

## STARTERS

BROILED OYSTERS  
lemon, garlic and herb butter, parmesan cheese 12

CEVICHE SALAD\*  
tortilla chips 16

HOT CRAB + CHEESE DIP  
shrimp, tomatoes, red onion, jalapeños, micro cilantro, tortilla chips 18

COCONUT SHRIMP  
passion fruit puree 8

CRISPY CALAMARI  
cilantro aioli, togarashi lime 18

CONCH FRITTERS  
homemade key lime mustard 17

## 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,  
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



## BRUNCH

*Available on Saturday and Sunday only*

FRIED CHICKEN + WAFFLES  
spicy strawberry syrup, whipped honey butter 23

BREAKFAST BURRITO  
chorizo, scrambled eggs, hash browns, caramelized onions,  
pico de gallo 21

EGGS BENEDICT\*  
roasted pork, ham, sauteed spinach, artisan English muffins,  
hollandaise 22

THE BREAKFAST SAMMIE\*  
2 fried eggs, bacon, ham, white cheddar, dijonnaise, croissant 18

ALL AMERICAN BREAKFAST  
2 eggs your way, crispy bacon, hash browns, toast 20

CLASSIC FRENCH TOAST  
fresh berry compote, brioche, maple syrup 18

AVOCADO TOAST  
smashed avocado, tomato, balsamic glaze, toasted sour dough 21  
add poached or scrambled egg 3 each



## MAINS

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

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

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

FISH TACOS  
fresh mahi mahi, cole slaw, black garlic aioli, cilantro aioli, flour tortilla 25

AHI TUNA POKE BOWL\*  
yuzu soy, mango, avocado, lump crab, crispy wontons 35

## HANDHELDS

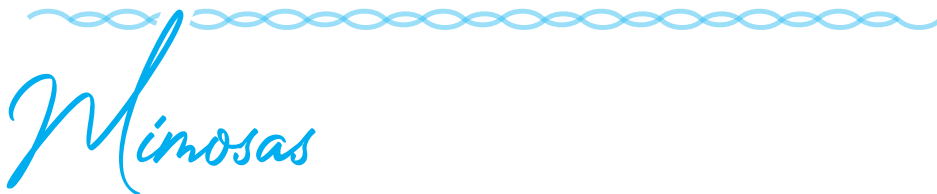
FRIED OYSTER PO'BOY  
cabbage slaw, pickles, bacon, pepper aioli. served with french fries 19

KFC SANDWICH  
sweet and spicy glazed crispy fried chicken, red cabbage slaw,  
cilantro aioli, brioche bun 18

CUBANO SANDWICH  
slow roasted mojo pork, smoked ham,  
swiss cheese, dijonnaise, hoagie roll 17

FRIED GROUPEr SANDWICH  
boston bibb, sliced tomato, onion, remoulade, brioche bun 25

COWBOY BURGER  
8oz. Angus beef patty topped with onion rings,  
bacon, american cheese, lettuce, tomato, chipotle aioli, brioche bun  
served with french fries and a homemade pickle 19



CLASSIC LYCHEE	14	CLASSIC BOTTOMLESS	24
	15	ANTIOXIDANT, blueberry-pomegranate	15

KEEWAYDIN BLOODY MARY  
vodka, charleston vegetable juice, togarashi rim,  
traditonal garnish (spicy upon request) 15

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

MILLIONAIRE'S COLD BREW  
cantera negra cafe, liquor 43 17

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 im-mune 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