



Weekend Brunch!

11:00am - 3:30pm, saturday & sunday

STARTERS

CARIBBEAN CHOWDER gulf seafood, littleneck clams, yuca chips	15
CREAMY PIMENTO QUESO smoked chili, fresh lump crab, house crackers	18
ISLAND CRAB CO. DIP shrimp, smoked fish, house crackers	15
CONCH CEVICHE fried plantain toston	16

EGGS

CHORIZO HASH BROWN BOWL 2 poached eggs, caramelized onions, pico de gallo	21
SHAKSHUKA 3 baked eggs, saganaki sauce, feta crumble, sour dough toast add u3 prawn	19 18
EGGS BENEDICT roasted pork, ham, sauteed spinach, artisan English muffins, hollandaise	22
THE BREAKFAST SAMMIE 2 fried eggs, bacon, ham, white cheddar, dijonaise, brioche	18
7oz. FILET MIGNON AND EGGS* scrambled eggs, exotic mushrooms, bacon-peppercorn demi	51

SPECIALTIES

FRIED CHICKEN + WAFFLES spicy strawberry syrup, whipped honey butter	23
STUFFED FRENCH TOAST mixed berry compote, key lime custard, meringue, brioche	20
AVOCADO TOAST honey confit egg yolk, smoked salmon, feta mousse, toasted sour dough, arugula salad	21
BLACKENED GROUPER SANDWICH charred corn relish, boston bibb, remoulade, brioche bun	25
SIGNATURE SMASH CHEESEBURGER double 5oz. beef patties, provolone, lettuce, maduros, caramelized onions, tamarind aioli, toasted brioche bun	22

Sweet Things

BRIOCHE HONEY TOAST salted tamarind caramel, chantilly cream, honeycomb brittle	15
COCONUT GLAZED CRONUT dark chocolate filling, toasted coconut	15
SORBET seasonal fruit	10

EYE OPENING COCKTAILS

Mimosas

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

KEEWAYDIN BLOODY MARY vodka, charleston vegetable juice, togarashi rim, traditonal garnish (spicy upon request)	15
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HAIR OF THE DOG vodka, gin, tequila, charleston vegetable juice, togarashi rim, cocktail shrimp, wickles pickles (spicy upon request)	19
king crab bloody mary	25

ESPRESSO MARTINI espresso, wheatley vodka, cantera negra cafe, cream	14
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MILLIONAIRE'S COFFEE maria's cold brew, cantera negra cafe, liquor 43	17
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RAW BAR

OYSTERS ON THE HALF SHELL* chef's daily selection, passion fruit mignonette, cocktail sauce and fresh lemon	6 for 21 / 12 for 42
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KEY WEST PINK SHRIMP COCKTAIL cocktail sauce	24
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LARGE STONE CRAB CLAWS yuzu mustard sauce	1/2lb for 50 / 1lb for 90
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ALASKAN KING CRAB yuzu-mustard sauce	1/2lb for 60 / 1lb for 110
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WHOLE MAINE LOBSTER cocktail sauce, clarified butter	55
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AHI TUNA POKE BOWL* yuzu soy, mango, avocado, lump crab, crispy wontons	19
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SALADS

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

CITRUS CAESAR chopped romaine mix, parmesan crisp, sourdough croutons, charred lemon, smoked oyster-caesar dressing	15
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KEEWAYDIN WEDGE heirloom tomatoes, bacon bits, point reyes, pickled onion, coconut - blue cheese dressing	16
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FLORIDA FRESCA artisan lettuces, mandarin orange, roasted pineapple, local tomatoes, banana vinaigrette	14
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GIMME A BEET medley of roasted beets, roasted corn, queso blanco crema, lemon oil drizzle, chili powder	18
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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 03.27.4