

Hemingway's Tavern

1800 W Hibiscus Blvd #115 32901-2629 · +13218029648 · Updated: Jan 14, 2026

[View online menu](#)



SNEAK PREVIEWS 14

TOSTONES DE CERDO ASADO

\$11.00

Fresh pressed, twice fried green plantains topped mojo pork or chicken, coconut sugar and habanero maple syrup.

BLACK BEAN HUMMUS

\$10.50

House made black bean hummus garnished with queso fresco and scallions. Served with soft naan bread for dipping.

CUBAN PORK EMPANADAS

AVAILABLE OPTIONS

Flaky pastry crusts stuffed with mojo pork, fried and served with guava BBQ sauce.

\$10.00

Extra empanadas:

\$3.00

LOBSTER SPINACH AND ARTICHOKE DIP

\$19.50

Warm Maine lobster dip served with toasted naan bread.

NEW RELEASE - OLIVE TAPENADE BRUSCHETTA

\$12.00

Grilled garlic crostini topped with olive tapenade.

CHARRED OCTOPUS & HASH

\$19.50

Charred octopus tentacle served with chorizo-yuca hash and chimichurri sauce.

TAVERN SMOKED WINGS

\$15.50

Eight chicken wings seasoned then smoked, fried crispy, and tossed in your choice of guava BBQ, Tuscan parmesan, buffalo jerk, pineapple cilantro chili, or hot honey.

CONCH FRITTERS

Homemade, golden fried, and served with island remoulade.

DRUNKEN SHRIMP COCKTAIL

\$13.00

Five sweet white shrimp simmered in Intracoastal Southern Style Amber Ale. Served with Key Lime Cocktail Sauce.

YARD BIRD ON A STICK

\$12.00

Island-spiced chicken skewers with avocado lime dipping sauce.

TRUFFLE FRIES

\$12.00

Bowl of crispy fries tossed in truffle oil and topped with freshly grated Parmesan cheese.

SMOKED FISH DIP

\$11.50

Served with a sweet jalapeño relish, homemade plantain chips, and crackers.

GUCAMOLE & CHIPS

\$13.50

Homemade guacamole served with plantain chips and pico de gallo.

NOTICE:

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness.

SOUPS & SALADS 7

SALAD COMBO

\$11.00

A small House or Caesar salad with a cup of soup.

BAHAMIAN CONCH CHOWDER

Island-style chowder with ground conch.

CARIBBEAN BLACK BEAN SOUP

An island inspired vegan black bean soup.

HOUSE SALAD

A blend of mixed greens, tomatoes, red onions, carrots, radishes, and cucumbers.

WEDGED CAESAR

Petite romaine, aged Parmesan cheese, and focaccia croutons.

SPRING SPINACH SALAD

\$16.50

Spinach, kale, blueberries, strawberries, grilled pineapple, candied walnuts, gorgonzola cheese and raspberry balsamic vinaigrette.

MEDITERRANEAN SALAD

\$16.00

Mixed greens, olives, red onions, cucumbers, feta cheese, chickpeas, grape tomatoes. Served with roasted red pepper vinaigrette.

BURGERS 6

PREMIERE BURGER

\$13.00

Served on a toasted brioche bun. Choice of cheddar, American, Swiss or smoked mozzarella cheeses.

GUAVA BBQ BURGER

\$15.00

With bacon, cheddar cheese, guava BBQ sauce and crispy onion strings.

MUSHROOM SWISS BURGER

\$17.00

With truffle herb mayo, a breaded and fried portabella mushroom cap and Swiss cheese.

HAVANA BURGER

\$16.00

Topped with mojo pork, jalapeños, guava jalapeño aioli, rum-glazed onions, and melted Swiss.

BIG GAME BURGER

\$19.00

Grass fed bison patty served on a brioche bun topped with avocado, fried over easy egg and a balsamic glaze.

GARBANZO BURGER

\$13.50

House-made chickpea patty with red pepper aioli, lettuce, tomato, onion and pickle, served on a brioche bun.

SANDWICHES 9

SIGNATURE SANDWICH-PAPA'S CUBAN

Slow roasted mojo pork, shaved ham, classic yellow mustard, Swiss cheese, and pickle slices on pressed authentic Cuban bread.

CUBAN COMBO **\$13.50**

A whole Cuban sandwich with choice of regular side or a small salad or soup cup.

