



KEEWAYDIN'S ON 5TH

SEAFOOD • COCKTAILS

STARTERS

 **HOT CRAB & CHEESE DIP**
Shrimp, tomatoes, red onion, jalapeños, micro cilantro, tortilla chips **15**

BLACK ANGUS TENDERLOIN SKEWERS (3)
Sweet ginger soy, jalapeño **16**

TUNA TATAKI*
Sesame crusted, cucumber salad with a Togarashi sauce, ginger ponzu **16**

BROILED OYSTERS (6)
Chorizo, lemon herb butter, parmesan cheese **18**

COCONUT MUSSELS
Coconut milk, cilantro, grilled bread **23**

 **COCONUT SHRIMP**
Passion fruit purée **15**

CONCH FRITTERS
Homemade key lime mustard **17**

CRISPY CALAMARI
Cilantro aioli, Togarashi lime **18**

COCONUT CRAB CAKE
Coconut passionfruit sauce **23**

FRIED OYSTERS (6)
Crispy Gulf oysters, chipotle aioli **18**

PEEL & EAT SHRIMP
Served hot in an Old Bay beer citrus broth
Dozen **24** / Half Dozen **12**

SEAFOOD BAR



KEEWAYDIN'S SIGNATURE SEAFOOD SAMPLER

3 oysters, 3 shrimp, quarter pound snow crab, Island Crab Co. dip, ceviche, trio of sauces, corn tortilla chips **46**

MAKE IT A PARTY! PILE EXTRA SHRIMP, OYSTERS, CRAB, CEVICHE OR LOBSTER TO YOUR SAMPLER

 **OYSTER SHOOTER**
Bloody Mary, Togarashi rim, choice of Tito's Vodka or Casamigos Tequila **10**

ISLAND CRAB CO. DIP
Smoked fish, shrimp, corn tortilla chips **15**

OYSTERS* - ON THE HALF SHELL
East Coast Half Dozen 18 / Dozen 36
West Coast..... Half Dozen 24 / Dozen 48

CEVICHE SALAD*
Mahi mahi, shrimp, conch, citrus, onion, corn tortilla chips **18**

JUMBO SHRIMP COCKTAIL
Served with our signature cocktail sauce **15**


SNOW CRAB
Yuzu mustard sauce, clarified butter
Pound **26** / Half Pound **18**

WHOLE MAINE LOBSTER
Cocktail sauce, clarified butter **55**

STONE CRAB (WHEN AVAILABLE)
Served with Yuzu mustard
Pound / Half Pound / Single Claw **MARKET**

TROPICAL RED SHRIMP CEVICHE
Cooked shrimp in a slightly spicy red sauce with cucumber, avocado, onion, & served with tortilla chips **19**

SALADS

 **AHI TUNA POKE BOWL***
Yuzu soy, mango, avocado, lump crab, crispy wontons **35**

 **GIMME A BEET**
Medley of roasted beets, feta cheese, heirloom tomatoes, balsamic glaze, lemon oil drizzle **18**

PORT ROYAL CRAB SALAD
Stacked shrimp remoulade, lump crab, tomatoes, diced sweet mango & avocado with kale, arugula, parmesan tossed in lemon infused olive oil **37**

CITRUS CAESAR
Chopped romaine, parmesan crisp, sourdough croutons, caesar dressing **15 / Side Salad 8**

FARMER'S MARKET
Artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette **14 / Side Salad 8**

CLASSIC WEDGE
Heirloom tomatoes, crispy bacon bits, blue cheese crumbles, pickled red onion, blue cheese dressing **16**

ADD A PROTEIN TO ANY FULL SALAD

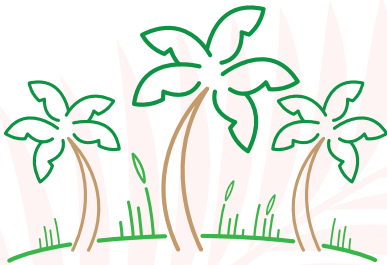
Chicken 7 / Mahi 11 / Salmon 10 / Shrimp 11 / Black Grouper 12
Tripletail 11 / Sliced Filet Mignon* 27

SOUP & CHOWDER

 **CARIBBEAN CHOWDER**
Gulf seafood, littleneck clams, yuca chips **8**

CLAM CHOWDER
Creamy broth of clams, Yukon gold potatoes, bacon **8**

GAZPACHO
Greek yogurt, cucumber **12**



- GUEST FAVORITE


***CONSUMER ADVISORY:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.
Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs many increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.

