topped with goat cheese, balsamic reduction, and fresh basil ribbons. 13

★ NEW ORLEANS BBQ SHRIMP

Jumbo "peel & eat" Key West Pink Shrimp tossed with Cajun spices and a hint of heavy cream. 18

★ GRILLED AVOCADO

Brushed with olive oil, salt and pepper. Served with buttermilk ranch on the side. 13



★ TUNA SASHIMI

Seared, blackened and served with pickled ginger, wasabi and soy sauce. 17

STUFFED MUSHROOMS

Stuffed with jumbo lump crab stuffing and finished with bernaise. 15

CRAB CAKES

Served with mustard sauce. 15

★ BOILED PEANUTS

A Southern delicacy. Nicely spicy. Eat here or get some to go. 6 per lb.

TUNA POKE

Ahi tuna with avocado, and sriracha sauce, topped with sesame seeds and scallions 17

SOUPS

GUMBO

Sausage & chicken gumbo.
From our cookbook!
Cup 9 Bowl 11

★ BLACK BEAN SOUP

Cup 8 Bowl 10

HOUSEMADE TOMATO SOUP

Cup 8 Bowl 10

CONCH CHOWDER

Ground conch, fresh potatoes, tomatoes & spices.
Cup 9 Bowl 11

SALADS

★ FARMERS SALAD

Mixed greens, fresh vegetables, vine-ripened tomatoes, chopped egg and housemade garlic croutons. Enough to share.
Small 7 Large 14

JOE VS THE VOLCANO

Grilled Key West Pink Shrimp, spinach, noodles, grilled mango, avocado, tomato, cilantro, mint and roasted peanuts. Tossed with our Chili Lime dressing. 23

CLASSIC CAESAR SALAD

Hearts of romaine, tossed with our housemade Caesar dressing.
Topped with Parmesan and housemade garlic croutons. 12

★ SOUTHERN COBB

Fried buttermilk chicken tenders, Cheddar, hard boiled egg, bell peppers, baby greens, avocado, & fresh veggies. 18

May substitute grilled or blackened chicken

★ CHURRASCO SALAD

Grilled marinated skirt steak, grilled corn, diced tomatoes, black beans, cilantro, shredded cabbage, shredded romaine, and house Italian. 25

★ PECANS & GOAT CHEESE

Fresh baby spinach, candied pecans, goat cheese, pickled red onions, dried cranberries and raspberry vinaigrette. Enough to share.
Small 9 Large 16

★ WEDGE SALAD

Iceberg, grilled corn, tomatoes, housemade bacon, and Bleu Cheese dressing. 12

Add Chicken 8 • Mahi 10 • Yellowtail 13 • Steak 12 • Shrimp 12

Please ask your server about our daily specials! Vegan /Vegetarian menus available .

★ Can be made gluten free. Please specify with your server when you order.

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

*An automatic gratuity is added to parties 8 or more

ENTREES

★ CAST IRON MAHI

Fresh mahi mahi, lightly blackened and topped with smoked shrimp, diced tomato, garlic, shallots, and Creole cream.

Small 22 Large 30

WHOLE FRIED SNAPPER

Marinated in homemade mojo, dusted with fried chicken flour and fried. Drizzled with garlic butter. 30

★ CAPTAIN'S PLATTER

Florida lobster tail, fresh mahi, jumbo shrimp and scallops; broiled. 45

Add crab meat stuffing. 8

★ SNOW CRAB

Steamed and served with drawn butter on the side.

1 lb. dinner. Mkt. Price



★ BUTTER POACHED GRILLED LOBSTER

Florida lobster grilled with herbed key lime butter and served with extra on the side. 32

Twin tails. 52

Add crab meat stuffing. 8

★ SHRIMP & TOMATOES

Fried pink tomatoes topped with Key West Pink Shrimp in a light basil cream sauce. 30

★ FLORIDA STONE CRAB

Available during season:

October 15th thru May 2nd. Mkt. Price.