NEW RELEASE - CUBANO DE LANGOSTA **\$24.00**

Cilantro butter poached lobster knuckle and claw meat, shaved ham, classic yellow mustard, Swiss, pickle slices, and remoulade sauce on a pressed authentic Cuban bread.

MOJO PORK GRILLED CHEESE **\$13.00**

Smoked mozzarella and cheddar on Texas toast with truffle mayo, bacon-onion jam, and our mojo pork.

CAPRESE CHICKEN MELT **\$17.00**

Grilled chicken served on coconut bread with fresh basil, thin sliced tomato, melted fresh mozzarella cheese, creamy pesto aioli and a rich balsamic glaze.

SNAPPER SANDWICH **\$17.00**

Grilled, blackened, jerked or fried snapper fillet with spicy tartar sauce, lettuce, tomato, onion and pickle served on a toasted brioche bun

Island Steak Sandwich **\$20.00**

Chimichurri marinated sirloin on coconut bread with a jalapeño guava aioli, lettuce, tomato, rum glazed onions, and fried sweet plantains.

NEW RELEASE - BUFFALO JERK CHICKEN **\$19.00**

Fried chicken thighs tossed in buffalo jerk sauce, topped with gorgonzola served on brioche bun with celery ranch, bacon, lettuce, tomato, onion and pickle.

TROPICAL PORK SANDWICH **\$14.00**

Mojo pulled pork tossed with our guava BBQ sauce and roasted pineapple salsa served on a toasted brioche bun.

MAIN EVENT 8

KEY WEST BOWL

AVAILABLE OPTIONS

Pulled mojo pork or chicken over seasoned black beans and jasmine rice with chimichurri sauce, grilled pineapple salsa and fried plantains. Substitute snapper, crab cake or shrimp for four bucks, lobster for eight bucks.

\$15.50

Sub Snapper or Shrimp: \$5.00

Sub Lobster or Skirt Steak:

\$9.00

SNAPPER HEMINGWAY **\$29.00**

Pan-fried panko-crusting snapper fillet topped with lump crab meat beurre blanc and served with rice caribe and grilled asparagus.

SANTIAGO'S CATCH

Crispy fried whole fish topped with chimichurri, served with red beans and rice, vegetable medley, tostones and authentic homemade Old Sour Sauce.

NEW RELEASE - OSSOBUCCO **\$32.00**

Braised pork shank served over garlic mashed potatoes, vegetable medley and Chianti Demi Glaze

ERNEST'S RIB PLATTER **\$23.00**

One pound of our smoked in-house baby back ribs, basted with guava BBQ sauce and served with fries and pineapple coconut coleslaw. Truffle your fries for two bucks.

NEW RELEASE - LOBSTER RAVIOLI**\$26.00**

Served with lobster Sherry bechamel, garnished with parmesan cheese and baby arugula nest.

LINGUINI CARBONARA**AVAILABLE OPTIONS**

Crispy bacon, caramelized onions, Parmesan cheese, cream sauce, finished with egg yolk and served with naan bread.

\$14.50

Add Chicken: \$5.00

Add Shrimp or Snapper: \$9.00

Add Sirloin or Lobster: \$13.00

TAVERN TACOS**AVAILABLE OPTIONS**

Grilled flour tortillas, fresh jalapeños, sweet pickled onions, radish, shredded cabbage, queso fresco, and cilantro lime sauce. Choose mojo pork or chicken. Substitute shrimp or snapper for five bucks, skirt steak or lobster for nine bucks.

\$12.50

Add Guacamole: \$2.00

Sub Shrimp or Snapper: \$5.00

Sub Skirt Steak or Lobster:

\$9.00

VEGETARIAN 2**CHICKPEA PASTA PRIMAVERA PASTA****\$16.00**

Zucchini, yellow squash, red onions, carrots, red and green bell peppers, grape tomatoes, broccoli and parmesan cheese tossed on lemon caper vinaigrette chickpea penne pasta

GRILLED GARDEN STACK**\$13.00**

Made with grilled zucchini, yellow squash, scallions, red onions, and portabella mushroom, topped with smoked mozzarella, roasted red pepper aioli and a balsamic glaze. Choose between being served on coconut bread or served with a side salad.

