



APPETIZERS

CREAMY PIMENTO QUESO

smoked chili, fresh lump crab, house crackers 18

HOLY AIOLI TEMPURA SHRIMP

black garlic aioli, nori-black sesame 19

FRIED PONZU OCTOPUS

smoked togarashi pepper puree, artisan mixed salad, yuca crisps 17

BAKED OYSTERS

creamy spinach, panko crusted stuffed oysters 19

COCONUT MUSSELS

creamy curry broth, cilantro, grilled bread 23

AHI TUNA POKE BOWL*

yuzu soy, mango, avocado, lump crab, crispy wontons 19

ISLAND CRAB CO. DIP

shrimp, smoked fish, house crackers 15

CRISPY CALAMARI

furikake, cilantro aioli, togarashi lime 18

SWEET AND STICKY PORK RIBS

Keewaydin's secret spice blend, charred pineapple, spiced rum glaze 20

ASSORTMENT OF ARTISAN ROLLS

guava-lime butter 6

SOUP & SALAD

CARIBBEAN CHOWDER

gulf seafood, littleneck clams, yuca, plantain chips 15

CITRUS CAESAR

romaine and lollo rosso mix, parmesan crisp, lavash, charred lemon, smoked oyster-caesar dressing 15

KEEWAYDIN WEDGE

heirloom tomatoes, bacon bits, point Reyes crumbles, pickled onion, coconut - blue cheese dressing 16

GAZPACHO

greek yogurt, cucumber, herbs 12

FLORIDA FRESCA

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

GIMME A BEET

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

ENTREES

MISO GLAZED SALMON

farmer's vegetable stir fry, sushi rice, pineapple-teriyaki sauce 35

PAN SEARED BLACK GROUPER

roasted baby potatoes, sauté baby spinach, salsa criolla 42

THAI MANGO NOODLE

sliced tenderloin steak, avocado, heirloom tomatoes, mint 37

MOJO CHICKEN

Puerto Rican rice with pinto beans, olives and chorizo, sweet plantains, chimichurri 32

TUNA TATAKI*

tomato gazpacho, cucumber salad, salsa verde 37

MACADAMIA CRUSTED SEA BASS

tamarind glaze, caulilini & broccolini, Mexican street corn, chili-lime butter 51

SEARED DIVER SCALLOPS

fresh Polynesian slaw, pickled fresno peppers, jicama, mango puree 48

BRAISED SHORT RIB

guava BBQ, sauteed baby bok choy, parsnip mash 44

SIGNATURE SMASH CHEESEBURGER

double 5oz. beef patties, provolone, lettuce, maduros, caramelized onions, tamarind aioli, toasted brioche bun 24

OVEN ROASTED PORK TENDERLOIN

black currant tea rub, braised heirloom carrots, whipped potatoes, jus 32

ASIAN RICE BOWL

soy-glazed eggplant, seasoned rice, baby bok choy, furikake, crispy garlic 32

OFF THE GRILL* WITH CHOICE OF TWO SIDES

7.5oz. SLICED TENDERLOIN STEAK 37 7oz. FILET 52 SEA BASS 51 TUNA 37 SALMON 35 GROUPER 42 MAHI MAHI 33

SIDES 10 EACH

WHIPPED POTATOES • SEASONED RICE • PUERTO RICAN RICE WITH PINTO BEANS, OLIVES AND CHORIZO
BROCCOLINI & CAULILINI • STIR FRY VEGETABLES • TOSTONES • FRENCH FRIES

RAW BAR*

CONCH CEVICHE fried plantain toston 16

KEY WEST PINK SHRIMP COCKTAIL cocktail sauce 24

LARGE STONE CRAB CLAWS yuzu mustard sauce
1/2lb for 50 / 1lb for 90

WHOLE MAINE LOBSTER cocktail sauce, clarified butter 55

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

OYSTERS ON THE HALF SHELL*

Chef's daily selection served with a passion fruit mignonette, cocktail sauce and fresh lemon 6 for 21 / 12 for 42

SUSHI ROLLS*

KEE ROLL tuna, maduro, avocado, unagi sauce, ikura roe 20

WAYDIN ROLL fresh lump crab, shrimp, mango, black garlic aioli, chili oil, tobiko 19

SEAFOOD TOWERS

LOW TIDE 6 shrimp, 1/2 lb stone crab, 6 oysters, half Maine lobster, 1/4 lb blue crab claws, trio of sauces 95

HIGH TIDE 12 shrimp, 1lb stone crab, 12 oysters, 1/2 lb blue crab claws, whole Maine lobster, crab dip, trio of sauces 195

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 02.23.24