SANDWICHES & TACOS

Served with French Fries



- **GROUPER SANDWICH**
Boston bibb, sliced tomato, onion, remoulade **25**
- COWBOY BURGER***
8oz. angus beef patty topped with onion rings, bacon, American cheese, lettuce, tomato, chipotle aioli **22**

- CHEESEBURGER***
8oz. angus beef patty topped with American cheese, lettuce, tomato, & onion **19**
- TACOS**
Topped with coleslaw, black garlic aioli, cilantro aioli, flour tortilla, served with chips & salsa (No french fries)
Mahi Mahi 25 / Fried Shrimp 21

- FRIED OYSTER PO'BOY**
Cabbage slaw, pickles, bacon, pepper aioli **19**
- **KFC SANDWICH**
Sweet & spicy glazed crispy fried chicken, red cabbage slaw, cilantro aioli **18**

SEAFOOD ROLL
Creamy mix of crab, lobster, & shrimp on a toasted buttery bun **25**

CHEF SELECTIONS

- **HOGFISH KEEWAYDIN'S STYLE**
Coconut crusted fried hogfish over mango almond rice, green beans, & coconut red pepper sauce **39**
- MISO GLAZED CHILEAN SEA BASS**
Pan-seared & miso-topped Chilean sea bass over a bed of cilantro lime rice, broccolini, in a coconut red pepper sauce **52**
- **BLACKENED MAHI MAHI**
Fresh Florida Mahi lightly blackened over roasted sweet potatoes, topped with a mango papaya salsa & accompanied by a cilantro aioli **37**

- RUM GLAZED SALMON**
Pan-seared Faroe Island salmon with a rum glaze over creamy corn couscous, sautéed green beans **35**
- CHILI RUB TRIPLETAIL**
Fresh tripletail rubbed with our chili & secret spices, then sautéed & served over mango almond rice with our island veggies & mango purée **35**


- **BLACK GROUPER OSCAR**
Pan-seared fresh Black grouper served over a bed of cilantro lime rice, sautéed spinach, topped with a crab cake & citrus maltaise sauce **48**
- SWORDFISH BARBADOS**
Sautéed calamari in a slightly spiced white wine & tomato sauce over seasoned roasted red potatoes & broccolini **37**
- CHICKEN MILANESE**
Kale, arugula, parmesan, lemon infused olive oil, warm tomato broth **30**

ENTRÉES

- CLASSIC GROUPER FISH & CHIPS**
French fries, coleslaw, remoulade, & cocktail sauce **35**
- FRIED SHRIMP N' CHIPS**
French fries, coleslaw, key lime mustard, & cocktail sauce **25**
- CRAB CAKE**
French fries, coleslaw, key lime mustard, & cocktail sauce **39**
- HOMEMADE COCONUT SHRIMP**
French fries, coleslaw, & passionfruit sauce **22**
- BRAISED SHORT RIB**
Slow braised beef short rib, guava BBQ, sautéed greens, spiced roasted red potatoes **44**

16oz T-BONE* Baked potato, Island veggie, lemon-garlic butter, sour cream, bacon, green onions 55	7oz FILET* Baked potato, Island veggie, lemon-garlic butter, sour cream, bacon, green onions 59	"SURF & TURF" 7oz FILET & OYSTERS* Roasted spiced red potatoes, cream spinach, onion, bacon, 5 fried oysters 68
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PASTA

- **SHRIMP MAFALDINE**
Sautéed shrimp with spicy Italian sausage, chorizo-cream & red pepper sauce with mafaldine pasta & broccolini **26**
- SEAFOOD WAYDIN PASTA**
Shrimp, mussels, & clams sautéed in a white wine garlic tomato sauce with linguini **30**

FRESH FISH

Served with island veggie (Carrots, zucchini, squash, broccoli, red onion, basil) & your choice of:

Cilantro Lime Rice • Mango Almond Rice • French Fries
Baked Potato (Served with lemon garlic butter, sour cream, bacon, & scallions)
Sweet Potato (Served with honey butter)

PREPARED TO YOUR LIKING: Blackened, Broiled or Grilled

TWIN LOBSTER TAILS.....	65	SEA BASS.....	46	TRIPLETAIL.....	28
BLACK GROUPER	39	WHOLE LOBSTER	55	SALMON	29
HOGFISH.....	35	MAHI MAHI	25	GRILLED SHRIMP	22

BRUNCH

AVAILABLE SATURDAYS & SUNDAYS FROM 11:30AM - 3PM

- FRIED CHICKEN + WAFFLES**
Spicy strawberry syrup, whipped honey butter **23**
- BREAKFAST BURRITO**
Chorizo, scrambled eggs, hash browns, caramelized onions, pico de gallo **21**
- EGGS BENEDICT***
Ham, sautéed spinach, artisan English muffins, citrus maltaise sauce **22**
- THE BREAKFAST SAMMIE***
2 fried eggs, bacon, ham, white cheddar, chipotle aioli, croissant **18**
- ALL AMERICAN BREAKFAST***
2 eggs your way, crispy bacon, hash browns, toast **20**
- CLASSIC FRENCH TOAST**
Fresh berry compote, brioche, maple syrup **18**
- AVOCADO TOAST**
Smashed avocado, tomato, balsamic glaze, toasted sourdough **21**
Add poached or scrambled egg (3 each)*

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