SIDES 8**VEGETABLE MEDLEY****\$4.50****TOSTONES****\$4.50****FRENCH FRIES****\$4.50****FRIED PLANTAINS****\$4.50****PLANTAIN CHIPS****\$4.50****YUCCA FRIES****\$4.50****GRILLED PINEAPPLE SLAW****\$4.50****BLACK BEANS AND RICE****\$4.50****PREMIUM SIDES 8****ASPARAGUS****\$6.50****MAC 'N CHEESE****\$6.50****RICE CARIBE****\$6.50**

RED BEANS & RICE	\$6.50
PARMESAN GARLIC BROCCOLI	\$6.50
LOADED GARLIC MASHED POTATOES	\$6.50
TRUFFLE FRIES	\$6.50
TRUFFLE YUCA FRIES	\$6.50

DESSERTS & COFFEES 11

KEY LIME PIE	\$7.00
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Homemade and topped with whipped cream and toasted coconut.

PINEAPPLE UPSIDE DOWN CAKE	\$7.00
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Served hot with caramel sauce, whipped cream, and a cherry.

ULTIMATE BROWNIE	\$7.00
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Hot brownie with vanilla ice cream and caramel popcorn then dusted with powdered sugar.

SWEET PLANTAIN BREAD PUDDING	\$8.00
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Homemade with Cuban and coconut bread, served warm with caramel sauce, whipped cream and creme Anglaise.

GUAVA CHEESECAKE	\$7.00
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Guava flavored cheesecake served with guava sauce, whipped cream and blueberries.

FRENCH BEIGNETS	\$4.00
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Paris Style Donuts Dusted in Powdered Sugar. Made Fresh to Order.

CAFÉ CON LECHE	AVAILABLE OPTIONS
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Cuban espresso shot topped with steamed milk, served with or without sugar.

Single: \$3.50

Double: \$4.50

ICED CAFÉ CON LECHE	AVAILABLE OPTIONS
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Cuban espresso shot topped with milk, served over ice with or without sugar.

Single: \$3.50

Double: \$4.50

CAFÉ AMERICANO	AVAILABLE OPTIONS
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Cuban espresso shot, topped with hot water, served with or without sugar.

Single: \$2.50

Double: \$3.50

CAFÉ CLASICO	\$3.00
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Classic American brewed coffee.

CAFÉ CUBANO	AVAILABLE OPTIONS
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Cuban espresso shot served with or without sugar.

Single: \$2.50

Double: \$3.50

BITES 5

HAM CROQUETTES (2) **\$1.00**

Mashed potato and ham, breaded then crispy fried.

PAN CUBANO **\$3.00**

Cuban bread toasted with butter.

MOZZARELLA TOSTADA **\$5.00**

Cuban bread toasted with smoked mozzarella.

SPINACH & CARAMELIZED ONION QUICHE **\$6.00**

Baked custard served warm or cold.

CHORIZO & MANCHEGO TURNOVERS **\$4.00**

Stuffed baked puff pastry.

HANDHELDS 4

THE BARCELONA **\$8.00**

Chorizo Patty, Fried Egg, Manchego Cheese, Tomato Aioli, and Arugula on an English Muffin.

FOCACCIA BREAKFAST BLT **\$8.00**

Fried Egg, Bacon, Lettuce, Tomato, Smoked Mozzarella, and Truffle Mayo on Focaccia Bread.

AVOCADO TOAST **\$9.00**

Toasted Cuban Bread topped with House Guacamole, Pico de Gallo, Everything seasoning, and a Balsamic Glaze Drizzle.

SIGNATURE CUBAN SANDWICH **\$11.00**

Slow roasted mojo pork, shaved ham, classic yellow mustard, Swiss cheese, and pickle slices on pressed authentic Cuban bread.

GUILTY PLEASURES 5

GUAVA & CHEESE PASTRY **\$3.00**

QUESITO* **\$3.00**

GUAVA CHEESECAKE **\$7.00**

KEY LIME PIE **\$7.00**

FRENCH BEIGNETS **\$6.00**

French Quarter Style Donuts Dusted in Powdered Sugar. Made fresh to Order. 4 for \$6

BEVERAGES 4

CAFÉ CON LECHE

Cuban espresso shot topped with steamed milk, served with or without sugar.

AVAILABLE OPTIONS

Single: \$3.50

Double: \$4.50

CAFÉ AMERICANO

Cuban espresso shot, topped with hot water, served with or without sugar.

AVAILABLE OPTIONS

Single: \$2.50

Double: \$3.50

CAFÉ CLASICO**\$3.00**

Classic American brewed coffee.

