



Weekend Brunch!

11:00am - 3:30pm, Saturday & Sunday

STARTERS

CARIBBEAN CHOWDER 15
gulf seafood, littleneck clams, yuca chips

CREAMY PIMENTO QUESO 12
smoked chili, fresh lump crab, house crackers

ISLAND CRAB CO. DIP 10
shrimp, smoked fish, house crackers

CONCH CEVICHE 16
fried plantain toston

EGGS

CHORIZO HASH BROWN BOWL 21
2 poached eggs, caramelized onions, pico de gallo

SHAKSHUKA 19
3 baked eggs, saganaki sauce, feta crumble, sour dough toast
add u3 prawn 18

EGGS BENEDICT 22
roasted pork, ham, sauteed spinach, artisan English muffins, hollandaise

THE BREAKFAST SAMMIE 18
2 fried eggs, bacon, ham, white cheddar, dijonaise, brioche

7oz. FILET MIGNON AND EGGS* 51
scrambled eggs, exotic mushrooms, bacon-peppercorn demi

SPECIALTIES

FRIED CHICKEN + WAFFLES 23
spicy strawberry syrup, whipped honey butter

STUFFED FRENCH TOAST 20
mixed berry compote, key lime custard, meringue, brioche

AVOCADO TOAST 21
honey confit egg yolk, smoked salmon, feta mousse, toasted sour dough, arugula salad

BLACKENED GROUPE SANDWICH 25
charred corn relish, boston bibb, remoulade, brioche bun

SIGNATURE SMASH CHEESEBURGER 18
double 5oz. beef patties, provolone, lettuce, maduros, caramelized onions, tamarind aioli, toasted brioche bun

Sweet Things

BRIOCHE HONEY TOAST 15
salted tamarind caramel, chantilly cream, honeycomb brittle

COCONUT GLAZED CRONUT 15
dark chocolate filling, toasted coconut

SORBET 10
seasonal fruit

EYE OPENING COCKTAILS

Mimosas

CLASSIC	14	CLASSIC BOTTOMLESS	24
LYCHEE	15	STRAWBERRY-BASIL	15
PASSION FRUIT	15	COCONUT-PINEAPPLE	15

KEEWAYDIN BLOODY MARY 15
vodka, charleston vegetable juice, togarashi rim, traditonal garnish (spicy upon request)

HAIR OF THE DOG 19
vodka, gin, tequila, charleston vegetable juice, togarashi rim, cocktail shrimp, wickles pickles (spicy upon request)
king crab bloody mary 25

ESPRESSO MARTINI 14
espresso, wheatley vodka, cantera negra cafe, cream

MILLIONAIRE'S COFFEE 17
maria's cold brew, cantera negra cafe, liquor 43

RAW BAR

OYSTERS ON THE HALF SHELL* 6 for 15
chef's daily selection, passion fruit mignonette, cocktail sauce and fresh lemon

KEY WEST PINK SHRIMP COCKTAIL 15
cocktail sauce (4)

ALASKAN KING CRAB 1/2lb for 60 / 1lb for 110
yuzu-mustard sauce

WHOLE MAINE LOBSTER 55
cocktail sauce, clarified butter

AHI TUNA POKE BOWL* 19
yuzu soy, mango, avocado, lump crab, crispy wontons

SALADS

ADD A PROTEIN TO YOUR SALAD:
salmon 12 / grouper 15 / sliced filet mignon 27
chicken breast 10 / grilled shrimp 12

CITRUS CAESAR 15
chopped romaine mix, parmesan crisp, sourdough croutons, charred lemon, smoked oyster-caesar dressing

KEEWAYDIN WEDGE 16
heirloom tomatoes, bacon bits, point reyes, pickled onion, coconut - blue cheese dressing

FLORIDA FRESCA 14
artisan lettuces, mandarin orange, roasted pineapple, local tomatoes, banana vinaigrette

GIMME A BEET 18
medley of roasted beets, roasted corn, queso blanco crema, lemon oil drizzle, chili powder

COFFEE	5	HOT TEA	6
ESPRESSO	5	CAPPUCCINO	7
LATTE	7		

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. 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 greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Keewaydin's 05.18.24