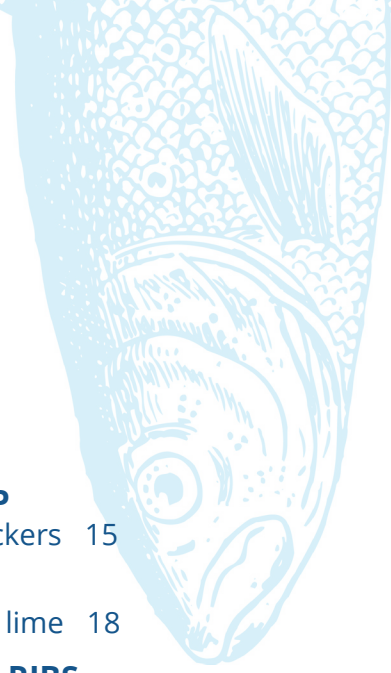




KEEWAYDIN'S LUNCH

SERVED 7 DAYS A WEEK FROM 11:00AM - 4:00PM



APPETIZERS

HOLY AIOLI TEMPURA SHRIMP

black garlic aioli, nori-black sesame powder 19

BAKED OYSTERS

creamy spinach, panko crusted stuffed oysters 19

CREAMY PIMENTO QUESO

smoked chili, fresh lump crab, house crackers 18

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

SOUPS, SALADS & BOWLS

CARIBBEAN CHOWDER

gulf seafood, littleneck clams, yuca, plantains chips 15

GAZPACHO

greek yogurt, cucumber, herb salad 12

MAKE IT A MEAL! ADD A PROTEIN TO YOUR SALAD:

salmon 12 / grouper 15 / sliced tenderloin steak 17 / chicken breast 10 / grilled shrimp 12

CITRUS CAESAR

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

FLORIDA FRESCA

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

KEEWAYDIN WEDGE

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

GIMME A BEET

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

AHI TUNA POKE BOWL*

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

CHILI-GARLIC STEAK BOWL

sliced tenderloin steak, carrot, cucumber, cabbage, Japanese mayo, scallion, lemongrass vinaigrette 26

HANDHELDS

all served with french fries and house made pickles

KFC (KOREAN FRIED CHICKEN) SANDWICH

sweet and spicy glaze, red cabbage slaw, cilantro aioli, sweet hawaiian roll 18

CARLOS' CUBANO

slow roasted mojo roasted pork, smoked ham, swiss cheese, dijonaise, pan sobao bread 17

BLACKENED FISH SANDWICH

choice of black grouper or mahi mahi, charred corn relish, boston bibb, remoulade, brioche bun
Black Grouper 25 Mahi Mahi 21

SIGNATURE SMASH CHEESEBURGER

double 5oz. beef patties, provolone, lettuce, maduros, caramelized onions, tamarind aioli, toasted brioche bun 22

TACO LOUIE*

ahi tuna, herb salad, furikake, black garlic aioli, avocado crema, crispy wonton shell 21

RAW BAR

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

KEY WEST PINK SHRIMP COCKTAIL

cocktail sauce 24

CONCH CEVICHE

fried plantain toston 16

WHOLE MAINE LOBSTER

cocktail sauce, clarified butter 55

LARGE STONE CRAB CLAWS

yuzu mustard sauce 1/2lb for 50 / 1lb for 90

ALASKAN KING CRAB

yuzu mustard sauce 1/2lb for 60 / 1lb for 110

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