CAFÉ CUBANO**AVAILABLE OPTIONS**

Cuban espresso shot served with or without sugar.

Single: \$2.50

Double: \$3.50

ALL DAY SPECIALS 3**MARGARITA MONDAY**

2 for 1 on all Margaritas every Monday!

'TINI TUESDAY**\$5.00**

\$5 Martini's All Day Monday!

WINE WEDNESDAY

1/2 Off All Bottles of Wine every Wednesday!

CONCH THIRTY HAPPY HOUR 10**Draft Beer****\$1.00****Specialty Cocktails****\$2.00****Well Liquors****\$4.00****Well Margaritas****\$5.00****Draft Wines****\$7.00****Monday - Truffle Fries App****\$6.00****Tuesday - Conch Fritters****\$6.00**

Catch the Conch Fritters Special every Tuesday during Conch Thirty Happy Hour 3:29PM-6:39PM Only!

Wednesday - Boneless Wings**\$3.00**

Boneless Wings Special available every Wednesday during Conch Thirty Happy Hour 3:29PM-6:39PM Only!

Thursday - Fish Dip**\$6.00**

Catch the Fish Dip special every Thursday during Conch Thirty Happy Hour 3:29PM-6:39PM Only!

Friday - Shrimp Cocktail**\$6.00****BRUNCH PLATES** 7**FLORIBBEAN SHRIMP & GRITS****\$17.00**

Seared blackened shrimp, cilantro Swiss polenta, and bacon pepper gravy topped with an arugula garnish.

COCONUT RUM FRENCH TOAST**\$11.50**

Served with plantain butter, maple syrup, and whipped cream.

CHICKEN & WAFFLE SLIDERS	\$15.50
Belgian waffle, crispy fried chicken thighs served with plantain butter and habanero maple syrup.	
FRUIT PLATTER	\$11.50
Seasonal assortment of fresh fruit.	
PAPA'S BREAKFAST PLATTER	\$12.00
Two eggs cooked how you wish with home fries, English muffin, and choice of bacon or ham.	
ERNEST'S POWER BOWL	\$14.00
Black beans, jasmine rice, 3 fried eggs, chimichurri, guacamole, pico de gallo, and 3 sweet plantains.	
Truffle Avocado BLT	\$13.50
Apple cider bacon with leaf lettuce, fresh sliced tomatoes and avocado truffle aioli on toasted Cuban bread.	
EGGS BENEDICT 5	
CLASSIC BENEDICT	\$13.00
Eggs sous-vide to perfection over shaved ham on an English muffin topped with hollandaise.	
HAVANA DREAM BENEDICT	\$14.00
Mojo citrus pulled pork topped with eggs sous-vide to perfection on an English muffin topped with paprika hollandaise.	
YARD BIRD BENEDICT	\$16.00
Shredded mojo chicken, sweet plantains, rum onions with eggs sous-vide to perfection on an English muffin topped with hollandaise and jalapeños.	
NEW RELEASE - Fried Green Tomato & Garbanzo Benedict*	\$14.00
Fried green tomatoes topped with seared garbanzo patty, red pepper aioli, eggs sous-vide to perfection, baby arugula and hollandaise.	
LOBSTER BENEDICT	\$24.00
Claw and knuckle lobster meat poached in cilantro butter with eggs sous-vide to perfection on an English muffin, topped with hollandaise.	

THE PERFECT COMPLIMENT 1

MIMOSA	AVAILABLE OPTIONS
	\$6.00
	Carafe: \$20.00

TAVERN CLASSICS 10

TAVERN MARGARITA	\$10.00
1800 Silver Tequila, Patron Citronge liqueur, fresh lime juice and simple syrup.	
MARGARITA HEMINGWAY	\$13.00
1800 Silver Tequila, Grand Marnier, fresh lime juice, agave nectar and orange juice.	
1800 HIBISCUS MARGARITA	\$10.00
1800 Silver Tequila, Triple Sec, fresh lime juice and homemade hibiscus infused syrup. Served with a sugar rim.	