KEY LIME SEAFOOD PASTA

Mahi, mussels, shrimp and scallops with diced tomatoes and scallions in a key lime sauce. 36

BAYOU PASTA

Grilled chicken breast over pasta with Cajun Alfredo sauce. 24

★ CHURRASCO STEAK*

Marinated skirt steak grilled and served with fresh, housemade chimichurri sauce on the side. 34

★ CHICKEN & SHRIMP CURRY

Yellow curry with bananas, pineapple coconut milk and ginger. Served with red & green peppers with wild rice and topped with almonds, coconut, raisins, and housemade mango chutney. 32

★ GRILLED RIBEYE*

16-oz., grilled and topped with Gorgonzola & roasted yellow pepper compound butter. 40

CASUAL FARE



SWEET POTATO BURGER

Mashed sweet potatoes, white beans, tahini and a hint of spice. Grilled and served on a kaiser with jalapeño jelly on the side. 15

SHRIMP PO' BOY

Lightly breaded and fried. Served on a hoagie roll with shredded lettuce, tomato, pickles, and Tabasco mayo. 20

BALLYHOO'S FISH & FRIED TOMATO SANDWICH

Fresh mahi (choose grilled, blackened, jerked or fried) topped with a fried pink tomato, baby lettuces, and a side of remoulade. 17

Substitute yellowtail. 6

BETTY'S CHICKEN SANDWICH

Fried buttermilk chicken tenders, pickled onions, & housemade slaw.

Also available, chicken tender platter or grilled chicken breast plate. 16

CRAB CAKE SANDWICH

Served on a kaiser with mustard sauce on the side. 20

PIMENTO GRILLED CHEESE AND TOMATO SOUP

Homemade beer bread and housemade pimento cheese. Grilled until gooey and crispy and served with a cup of tomato soup on the side. 14

HOUSE GROUND BURGER*

½ pound of fresh (ground daily) ground chuck grilled to perfection and topped with cheese and bacon. 17



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FRESH SEAFOOD



SHRIMP

Jumbo, white shrimp. 24



YELLOWTAIL

A light, flaky snapper. Never grilled! 29



TUNA

A "Steak" fish. Choose blackened or grilled 30
Add wasabi cream. 3



MAHI

A white, mild fish. 25



SCALLOPS

Plump, juicy sea scallops. 36

Specialty Seafood Preparations:

- ★ **Meunière** Sautéed with white wine, key lime butter, garlic and Worcestershire sauce, add 5
- ★ **Picatta** Sautéed with garlic butter and capers, add 6
- ★ **Blackened** Coated with blackening spices and seared in an iron skillet, add 2
- ★ **Hemingway** Parmesan crusted, sautéed, and finished with crab meat and key lime butter, add 10
- Lorenzo** Egg washed, sautéed, topped with a crab cake and finished with bernaise, add 10

YOU HOOK IT, WE COOK IT

Bring your own *CLEANED* catch and we'll prepare it for you; up to 16 ounces per serving. 16.99 per serving



SIDES



French Fries • Sweet Potato Fries • Black Beans & Rice • Sliced Tomatoes
Sweet Potato Casserole with Marshmallows & Pecans
Sautéed Green Beans with Bacon Salt • Tossed to Order Cole Slaw
Sautéed Spinach • 5-Cheese Mac & Cheese • Roasted Mushrooms

HOUSEMADE DESSERTS

Key Lime Pie

Voted Best in Key Largo 8
Purchase a whole pie to go 35

★ Fresh Strawberry Sorbet 8

Bourbon Pecan Pie 8
with Chocolate Drizzle

**Carrot Cake with
Cream Cheese Frosting** 8

Mile High Peanut Butter Pie 9

Lava Cake with Vanilla Bean Ice Cream 10

Peanut Butter Oreo Cheesecake 9
Made in house

Deep Fried Oreos 6

Scoop of Vanilla Bean Ice Cream 4
Add scoop to any dessert 3

Ask your server for Special Dessert Selections

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