

# Summer Celebration!

2 COURSE MENU FOR \$40 PER PERSON  
PLUS 30% OFF ALL BOTTLES OF WINE,  
OFFERED ALL NIGHT LONG, 7 DAYS A WEEK.

## FIRST COURSE

CHOICE OF ONE

### BAKED OYSTERS

creamy spinach, panko crusted stuffed oysters

### ISLAND CRAB CO. DIP

shrimp, smoked fish, house crackers

### COCONUT MUSSELS

creamy curry broth, cilantro, grilled bread

### KEY WEST PINK SHRIMP COCKTAIL

(4) cocktail sauce

### CARIBBEAN CHOWDER

gulf seafood, littleneck clams, yuca chips

### GAZPACHO

greek yogurt, cucumber, herbs

### FLORIDA FRESCA

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

### CITRUS CAESAR

chopped romaine mix, parmesan crisp, sourdough croutons, charred lemon, smoked oyster-caesar dressing

## SECOND COURSE

CHOICE OF ONE

### MISO GLAZED SALMON

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

### PAN SEARED MAHI MAHI

roasted baby potatoes, sauté baby spinach, salsa criolla

### MOJO CHICKEN

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

### BRAISED SHORT RIB

guava BBQ, sauteed baby bok choy, parsnip mash

### OVEN ROASTED PORK TENDERLOIN

coffee rub, braised heirloom carrots, whipped potatoes, jus

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### MACADAMIA CRUSTED SEA BASS

tamarind glaze, caulilini & broccolini, Mexican street corn, chili-lime butter (add 10)

### SEARED DIVER SCALLOPS

fresh Polynesian slaw, jicama, mango puree (add 10)

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. If unsure of your risk, consult a physician. Keewaydin's 05.13.24