GRAPEFRUIT AND BASIL-TINI	\$10.00
Deep Eddy Grapefruit Vodka, fresh basil, ruby red grapefruit juice, agave nectar and lime juice.	
Coconut Guava-tini	\$9.00
Bacardi Coconut rum, coconut cream, guava syrup and lime juice.	
KEY LIME PIE MARTINI	\$10.00
Three Olives Vanilla Vodka, Licor 43, fresh lime juice and coconut crème. Served with a graham cracker rim.	
FRESH ESPRESSO MARTINI	\$9.00
Three Olives Vanilla Vodka, Kahlua and a shot of our fresh espresso.	
TRADITIONAL CUBAN MOJITO	\$9.00
Flor de Cana silver rum with lime juice, mint, simple syrup and topped with soda water.	
PINEAPPLE MOJITO	\$9.00
Bacardi pineapple rum with lime juice, mint, pineapple juice, simple syrup and topped with soda water.	
HIBISCUS MOJITO	\$9.00
Flor de Cana silver rum with lime juice, mint, homemade hibiscus infused syrup and topped with soda water.	
KEY WEST FAVORITES 6	
PAPA'S LEMONADE	\$9.00
Svedka Raspberry and Citrus Vodkas, lemonade and a splash of cranberry juice.	
PAIN KILLAR	\$11.00
Papa's Pilar Dark and Blonde Rums, coconut crème, fresh orange juice and pineapple juice topped with grated nutmeg.	
SOUTHERNMOST MULE	\$10.00
Papa's Pilar Blonde Rum, ginger puree, lime juice and ginger beer served in a classic copper mug.	
HURRICANE ERNEST	\$12.00
Gosling's and Mount Gay Rums, passion fruit syrup, hibiscus syrup and fresh lemon juice, topped with overproof rum.	
Pilar Sherry Cask Old Fashioned	\$16.00
Hemingway's exclusive Papa's Pilar sherry cask aged dark rum, Dry curacao, orange bitters, and Luxardo Maraschino cherry.	
The Unforgettable	\$11.00
Vanilla Vodka, Ginger beer, blueberries and basil come together to create an unforgettable taste adventure!	

DRAFT BEER 1

BEER ON TAP

Bud Light, Intracoastal Southern Style, Intracoastal Dragon Point, Stella Artois

BOTTLED BEER 1

BEER BY THE BOTTLE

Angry Orchard, Becks Non Alcoholic, Blue Moon Belgian White, Budweiser, Bud Light, Cigar City Jai Alai, Coors Light, Corona Light, Corona Extra, Dogfish Head 90 Minute IPA, Florida Lager, Funky Buddha Floridian, Guinness, Heineken, Hoegaarden, Keybilly, Lagunitas IPA, Landshark, Michelob Ultra, Miller Lite, New Belgium Fat Tire, Omission, Orange Blossom Pilsner, Yeungling

