

APPETIZERS

View our wine and craft beer selection or ask your server for a recommendation for the perfect pairing

Key West Conch Fritters 9

Key West conch fritters with Miami-style mustard sauce and orange spice

Orange-Ginger Chicken Lollipops 12

Asian orange-ginger glazed chicken lollipops with toasted sesame

Southwest Bacon Wrapped Shrimp 11

Bacon wrapped shrimp in Chipotle BBQ sauce

Coconut Shrimp 12

Coconut shrimp with sweet and sour orange sauce

Shrimp Cocktail 12.95

Chilled jumbo Gulf shrimp with cocktail sauce and lemon

Blackened Grouper Crostini 12

Blackened grouper and smoked fish pâté crostini with capers and red onions

Peruvian Chile and Lime Scallops 13

Peruvian chile and lime pan-seared scallops with warm spinach salad and white balsamic drizzle

Mussels Rockefeller 10

5 green lipped mussels topped with Pernod infused spinach, bacon and basil stuffing, lightly baked and topped with Boursin cheese

Korean-Style Ahi Tuna Bites 14

Korean-style Ahi tuna on grilled pineapple with mango-pineapple and pickled ginger relish

Duck Bacon and Corn Wontons 12

Duck bacon, cream cheese and sweet corn wontons with a ginger-soy dipping sauce

ENTRÉES

Dinner entrées are served after 5 p.m.

All entrées include garlic French bread petite loaf, olive tapenade and your choice of a Compass Grille garden salad or soup of the day
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SEAFOOD

Ahi Tuna 19.95

Ruby red Ahi tuna seared rare, marinated with organic honey-soy sauce with wasabi horseradish and a pickled ginger glaze. Served on a bed of stir-fry vegetables

Chipotle BBQ Glazed Salmon 17.95

Grilled salmon fillet topped with our citrus-chipotle BBQ glaze with grilled fresh vegetables and roasted potatoes

Grilled Grouper with Lemon and Capers (Market Price)

Charbroiled grouper fillet topped with capers, green onions, garlic and a fresh lemon glaze, basil linguini and sautéed fresh vegetables

Jumbo Seared Scallops 26.95

Jumbo seared scallops coated in hand-picked Peruvian chile and lime.
Paired with a warm spinach salad and a white balsamic drizzle

STEAKS, CHOPS, RIBS AND CHICKEN

Grilled Filet Mignon 24.95

Hand cut 6 oz. filet mignon grilled to your liking and served with a merlot demi glace sauce.
Paired with a mushroom and spinach orzo and baked crostini

New York Strip Steak with Sun-dried Tomatoes and Shrimp 26.95

Fire grilled or blackened strip steak cooked to your liking, topped with sautéed Key West pink shrimp, sun-dried tomatoes and fresh basil. Served with roasted vegetables and garlic potatoes

Grilled St. Louis Ribs 18.95

Grilled St. Louis ribs tossed with spicy root beer BBQ sauce, served with sweet potato fries

Grilled Center-Cut Pork Chop 18.95

Grilled center-cut 12 oz. pork chop topped with a brandy black peppercorn sauce, garlic mashed potatoes and grilled vegetables

Tequila-Citrus Jerk Chicken 17.95

Tequila-citrus jerked chicken breast topped with a mango-pineapple salsa and island-style plantains

PASTAS

Sautéed Mussels with Spicy Roma Tomatoes, Garlic and Basil 14.95

Green lipped mussels sautéed to perfection and blended with Roma tomatoes, fresh garlic and basil linguini with a touch of red pepper

Island-Style Shrimp Curry Penne Pasta 17.95

A local favorite crafted to order by our chefs with shrimp, assorted vegetables and blended with our island curry seasoning. Choice of having this dish normal or how we eat it, SPICY

Vegetarian Version 14.95

Seafood Linguini 19.95

A mixture of clams, mussels and shrimp cooked in our house-made seafood broth and tossed with linguini, spinach, basil and Roma tomatoes. Lightly spiced and topped with a jumbo seared scallop

ON THE SIDE

Grilled fresh vegetables 4

Sweet potato fries 6.95

French fries 4.25

Sautéed mushrooms 5

Garlic mashed potatoes 5

White cheddar-bacon mac & cheese 4.50

Creamed spinach casserole 4.50

We encourage gratuities of 20% or more for parties of six or more and we will add this to your bill as a convenience.
If you would like to do something differently please let us know.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness.

DESSERTS

Sea Salt Caramel Cheesecake 7.99

New York cheesecake swirled with thick caramel. Topped with caramel and raspberry sauce with a light dusting of sea salt

Key Lime Pie 7.99

Homemade graham cracker crust filled with authentic key lime juice custard

Reese's Peanut Butter Pie 7.99

Chocolate crust and a creamy peanut butter filling topped with Reese's Peanut Butter Cups

Chocolate Chip Meltdown 7.99

A baked to order double-thick chocolate chip cookie topped with vanilla bean ice cream

Mississippi Mud Pie 7.99

Cappuccino mousse filling in a chocolate Oreo crust with fudge topping

Bananas Foster for Two 11.99

Bananas sautéed in brown sugar, cinnamon and dark rum served over vanilla ice cream

Pineapple Upside-Down Cake 7.99

Freshly baked and plated over piña colada sauce, then topped with caramelized pineapple, cinnamon, brown sugar and toasted coconut

FROZEN DESSERT COCKTAILS

Chocolate Covered Strawberry 8

Godiva and coffee liquors blended with strawberries and chocolate syrup

Mudslide 8

Kahlua, Baileys, Smirnoff vodka and cream
Or try a mint or chocolate raspberry version



 Gluten Free