



## 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, dijonaise, 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



# Lunch

## KEEWAYDIN'S ON 5TH

SEAFOOD • COCKTAILS



## 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, dijonaise, 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  
**ANTIOXIDANT**, blueberry-pomegranate 15

**KEEWAYDIN BLOODY MARY**  
vodka, charleston vegetable juice, togarashi rim,  
traditional 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 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