WINE 21

DRAFT WINE - WHITE

Hess Chardonnay Shirttail Creek

AVAILABLE OPTIONS

\$10.00

1 Liter Carafe: \$58.00

DRAFT WINE - RED

Saintsbury Pinot Noir

AVAILABLE OPTIONS

\$12.00

1 Liter Carafe: \$70.00

WHITE - WHITE ZINFANDEL

Buehler

AVAILABLE OPTIONS

\$7.50

Bottle: \$28.00

WHITE - CHARDONNAY

Avalon

AVAILABLE OPTIONS

\$7.50

Bottle: \$28.00

WHITE - SAUVIGNON BLANC

Whitehaven

AVAILABLE OPTIONS

\$9.50

Bottle: \$36.00

WHITE - MOSCATO

Corvo

AVAILABLE OPTIONS

\$7.50

Bottle: \$28.00

WHITE - PINOT GRIGIO

Ecco Domani

AVAILABLE OPTIONS

\$7.50

Bottle: \$28.00

WHITE - RIESLING

Blufield, Germany

AVAILABLE OPTIONS

\$7.50

Bottle: \$28.00

WHITE - GRENACHE ROSÉ

Notorious Pink, France

AVAILABLE OPTIONS

\$10.50

Bottle: \$40.00

WHITE - SAUVIGNON BLANC

Bonterra

\$34.00

WHITE - PINOT GRIGIO

Maso Canali

\$38.00

WHITE - SAUVIGNON BLANC

Sauvion Sancerre 2020, France

\$90.00

SPARKLING WHITE**\$12.00**

La Marca Prosecco

RED - CABERNET**AVAILABLE OPTIONS**

Avalon

\$7.50

Bottle: \$28.00

RED - MERLOT**AVAILABLE OPTIONS**

Santa Emma

\$7.50

Bottle: \$28.00

RED - CABARNET SAUVIGNON**AVAILABLE OPTIONS**

Broadside, California

\$9.00

Bottle: \$34.00

RED - MALBEC**AVAILABLE OPTIONS**

Bodega Norton Reserve

\$11.00

Bottle: \$42.00

RED _ CHIANTI CLASSICO**\$50.00**

Brollo, Italy

RED - RED BLEND**\$93.00**

Château des Laurets 2015, France

RED - SUPER TUSCAN**\$140.00**

Prima Pietra 2016, Italy

RED - CHIANTI CLASSICO**\$150.00**

Badia A Passignano 2017, Italy

GLUTEN-FRIENDLY SNEAK PREVIEWS 3**BLACK BEAN HUMMUS****\$10.50**

A made in house black bean spread with island spices served with plantain chips for dipping and garnished with queso fresco and scallions.

CHARRED OCTOPUS & HASH**\$19.50**

Sous vide octopus tentacle charred on fire grill served with a chorizo-yuca hash and chimichurri.

YARD BIRD ON A STICK**\$11.00**

Island spiced chicken skewers with cilantro lime dipping sauce.

GLUTEN-FRIENDLY SOUPS & SALADS 5**CARIBBEAN BLACK BEAN SOUP****AVAILABLE OPTIONS**

An island inspired vegan black bean soup.

Cup: \$3.50

Bowl: \$5.50

HOUSE SALAD**AVAILABLE OPTIONS**

A blend of mixed greens, tomatoes, red onions, carrots, radishes and cucumbers.

Small: \$6.50

Large: \$11.00

SPRING SPINACH SALAD	\$16.50
Spinach, kale, blueberries, strawberries, grilled pineapple, candied walnuts, gorgonzola cheese and raspberry balsamic vinaigrette.	
GRILLED GARDEN STACK SALAD	\$13.00
Grilled zucchini, yellow squash, scallions, red onions and portabella. Topped with smoked mozzarella, roasted red pepper aioli and balsamic glaze served with a small house salad.	
NEW RELEASE - MEDITERRANEAN SALAD	\$16.00
Mixed greens, olives, red onions, cucumbers, feta cheese, chickpeas, grape tomatoes. Served with roasted red pepper vinaigrette.	
GLUTEN-FRIENDLY MAIN EVENT 3	
NEW RELEASE - CHICKPEA PRIMAVERA PASTA	\$16.00
Zucchini, yellow squash, red onions, carrots, red and green bell peppers, grape tomatoes, broccoli and parmesan cheese tossed on lemon caper vinaigrette chickpea penne pasta	
ERNEST'S RIB PLATTER	\$23.00
One pound of our smoked in-house baby back ribs, basted with guava BBQ sauce and served with pineapple coconut coleslaw and an additional side of your choosing.	
AU GRATIN FILET	\$45.00
8 oz Chimi marinated fire grilled beef filet topped with boursin cheese, grilled asparagus, au gratin potatoes and bacon pepper gravy.	
GLUTEN-FRIENDLY SIDES 5	
VEGETABLE MEDLEY	\$4.50
TOSTONES	\$4.50
FRIED PLANTAINS	\$4.50
YUCA FRIES	\$4.50
PLANTAIN CHIPS	\$4.50
GLUTEN-FRIENDLY PREMIUM SIDES 1	
ASPARAGUS	\$6.50
CATERING ITEMS 13	
WINGS	\$70.00
Served with celery, carrots, 8oz ranch or blue cheese. 50pc \$70 100PC \$125	
CUBAN	\$80.00
One half per person. 20 for \$80	
EMPANADAS	\$45.00
Served with 8oz BBQ sauce 36 for \$45	

BEEF SLIDERS	\$35.00
10 for \$35 20 for \$65	
BLACK BEAN SOUP	\$4.00
Pint \$4 Quart \$8 Gallon \$30	
CONCH CHOWDER	\$10.00
Pint \$10 Quart \$20 Gallon \$70	
CAESER SALAD	\$40.00
Half Pan \$40 Full Pan \$80	
HOUSE SALAD	\$40.00
Half Pan \$40 Full Pan \$80	
RIBS	\$60.00
Half Pan \$60 Full Pan \$100	
SHRIMP COCKTAIL	\$80.00
30 for \$80 60 for \$140	
TROPICAL PORK SLIDERS	\$20.00
10 for \$20 20 for \$35	
KEY LIME PIE	\$45.00
1 Whole Pie (7 Slices)	
GUAVA CHEESECAKE	\$60.00
1 Whole Cake (12 Slices)	