

SIZZLE DINING AT KEEWAYDIN'S

3 COURSES FOR \$39 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

SERVED FROM 4:30PM TO CLOSE, NIGHTLY

FIRST COURSE

CHOICE OF ONE

KEY WEST PINK SHRIMP COCKTAIL cocktail sauce

FRIED OYSTERS chipotle aioli

CARIBBEAN CHOWDER gulf seafood, littleneck clams, plantain, yuca chips

NEW ENGLAND CLAM CHOWDER creamy broth of clams, yukon gold potatoes, bacon

CITRUS CAESAR chopped romaine mix, parmesan crisp, sourdough croutons, classic caesar or smoked oyster-caesar dressing BAKED STUFFED OYSTERS creamy spinach, andouille sausage, jalapeno, parmesan cheese

ISLAND CRAB CO. DIP smoked fish, shrimp, tortilla chips

COCONUT MUSSELS coconut milk, cilantro, grilled bread

FARMER'S MARKET artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette

GAZPACHO greek yogurt, cucumber

SECOND COURSE

CHOICE OF ONE

CLASSIC GROUPER AND CHIPS french fries, cole slaw, remoulade, cocktail sauce

FRIED SHRIMP N' CHIPS french fries, cole slaw, key-lime mustard, cocktail sauce

FISH TACO mahi mahi, cole slaw, black garlic aioli, avocado crema, flour tortilla served with chips and salsa

SEAFOOD PASTA shrimp, clams, mussels, olive oil and garlic sauce, linguini

GRILLED ISLAND CHICKEN summer vegetables, roasted corn, mashed potatoes, sugar shack sauce

BLACKENED MAHI MAHI mango papaya salsa, roasted sweet potatoes

ROASTED SNAPPER summer vegetables, cilantro-lime rice, coconut-red pepper sauce (add 10)

BRAISED SHORT RIB guava BBQ, sauteed baby bok choy, mashed potatoes (add 10)

CRAB STUFFED HOG FISH cilantro-lime rice, sauteed spinach, tomato-scampi sauce (add 10)

RUM GLAZED SALMON creamy corn cous cous, sauteed green beans (add 10)

CRAB CAKE french fries, cole slaw, key-lime mustard, cocktail sauce (add 10)

THIRD COURSE

CHOICE OF ONE

CLASSIC KEY LIME PIE tart key lime custard, toasted mile high meringue, brown butter graham cracker crust

PASSION FRUIT CHEESECAKE vanilla chantilly, passion fruit coulis, buttery almond crust

