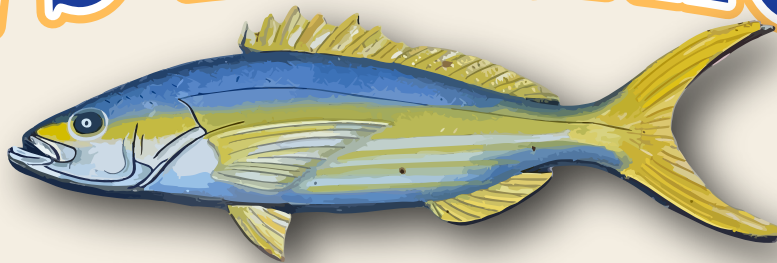
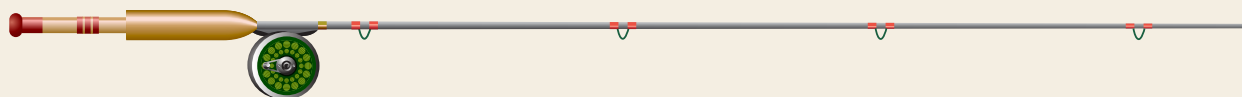


CHEF SALVADOR BARRIOS

SAL'S BALLYHOOS



Chef-Crafted Florida Keys Kitchen



STARTERS

CONCH FRITTERS

Housemade conch fritters with curry and cocktail sauces 19

CRAB CAKES

House crab cakes with mustard sauce 18

FRIED PINK TOMATOES

Fried pink tomatoes with goat cheese, balsamic, and fresh basil 14

★ CHARBROILED OYSTERS*

Half dozen oysters with garlic butter, wine, and parmesan, then grilled MP



CONCH MEUNIÈRE

Lightly breaded conch with garlic butter, Key Lime, and Worcestershire 22

★ NEW ORLEANS BBQ SHRIMP

Peel-and-eat shrimp with Cajun spices and a touch of cream 19

★ GRILLED AVOCADO

Grilled avocado with olive oil, salt and pepper. Ranch on the side 14

★ RAW OYSTERS ON THE HALF SHELL*

Half Dozen | Dozen oysters on the half shell MP

★ TUNA SASHIMI*

Lightly blackened ahi with pickled ginger, wasabi, and soy sauce 18

CRACKED CONCH

Marinated conch, dusted in flour and fried, with cocktail sauce 20

STUFFED MUSHROOMS

Mushrooms stuffed with jumbo lump crab, finished with Béarnaise 17

★ BOILED PEANUTS

Southern boiled peanuts with sea salt and warm spices 7

TUNA POKE*

Ahi tuna with avocado and poke sauce, finished with sesame and scallions 18



SOUPS

CONCH CHOWDER

Bahamian-style tomato broth, conch, potatoes
Cup 10 | Bowl 12

GUMBO

Andouille sausage and chicken, vegetables
Cup 10 | Bowl 12

★ BLACK BEAN SOUP

Vegetarian black beans, vegetables
Cup 10 | Bowl 12

TOMATO SOUP

Tomato, basil, garden herbs
Cup 8 | Bowl 10

SALADS

JOE V. THE VOLCANO

Grilled shrimp, spinach, noodles, grilled mango, avocado, tomato, cilantro, mint, roasted peanuts, chili lime dressing 25

★ FARMERS SALAD

Mixed greens, tomatoes, chopped egg, fresh vegetables, housemade garlic croutons 15

CAESAR SALAD

Romaine, house Caesar, Parmesan, housemade garlic croutons 13

★ SOUTHERN COBB

Fried chicken tenders, cheddar, hard-boiled egg, bell peppers, mixed greens, avocado, fresh vegetables. Sub grilled or blackened chicken upon request 20

★ CHURRASCO SALAD

Grilled marinated skirt steak, grilled corn, tomatoes, black beans, cilantro, shredded cabbage, romaine, house Italian 27

★ PECANS & GOAT CHEESE

Baby spinach, candied pecans, goat cheese, pickled red onion, dried cranberries, raspberry vinaigrette 18

★ WEDGE SALAD

Iceberg lettuce, red onion, tomatoes, bacon, blue cheese dressing 14

Additions:

Chicken 8 | Mahi-mahi 10 | Shrimp 12
Yellowtail 13 | Steak 13

★ 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

A 3% surcharge is applied to credit card payments. Cash and debit are accepted with no surcharge

A 20% gratuity is added to parties 8 or more

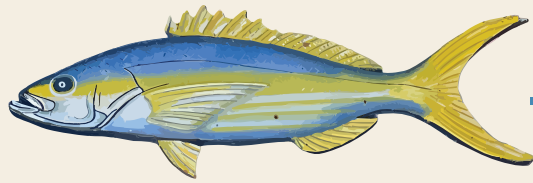


@ballyhooskeylargo



@salsballyhoos





HANDHELDS

BALLYHOO'S FISH & FRIED TOMATO SANDWICH

Mahi-mahi (choose grilled, blackened, jerked, or fried), fried pink tomato, lettuce, remoulade 18
Sub yellowtail +6

