

Dinner



APPETIZERS

CEVICHE* \$18

Ahi Tuna, Avocado, Red Onion, Fresno
Coconut Leche de Tigre, Plantain Chips*

GUACAMOLE \$19

*Pico de Gallo, Corn Tortilla Chips, Plantain Chips
Roasted Tomato Salsa*

CRISPY LOBSTER BITES* \$28

Local Spiny Lobster, Watermelon Radish, Mango BBQ*

BAHAMIAN CONCH FRITTERS* \$20

Yuzu Remoulade, Pickled Fresno, Micro Cilantro

SALADS

TOMATO & AVOCADO \$22

*Heirloom Tomato, Avocado, Cubanelle Peppers
Red Onion, Arugula, Jalapeno Vinaigrette, Tostada*

CAESAR* \$21

*House Made Caesar Dressing, Baby Gem Lettuce
Focaccia Crouton, Parmigiano Reggiano*

BURRATA \$22

Arugula, Balsamic Macerated Strawberries, Pesto

CHICKEN:\$8 MAHI MAHI:\$10 KEY WEST PINK SHRIMP*:\$13

MAINS

CHEF'S CATCH MP

Local Catch Served with Season Vegetables

GRILLED LOCAL MAHI MAHI \$45

*Mango, Papaya, Hearts of Palm, Red Onion, Bell Peppers, Fresh Herbs, Avocado
Aji Verde, Key Lime*

8oz CERTIFIED ANGUS FILET* \$55

*Red Onion Mojo, Smashed Marble Potatoes with Rosemary
Seasonal Grilled Vegetables*

LOBSTER TAIL*: \$33 KEY WEST PINK SHRIMP*: \$13

ADOBO CHICKEN BREAST \$37

*Adobo Marinated Bone-In Chicken Breast, Aji Amarillo Sauce
Caribbean Risotto, Maduros*

SEAFOOD PASTA* \$42

*Squid Ink Pasta, Key West Pink Shrimp, Diver Scallops, Local Fish
Blistered Cherry Tomatoes, Garlic, White Wine*

LOBSTER TAIL*: \$33

ZATAR SPICED CAULIFLOWER STEAK \$29

Jasmine Rice, Coconut Sweet Potato, Mint, Arugula, Garam Masala Vinaigrette

CASA BURGER* \$26

*8oz Certified Angus Burger, Toasted Brioche Bun, White Cheddar
Benton's Bacon with Maple & Cracked Pepper, Lettuce, Tomato, Onion, Pickle
Served with French Fries*

AVOCADO: \$3 SAUTEED ONION: \$3 JALAPENO: \$3

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 6 or more are subject to an 18% service charge.*

Beverages



ON TAP

STELLA	12oz	\$6	20oz	\$8
BUD LIGHT	12oz	\$6	20oz	\$8

CANS & BOTTLES

DOMESTIC \$7

<i>Budweiser</i>	<i>Michelob Ultra</i>
<i>Coors Light</i>	<i>Miller Lite</i>

IMPORTED/ CRAFT \$7.50

<i>Corona Light</i>	<i>Corona</i>
<i>Sandbar Sunday</i>	<i>Heineken</i>
<i>Islamorada Ale</i>	<i>Heineken 0.0</i>
<i>Funky Buddha</i>	

HARD SELTZER \$7.50

<i>Truly Seltzer</i>

BUCKET SPECIALS

DOMESTIC BUCKET OF (6)	\$35
IMPORTED BUCKET OF (6)	\$38

BUBBLES

RIONDO <i>Prosecco Spumante</i>	\$14
DOC, Italy	
CHANDON <i>Sparkling Wine, Brut Classic</i>	\$18
CA	
VEUVE CLICQUOT <i>Champagne, Brut Classic</i>	\$38
Reim, Fr	

WHITE / ROSE 6oz 9oz

SONOMA CUTRER <i>Chardonnay</i>	\$16	\$25
Russian River Ranches, CA		
SANFORD <i>Chardonnay</i>	\$28	\$42
Santa Rita Hills, CA		
OYSTER BAY <i>Sauvignon Blanc</i>	\$12	\$17
Marlborough, New Zealand		
MATANZAS CREEK <i>Sauvignon Blanc</i>	\$14	\$20
Sonoma County, CA		
TERLATO <i>Pinot Grigio</i>	\$15	\$22
Colli Oriental del Friuli, DOC, Italy		
JUAN GIL JUMILLA <i>Rose</i>	\$12	\$18
Spain		
WHISPERING ANGEL <i>Rose</i>	\$17	\$26
Cote de Provence		

RED 6oz 9oz

PONZI <i>Pinot Noir</i>	\$25	\$37
Williamette Valley, OR		
GOLDEN WEST <i>Pinot Noir</i>	\$15	\$22
Columbia Valley, Wa		
Ferrari Carano <i>Merlot</i>	\$18	\$27
Sonoma County, Ca		
DAOU <i>Cabernet Sauvignon</i>	\$18	\$27
Paso Robles, CA		
OBERON <i>Cabernet Sauvignon</i>	\$18	\$27
Napa County, CA		
TERRAZAS DE LOS ANDES <i>Malbec</i>	\$21	\$31
Mendoza, Argentina		

SIGNATURE COCKTAILS

CASA COSMO	\$22
<i>Grey Goose White Peach & Rosemary</i> <i>Cointreau, White Cranberry, Fresh Lime Juice</i>	
BEES KNEES	\$21
<i>Tanqueray 10 Gin, Lemon Juice, Honey Syrup</i>	
OLD CUBAN	\$21
<i>Papa Pillar Dark Rum, Mint, Fresh Lime Juice</i> <i>Topped with Prosecco</i>	
NEW YORK SOUR	\$22
<i>Bulliet Rye Bourbon, Lemon Juice</i> <i>Topped with Pinot Noir</i>	
STRAWBERRY LIMONCELLO MARGARITA	\$18
<i>Blanco Tequila, Limoncello, Strawberries</i> <i>Lemon Juice</i>	
CUCUMBER JALAPENO MARGARITA	\$16
<i>21 Seed Cucumber Jalapeno Tequila, Cointreau</i> <i>Fresh Lime Juice</i>	
MANGO BELLINI	\$15
<i>Riondo Prosecco, St Germaine Elder Flower</i> <i>Mango</i>	