

Starters

Red Seafood Chowder

Assortment of fresh local seafood & vegetables, in a spicy red broth. 6/8

Maine Lobster Cake

Our specialty! Over fresh arugula salad, drizzled with a mango buerre blanc. 15

Coconut Shrimp

Tempura breaded shrimp, rolled in coconut, then fried golden brown. Served with a pineapple dipping sauce. 11

Tuna Tataki

Lightly blackened sushi grade tuna, seared rare, with pickled ginger, seaweed salad & mango chutney. 12

Clams or Mussels

With your choice of:
Fennel, chorizo, red pepper, garlic white wine broth
Or Spicy Marinara Sauce. 12

Cuban Egg Rolls

Slow roasted pork, black beans, sweet corn salsa, & goat cheese, wrapped in a crispy wonton, with chipotle BBQ. 9

Grilled Scallops

Jumbo scallops, with ginger mashed potatoes & grilled pineapple salsa. 12

Caribbean Shrimp Cocktail

A Key West classic, with chilled jumbo shrimp and Key Lime cocktail sauce 12

Conch Fritters

An island favorite, deep fried & served with a sweet and spicy dipping sauce. 10

Café Calamari

Battered rings, tentacles, banana peppers, flash fried & served with marinara sauce. 10

Salads

The Black & Blue

Blackened shrimp over a bed of mixed greens, with blue cheese crumbles, strawberries, toasted almonds & balsamic dressing. 14

Mahi-Mahi Salad

Blackened or grilled local Mahi-Mahi, over baby arugula, shaved parmesan, poached pears, candied walnuts & mango vinaigrette. 13

Roasted Beet Salad

Red & yellow beets, goat cheese, crisp pancetta, & grilled romaine heart, with a lemon vinaigrette. 11

Café Caeser

House dressing, shaved parmesan, garlic croutons and crisp romaine. 10
Add – Shrimp, or Chicken / 4

Caprese

Sliced mozzarella & tomatoes, fresh basil and a balsamic drizzle. 11

Sandwiches

Fresh Catch

Blackened or grilled local mahi, with key lime aioli & truffle parmesan fries. 12

SOBE Burger

8oz burger, smoked bacon, gouda & fried onions on a toasted brioche bun, with truffle parmesan fries. 13

Key West Chicken

Grilled chicken breast, sliced pineapple, jack cheese, avocado mayo & truffle parmesan fries. 11

Entrees

Wild Grouper

Herb crusted local grouper, sautéed artichokes & wild rice pilaf, finished with a citrus butter. 25

Mango Mahi

Grilled or Blackened local mahi-mahi, with char-grilled asparagus, wild rice pilaf & mango salsa, finished with a blood orange reduction. 23

South Beach Snapper

Local yellowtail snapper, pan seared, topped with blackened shrimp salsa, over sautéed bok choy, finished with a lemon beurre blanc. 23

Filet Mignon

8oz steak, grilled to your liking, over roasted garlic mash potatoes, finished with a peppercorn cream sauce. 32

Roast Chicken

Oven roasted half chicken, over brussel sprout-artichoke-bacon hash, finished in its own pan gravy. 19

Veggie Risotto

Roasted seasonal vegetables, tossed with a creamy pesto risotto. 17

Grilled Lobster Tail

Local Key West tail, topped with crab & pancetta stuffing. Next to roasted fingerling potatoes & citrus butter. 28

Prime NY Strip

12oz grilled Prime cut, topped with a sautéed mushroom medley, next to roasted fingerling potatoes. 36

Local Tuna

Lightly blackened sushi grade tuna, seared rare, topped with a grilled pineapple salsa & sautéed bok choy. 27

Lobster Two Ways

Truffle Maine lobster Mac & Cheese, topped with a grilled half local lobster tail. Served with a citrus beurre blanc. 29

The A La Mare

A combination of shrimp, mussels, clams, crabmeat & linguini tossed in a spicy marinara. 22

Pollo Pasta

Grilled chicken breast, sundried tomato, spinach, & penne pasta, tossed in our Caribbean alfredo. 19

Side Dishes

Truffle Lobster Mac & Cheese 13

Sautéed Bok Choy 5

Char grilled Asparagus 6

Roasted Fingerling Potatoes 5

Garlic Mashed Potatoes 4

Wild Mushroom Medley 5

Café Caesar Salad 5

Mixed Greens Salad 4

Roasted Beet Salad 6

Wild Rice Pilaf 4

Truffle Parmesan Fries 4

Brussel sprout-Artichoke-Bacon Hash 6