



ON 5TH
SEAFOOD • COCKTAILS

YOUR SUMMER NIGHT, FLORIDA FLAVORS, ISLAND VIBES.

THE SUMMER SPECIAL!

2 Craveable Courses & A Craft Cocktail or Glass Of House Wine for \$39.

From 4:30pm 'Til Close.

FIRST COURSE

CHOICE OF ONE

CARIBBEAN CHOWDER

gulf seafood, littleneck clams, plantain, yuca chips

NEW ENGLAND CLAM CHOWDER

creamy broth of clams, yukon gold potatoes, bacon

CITRUS CAESAR

chopped romaine mix, parmesan crisp, sourdough croutons,
classic caesar or smoked oyster-caesar dressing

COCONUT MUSSELS

coconut milk, cilantro, grilled bread

FARMER'S MARKET

artisan lettuces, mandarin orange, watermelon, local tomatoes,
banana vinaigrette

GAZPACHO

greek yogurt, cucumber

SECOND COURSE

CHOICE OF ONE

CLASSIC GROUPEUR AND CHIPS

french fries, cole slaw, remoulade, cocktail sauce

FRIED SHRIMP N' CHIPS

french fries, cole slaw, key-lime mustard, cocktail sauce

SEAFOOD PASTA

shrimp, clams, mussels, white wine and garlic-tomato sauce, linguini

CHICKEN MILANESE

kale, arugula, parmesan, lemon infused olive oil
warm tomato broth

BLACKENED MAHI MAHI

mango papaya salsa, roasted sweet potatoes

UPGRADES

BRAISED SHORT RIB

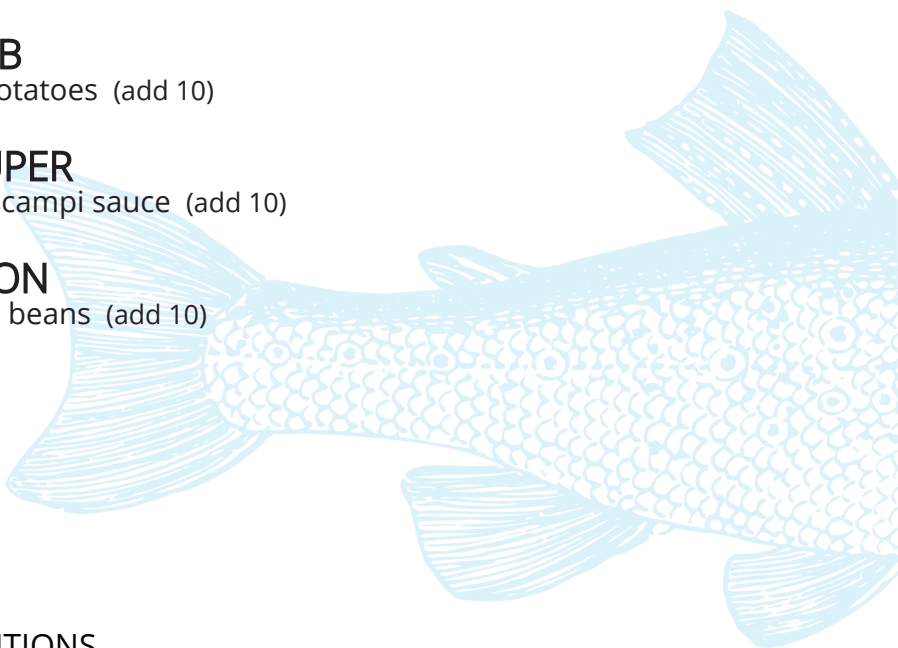
guava BBQ, sauteed greens, mashed potatoes (add 10)

CRAB STUFFED GROUPEUR

cilantro-lime rice, sauteed spinach, tomato-scampi sauce (add 10)

RUM GLAZED SALMON

creamy corn cous cous, sauteed green beans (add 10)



NO SHARING. NO SUBSTITUTIONS

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE BEEF TALLOW ON ALL FRIED ITEMS.

KEEWAYDIN'S 06.12.25