## THE MENU

#### ISLAND CRAB CO. DIP

shrimp, smoked fish, house crackers 10

#### **CREAMY PIMENTO QUESO**

smoked chili, fresh lump crab, house crackers 12

#### **CRISPY CALAMARI**

furikake, cilantro aioli, togarashi lime 12

#### SIGNATURE SMASH CHEESEBURGER

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

#### **HOLY AIOLI TEMPURA SHRIMP**

black garlic aioli, nori-black sesame 12

#### **BAKED OYSTERS**

creamy spinach, panko crusted stuffed oysters 15

#### **KEY WEST PINK SHRIMP COCKTAIL**

(4) cocktail sauce 15

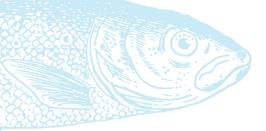
#### **CONCH CEVICHE**

fried plantain toston 12

#### OYSTERS ON THE HALF SHELL.

chef's daily selection served with a passion fruit mignonette, cocktail sauce and fresh lemon 1/2 dozen for 15

### DRINK SPECIALS



\$10 CRAFT COCKTAILS \$10 TITO'S MARTINIS \$8 WELL HIGHBALLS \$7 GLASSES OF HOUSE WINE \$5 - \$6 BEER SPECIALS

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE

\*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 03.04.24

# \$10 HAPPY HOUR CRAFT COCKTAILS

#### THE KEEWAYDIN RUM RUNNER

Dark Rum, Light Rum, Banana + Blackberry Liqueur, Fruit Juices

#### THE ROOKERY MOJITO

Light Rum, Simple Syrup, Muddled Lime, Mint

#### **OLD NAPLES PAPER PLANE**

1776 James E Pepper Bourbon, Aperol, Amaro Montenegro, Lemon Juice

#### THE TIN CITY NEGRONI

Campari, Sweet Vermouth, Luxardo Amaretto

#### TEN THOUSAND ISLAND TIKI

Ron Zacapa 23, Lucky Falernum, Pineapple Juice, Fresh Lemon Juice

# Whe

#### **PORT ROYAL SPRITZ**

Sparkling Wine, St. Germain Elderflower, Club Soda

#### **5TH AVENUE MANHATTAN**

Buffalo Trace, Carpana Antica, Orange Bitters, Dark Cherry

#### **CAMP LULU LYCHEE**

Wheatley Vodka, Lychee Liqueur, Falernum

#### **GULFSHORE BLVD.**

Ginny's Gin, Cointreau, Lillet Blanc, Absinthe, Fresh Lime and Lemon Juice

#### THE GORDON COLADA

Light Rum, Coconut, Myers Rum Floater. Served Frozen

#### COLLIER OLD FASHIONED

Noble Oak Bourbon, Muddled Orange and Cherry, Angostura, Club Soda

#### MARCO ISLAND MARGARITA

Reposado and Blanco Tequilas, Triple Sec, Citrus Juices, Gran Gala Floater