CHICKEN TENDER PLATTER

Mojo-marinated grilled or fried chicken tenders 18

HOUSE BURGER

Half-pound burger, American cheese, bacon, lettuce, onion, tomato, toasted brioche bun 18

CRAB CAKE SANDWICH

House crab cake, brioche bun, mustard sauce 22

BETTY'S FRIED CHICKEN SANDWICH

Fried chicken tenders, pickled onions, house slaw, hoagie roll 17



SHRIMP PO' BOY

Fried shrimp, lettuce, tomato, pickles, Tabasco mayo, hoagie roll 21

SWEET POTATO BURGER

Sweet potato and white bean patty, brioche bun, jalapeño jelly 16

PIMENTO GRILLED CHEESE & TOMATO SOUP

Housemade pimento cheese, grilled beer bread, cup of tomato soup 16



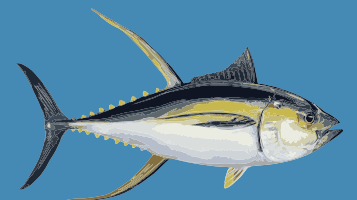
SHRIMP

White shrimp 26



YELLOWTAIL

Best sautéed or blackened. Never grilled 32



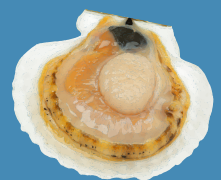
TUNA*

Firm, steak-cut fish with rich flavor 33



MAHI-MAHI

Mild, flaky white fish 27



SCALLOPS

Sweet, tender sea scallops 38

MAINS

★ CAST IRON MAHI-MAHI

Mahi-mahi, blackened, served with smoked shrimp, tomatoes, garlic, shallots, finished with Creole cream 32

★ CAPTAIN'S PLATTER

Broiled lobster tail, mahi-mahi, shrimp, scallops 50
Add crab meat stuffing +9

★ CHICKEN & SHRIMP CURRY

Yellow coconut curry with pineapple and ginger, served over white rice with red and green peppers, finished with housemade mango chutney 34

WHOLE FRIED SNAPPER

Whole snapper, house mojo marinade, lightly dredged and fried crisp, finished with garlic butter 35

★ SNOW CRAB DINNER

Steamed snow crab legs, drawn butter MP

★ CHURRASCO STEAK

Marinated skirt steak, grilled and served with house chimichurri 36

BAYOU PASTA

Grilled chicken breast over pasta with Cajun Alfredo 24

★ BUTTER POACHED GRILLED LOBSTER

Lobster, grilled and finished with herb Key Lime butter, served with extra on the side 36
Twin tails 58
Add crab meat stuffing +9

★ SHRIMP & TOMATOES

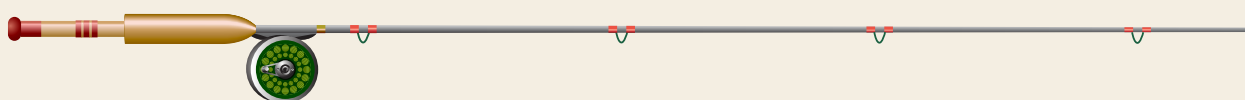
Crispy fried pink tomatoes topped with shrimp in a light basil cream sauce 30

KEY LIME SEAFOOD PASTA

Mahi-mahi, mussels, shrimp, and scallops tossed with tomatoes and scallions in a bright Key Lime sauce 37

YOU HOOK IT, WE COOK IT

Bring your own **cleaned** catch and we'll prepare it your way. Up to 8 oz per serving (or 1 lobster tail)
Includes one side 18.99



SIDES

French Fries • Sweet Potato Fries • Black Beans & Rice • Sliced Tomatoes
Sautéed Green Beans with Bacon Salt • Coleslaw (Tossed-to-Order) • Roasted Mushrooms
Five-Cheese Mac & Cheese +2 • Sweet Potato Casserole with Marshmallows & Pecans +2

DESSERTS

SAL'S ORIGINAL KEY LIME PIE

Traditional Florida Key Lime Pie with graham cracker crust and toasted meringue 9
Whole pies baked daily 50

MILE-HIGH PEANUT BUTTER PIE

Whipped peanut butter and cream cheese filling, chocolate ganache 10

BOURBON PECAN PIE

Chocolate drizzle 9

FRESH STRAWBERRY SORBET 9

LAVA CAKE WITH VANILLA BEAN ICE CREAM

Warm chocolate cake, molten center 12

PEANUT BUTTER OREO CHEESECAKE

Peanut butter cheesecake, Oreo cookie crust 10

CARROT CAKE

Cream cheese frosting 9

DEEP FRIED OREOS WITH VANILLA BEAN ICE CREAM 12

SPECIALTY Seafood PREPARATION

★ MEUNIÈRE

Sautéed with white wine, lime butter, garlic, and Worcestershire 6

★ PICCATA

Sautéed with garlic butter and capers 7

★ BLACKENED

Spice-crusted and seared in a hot iron skillet 3

★ HEMINGWAY

Parmesan-crusted, sautéed, finished with crab meat and lime butter 12

LORENZO

Egg-washed, sautéed, topped with a crab cake and béarnaise 12

VEGAN/VEGETARIAN MENU AVAILABLE UPON REQUEST

**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*