

ESTD. 1995



Signature Cocktails

UP

Key Lime Martini 13

Vanilla Vodka, Licor 43, Key lime mix, Graham Cracker Rim

Espresso Martini 14

Vanilla Vodka, espresso liquor, dark crème de cacao, fresh brewed espresso

Chocolate Martini 14

Vanilla Vodka, Crème de cacao, Godiva chocolate Liqueur

ON THE ROCKS

Tarpon Rum Runner 12

Light Rum, Dark Rum, Mango Nectar, Passion fruit Liqueur, with a Myers float

Key Lime Colada 8

Cruzan Key Lime Rum, Piña Colada mix, Key Lime Juice

FROZEN

Margarita 11

Made with 100% Blue Agave Tequila

Beer

DRAFT

Bud Light 5

Michelob Ultra 6

Yuengling Lager 6

Funky Buddha, Hop Gun IPA 8

Waterfront Brewery, Crazy Lady 7

Salt Life Lager 7

BOTTLE

Coors Light 5

Michelob Ultra 6

Red Stripe 6

Miller Lite 5

High Noon 6

Heineken 6

Stella 6

Corona 6

Corona Light 6

Budweiser 5

Guinness 7

Becks N/A 6

Wine

WHITE

Camelot, Pinot Grigio 7

Portlandia, Pinot Gris 9

Proverb, Sauvignon Blanc 7

Vavasour, Sauvignon Blanc 10

Camelot, Chardonnay 7

Carmenet, Chardonnay 8

RED

Camelot, Pinot Noir 7

A by Acacia, Pinot Noir 9

Camelot, Cabernet Sauvignon 7

Story Point, Cabernet Sauvignon 11

Cycles Gladiator, Merlot 9

HOME OF THE WORLD-FAMOUS *Key Lime Martini* 

• SINCE 1995 •

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KEY WEST



Small Plates

Dockside Wings 12.50

Choice of Aji Amarillo, Jamaican Jerk, or Buffalo Hot Sauce

Fried Calamari with Grouper Bits 12.00

Fried with House Made Pickled Veggies and served with House Made Marinara

Tuna Tartare 15.50

Served with Homemade Rice Cracker, with Sea Beans, Cucumbers

Florida Gator Bites 15

Served with Key Lime Tartar Sauce and Chili Aioli

Dockside Mussels 14.50

Hand Crushed Tomatoes, White Wine, Lemon, Fresh Basil, Garlic, Olive Oil

Buffalo Chicken Dip 12

With Tortilla Chips

Carne Crudo 13

Beef, Parmesan Cheese, Lemon, Celery Truffle Oil, Rice Cracker

Warm Spinach & Artichoke Dip 12

With Tortilla Chips

Peel & Eat Shrimp 18

Half Pound Served with Vodka Cocktail Sauce

Shrimp & Crab Canapes 13.50

Mix with Jalapeno, Scallions, Tomatoes, Dill and Parmesan Cheese on Cuban Bread

Half Rack of Ribs 16

With Whiskey Glaze, Pickled Fresno Peppers and Citrus Coleslaw

Yellowtail Local Ceviche 12.50

Aji Amarillo, Lime Juice, Cilantro, Tomatoes

Crab & Avocado Dip 16.50

Served with Slices of Fresh Cuban Bread

Crawfish Nachos 17

House Made Queso Cheese and Jalapeno Sauce on Tri Colored Chips topped with Crawfish Tails and Scallions

Bite Me

Shrimp Basket 17

Bacon Salt Fries, Served with Citrus Coleslaw, & Vodka Cocktail Sauce

Dockmaster's Burger 15.50

Brisket/Chorizo Mix, Melted Queso Blanco Cheese, With Bacon Salt Fries, on Brioche

Blackened Grouper Sandwich 17.50

Lettuce, Tomato, and Orange Slices, Served with Bacon Salt Fries and side of Citrus Cole Slaw

Brined & Grilled Chicken Sandwich 16.50

Served with Chili Aioli, Lettuce, Tomato and Onion with Bacon Salt Fries

Crab Beignets 15

Crab Stuffed and Lightly Fried, Served with Old Bay Mayo and Bacon Salt Fries

Jamaican Jerk Fried Shrimp 16.50

Fresh Jerk Seasoning with a touch of BBQ and Honey. Served Bacon Salt Fries.

Sides

French Green Beans with Macadamia Nuts 5

Sauteed Brussel Sprouts with Nueske's Bacon 5

Bacon Salt Fries 5.50

Citrus Cole Slaw 4.50

Grilled Corn on the Cob 3

Main Plates

Scallops and Pork Belly 30

In a Citrus Marmalade, served with Green Beans and Macadamia Nuts

Shrimp Scampi 28

Fresh Yellow and Green Zucchini with Garlic, White Wine, Fresh Lemon Juice, and San Marzano Peeled Tomatoes

Gwenn's Garlic Butter Snapper 28

Seared Yellowtail topped with House Made Herb & Garlic Butter, with Roasted Potatoes and Green Beans

Seared Grouper 31

Lemon Caper Butter Sauce, Served with a Zucchini, Olive, Artichoke Orzo Pasta, Green Beans

Chef's Catch of the Day 29

Covered with Crawfish-Thyme and Shrimp Butter Sauce served with Fingerling Potatoes and Green Beans

Shrimp & Blackened Yellowtail Tacos 29

Served with Street Corn Salad, Red Onion, and Cilantro and Queso Blanco Cheese. Served with Flour and Corn Tortillas with Jalapenos, Avocado Poblano Sauce, and Citrus Coleslaw

7oz Florida Lobster Tail 33

Smothered in Crab, Corn, Red Pepper, Cilantro, Panko Crusted and Served with Fingerling Potatoes, Green Beans, and Warm Drawn Butter

Marinated Skirt Steak 29

Fire Grilled with Chimichurri Sauce, Served with Fingerling Potatoes, Green Beans

Add Blackened or Sauteed Shrimp 8 Add Half a Lobster 10

Salads & Soups

Little Gem Wedge Salad 13

Served with Ranch Dressing, Heirloom Tomatoes, Sliced Radish

Caesar Salad 12

Romaine, Homemade Croutons, Parmesan Cheese

Tortilla and Shrimp Soup 9.50

Shrimp, Smashed Garlic, Poblano Peppers, Red & Green Bell Peppers, Tomatoes, fresh Cumin in Shrimp Stock topped with Tortilla Strips

Creole Crawfish Etouffee 13

Fresh Creole seasoned Crawfish, Tomatoes, Red & Green Bell Peppers, Celery, Onion, Garlic, fresh Parsley served with Rice

Desserts

Chocolate Lava Cake 8.50

Served with with Flamingo's Crossing Vanilla Ice Cream

Root Beer Float 8

Old school float with Barq's Root Beer

Toasted Almond Creme Cake 11

Lightly toasted flaky crust soaked in amaretto syrup, layered with mascarpone cheese, covered in home made sweetened, condensed chocolate creme sauce, topped with almond slivers

Scoop of Flamingo's Crossing Vanilla Ice Cream 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.