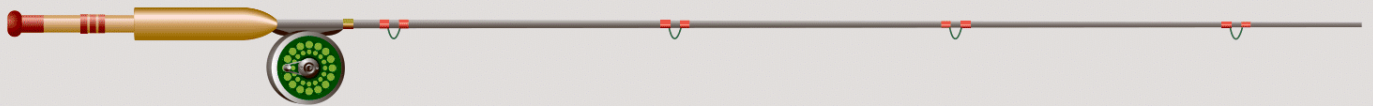


Welcome to

CHEF SALVADOR BARRIOS

SAL'S BALLYHOO'S



*Chef Crafted
Florida Keys Seafood
with a Dash of
Southern Hospitality*



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

Import

Heineken
Corona
Corona Familiar
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 Rosé

Mimosa Chandon Brut topped with fresh orange juice

Margarita A perfectly balanced, ready-to-drink margarita wine cocktail

SOFT DRINKS

Housemade Lemonade (no free refills)

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

Sparkling, Chandon Brut, California

*Nutty flavors of pear, apple and hint of citrus.
Pairs well with oysters and crab.*

Chardonnay, Terrazas Altos Plata, Argentina

*Very fresh and citric, Light notes of white fruits with toast notes
such as caramel. Delicate with outstanding vivacity.
Pairs well with fresh seafood, oysters and crab.*

Pinot Grigio, Anterra, Italy

*Crisp lemon citrus, with floral notes.
Pair with salad, shrimp and fresh fish and chicken.*

Rosé, Mateus, Barraida, Portugal

*Fruity flavors of strawberry and raspberry; dry still wine.
Pairs well with shrimp dishes and salads.*

Les Caprice de Clementine, Provence, France

*Lovely wine with notes of pear, berry, grapefruit and melon.
Pairs well with spicy dishes, chicken and salads.*

Sauvignon Blanc, Framingham, Marlborough, NZ

*Aromas of grapefruit, honey suckle and guava notes.
Pairs well with lobster, shrimp and stone crab.*

White Blend, Papa Figos, Douro Valley, Portugal

*Full body aromatic wine with notes of pineapple and mango,
dry finish. Pairs beautifully with oysters, crab and conch fritters.*

Cabernet, Flichman, Mendoza, Argentina

*Ripe cherry and notes of black berry, medium tannins.
Pairs well with burgers, poultry, and rib eye.*

Malbec, Finca Flichman Reserve, Mendoza, Argentina

*Plum and berry aromas with notes of toasted oak from barrel ageing.
Pairs well with fish, churrasco and steaks.*

Tempranillo, Montecillo Reserva, Rioja, Spain

*Notes of spice, vanilla and liquorice with a silky, long dry finish.
Pairs well with poultry, meats and charcuterie.*

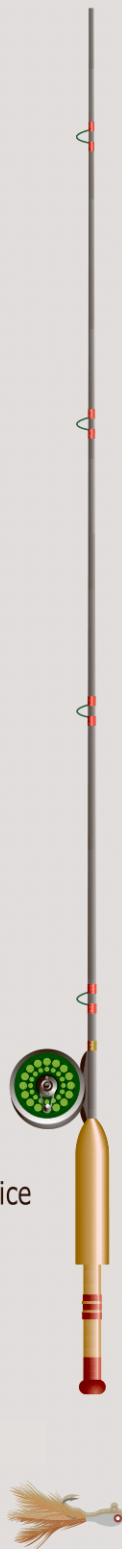
Pinot Noir, Sky Side, Central Coast California

*Bright fruit including cherry, rhubarb and raspberry, Beautiful lilac,
forest floor and fresh herbs. Pairs well with burgers and rib eye.*

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.

CONCH MEUNIERE

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

★ CHARBROILED OYSTERS

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

★ Dozen raw oysters on the half shell*



CRACKED CONCH

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

FRIED PINK TOMATOES

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

★ NEW ORLEANS BBQ SHRIMP

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

★ GRILLED AVOCADO

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



★ TUNA SASHIMI

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

STUFFED MUSHROOMS

Stuffed with jumbo lump crab stuffing and finished with bernaise.

CRAB CAKES

Served with mustard sauce.

★ BOILED PEANUTS

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

SOUPS

GUMBO

Sausage & chicken gumbo. From our cookbook!

★ BLACK BEAN SOUP

HOUSEMADE TOMATO SOUP

CONCH CHOWDER

Ground conch, fresh potatoes, tomatoes & spices.

SALADS

★ FARMERS SALAD

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

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.

CLASSIC CAESAR SALAD

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

★ SOUTHERN COBB

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

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.

★ PECANS & GOAT CHEESE

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

★ WEDGE SALAD

Iceberg, grilled corn, tomatoes, housemade bacon, and grilled onion Gorgonzola dressing.

Add Chicken • Mahi • Yellowtail • Steak • Shrimp

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.

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ENTREES

★ CAST IRON MAHI

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

WHOLE FRIED SNAPPER

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

★ CAPTAIN'S PLATTER

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

★ 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.
Twin tails.

★ SHRIMP & TOMATOES

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

★ CHICKEN FRANÇAISE

Two 6-oz. chicken breasts, egg washed with lemon butter white wine sauce.

★ 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.

BAYOU PASTA

Grilled chicken breast over pasta with Cajun Alfredo sauce.

★ CHURRASCO STEAK*

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

★ 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.

★ GRILLED RIBEYE*

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



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.

CASUAL FARE

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.



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.

SHRIMP & OYSTER PO' BOY

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

BETTY'S CHICKEN SANDWICH

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

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

HOUSE GROUND BURGER*

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

CRAB CAKE SANDWICH

Served on a kaiser with mustard sauce on the side.



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FRESH SEAFOOD



SHRIMP

Jumbo, white shrimp.



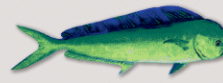
YELLOWTAIL

A light, flaky snapper. Never grilled!



TUNA

A "Steak" fish. Choose blackened or grilled



MAHI

A white, mild fish.



SCALLOPS

Plump, juicy sea scallops.

Specialty Seafood Preparations:

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

YOU HOOK IT, WE COOK IT

Bring your own *CLEANED* catch and we'll prepare it for you; up to 8 ounces per serving.



SIDES



French Fries • Sweet Potato Fries • Black Beans & Rice • Sliced Tomatoes

Sweet Potato Casserole with Marshmallows & Pecans

Sauteed Green Beans with Bacon Salt • Tossed to Order Cole Slaw

Sauteed Spinach • 5-Cheese Mac & Cheese • Roasted Mushrooms

HOUSEMADE DESSERTS

Key Lime Pie

Voted Best in Key Largo

Purchase a whole pie to go

Fresh Strawberry Sorbet

Bourbon Pecan Pie
with Chocolate Drizzle

Carrot Cake with
Cream Cheese Frosting

Mile High Peanut Butter Pie

Lava Cake with Vanilla Bean Ice Cream

Peanut Butter Oreo Cheesecake
Made in house

Deep Fried Oreos

Scoop of Vanilla Bean Ice Cream

Ask your server for Special Dessert Selections

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