



SOUP & SALAD

add a protein to your salad:

salmon 12 / grouper 15 / grilled shrimp 12
sliced filet mignon 27 / chicken breast 10

CARIBBEAN CHOWDER

gulf seafood, littleneck clams, yuca chips 15

CLAM CHOWDER

creamy broth of clams, yukon gold potatoes, bacon 15

GAZPACHO

greek yogurt, cucumber 12

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CITRUS CAESAR

chopped romaine mix, parmesan crisp, sourdough croutons,
choice of
classic caesar or smoked oyster-caesar dressing 15

CLASSIC WEDGE

heirloom tomatoes, crispy bacon bits, blue cheese crumbles,
pickled red onion, blue cheese dressing 16

FARMER'S MARKET

artisan lettuces, mandarin orange, watermelon, local tomatoes,
banana vinaigrette 14

GIMME A BEET

medley of roasted beets, feta cheese, heirloom tomatoes,
balsamic glaze, lemon oil drizzle 18



LAND & SEA

KEEWAYDIN'S SIGNATURE OYSTER STEW

smoky oysters, tomato broth, fish, andouille sausage, cilantro rice 30

CLASSIC GROUPEr AND CHIPS

french fries, cole slaw, remoulade,
cocktail sauce 35

FRIED SHRIMP N' CHIPS

french fries, cole slaw, key-lime mustard,
cocktail sauce 25

SEAFOOD PASTA

shrimp, clams, mussels, white wine and
garlic-tomato sauce, linguini 30

CRAB CAKE

french fries, cole slaw, key-lime mustard,
cocktail sauce 39

CRAB-TOPPED GROUPEr

cilantro-lime rice, sauteed spinach,
tomato-scampi sauce 47

BLACKENED MAHI MAHI

mango papaya salsa, roasted sweet potatoes,
cilantro aioli 37

MISO GLAZED CHILEAN SEA BASS

cilantro-lime rice, broccolini,
coconut-red pepper sauce 52

BRAISED SHORT RIB

guava BBQ, sauteed greens,
mashed potatoes 44

SESAME SEARED TUNA*

mango, avocado, tomatoes, mint, and
chilled noodles in a thai dressing 42
(Prefer filet? Swap it for a sliced 7oz. filet• 55)

RUM GLAZED SALMON

creamy corn cous cous,
sauteed green beans 35

CHICKEN MILANESE

kale, arugula, parmesan,
lemon infused olive oil,
warm tomato broth 30

STARTERS

BLACK ANGUS TENDERLOIN SKEWERS (3)

sweet ginger soy, jalapeno 16

COCONUT SHRIMP

passion fruit puree 8

CEVICHE SALAD*

mahi mahi, shrimp, conch, citrus, onion, tortilla chips 16

HOT CRAB + CHEESE DIP

shrimp, tomatoes, red onion, jalapeños, micro cilantro, tortilla chips 18

COCONUT MUSSELS

coconut milk, cilantro, grilled bread 23

BROILED OYSTERS

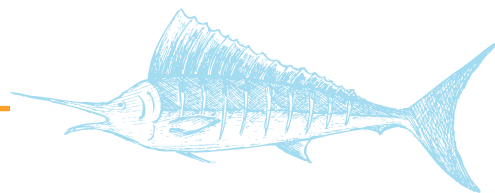
lemon, garlic and herb butter, parmesan cheese 12

CRISPY CALAMARI

cilantro aioli, togarashi lime 18

CONCH FRITTERS

homemade key lime mustard 17



SPECIALTY SALADS

AHI TUNA POKE BOWL*

yuzu soy, mango, avocado, lump crab, crispy wontons 35

PORT ROYAL CRAB SALAD

stacked shrimp remoulade, lump crab, tomatoes,
diced sweet mango and avocado with kale, arugula, parmesan
tossed in lemon infused olive oil 37

STEAKS

served with whipped potatoes, asparagus and homemade steak sauce

7oz. USDA PRIME FILET* 55 • 12oz. NY STRIP AMERICAN WAGYU, CHATEL FARMS* 65

STEAK & ENTREE ADD-ONS!

6oz. MAINE LOBSTER TAIL 32 • GRILLED JUMBO SHRIMP (5) 21 • OSCAR crab cake, asparagus, hollandaise 19

SUSHI

KEE ROLL*

tuna, maduro, avocado, cream cheese,
unagi sauce, ikura roe 20

WAYDIN ROLL

fresh lump crab, crispy shrimp, mango,
black garlic aioli, sriracha, micro cilantro, tobiko 24

BLACK ANGUS ROLL*

tenderloin, pickled carrots, scallion, sesame seeds,
potato sticks, sweet ginger soy, jalapeño 23

HANDHELDS

all served on a brioche bun with french fries.

FRIED OYSTER PO'BOY

cabbage slaw, pickles, bacon, pepper aioli. served with french fries 19

COWBOY BURGER*

8oz. angus beef patty topped with onion rings, bacon,
american cheese, lettuce, tomato, chipotle aioli 19

FRIED GROUPEr SANDWICH

boston bibb, sliced tomato, onion, remoulade 25

KFC SANDWICH

sweet and spicy glazed crispy fried chicken, red cabbage slaw, cilantro aioli 18

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE BEEF TALLOW 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 05.06.25