



**Southernmost
Beach Café**
KEY WEST

Dinner served 5pm to 10pm daily.

STARTERS

Café Calamari

Battered rings and tentacles tossed with mild peppers and flash fried.
Served with our house made Tzatziki sauce and marinara.

9

Mussels Marinara

One pound of pan tossed mussels in a spicy marinara.
Great for sharing. Served with garlic bread

11

Caribbean Clams

One pound of clams pan tossed in our Caribbean white wine sauce.
Served with garlic bread.

11

Conch Fritters

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

8

Coconut Shrimp

Our specialty! Tempura breaded shrimp, rolled in coconut, then fried to a golden brown.
Served with a pineapple dipping sauce.

8

Peel and Eat Shrimp

Dirty style marinated in beer and Old Bay seasoning.
Served hot with cocktail sauce.

¼ pound 9

½ pound 15

Tuna Tataki

Sushi grade tuna seared rare then sliced and served cold
with wasabi vinaigrette and sweet soy drizzle.

10

SALADS

Southernmost Beach Café Caesar

Romaine lettuce, croutons, Parmesan cheese and our key lime caesar dressing

10

Add grilled chicken or shrimp 12

Blackened Fresh Catch

Blackened fresh catch filet on top of baby spinach with fresh mango, red onion, grapes, pepperoncini, croutons with Caribbean vinaigrette dressing.

12

Chef Salad

Crisp greens topped with, sliced ham and turkey, cheese, tomato, egg and croutons. Your choice of blue cheese, ranch, or caribbean vinaigrette.

12

Crispy Chicken Salad

Lightly breaded chicken strips, on a bed of crisp greens, carrots, red pepper, pineapple, alfalfa sprouts and chow-mien noodles with a Mandarin Ginger dressing.

11

ENTREES

Specialty Fish Dinner of the Day

Ask your server. We get fish from all over the world!

Market Price\$

Wasabi Sesame Encrusted Tuna

A beautiful sushi grade tuna steak rolled in wasabi sesame seeds, pan seared to perfection. Drizzled with a sweet soy ginger dressing.

Next to Jasmine rice and a Wakame seaweed salad.

18

Local Mahi-Mahi

Grilled or Blackened, topped with fresh mango salsa.

Sitting on top of a bed of jasmine rice and broccoli florettes.

18

Caribbean Jerked Hen

A Whole roasted Cornish Hen. Rubbed with our homemade jerk seasoning.

Next to garlic mashed potatoes and chef's vegetables.

17

Chicken Marsala

Boneless chicken breast smothered in our home made marsala sauce.
Accompanied by jasmine rice and chef's vegetables.

16

Prime Rib Platter

12 oz cut of seasoned prime rib. Cooked to desired temperature.
Then plated alongside garlic mashed potatoes, chef's vegetables, and au jus.

24

Add Grilled Shrimp 28

Filet Mignon

A gorgeous 8oz cut of choice beef. Grilled the way you like it. Then topped with a Gorgonzola cream sauce, next to our garlic mashed potatoes and chefs vegetables.

31

The A La Mare Pasta

A combination of shrimp, mussels, clams, and crabmeat, with penne pasta, tossed in a spicy marinara.

20

The Pollo Pasta

Grilled chicken breast, spinach and sun dried tomato with penne pasta, tossed in a Caribbean alfredo.

16

DESSERT

Key Lime Pie

7

Apple Crisp

7

Colossal Triple-Chocolate Cake

7

1405 Duval Street | Key West, FL 33040 | southernmostbeachcafe.com
Restaurant: 305.295.6550 | Sales and Catering: 305.295.6500

Southernmost on the Beach | La Mer Hotel | Dewey House | Southernmost Hotel