

Lunch



APPETIZERS

CHICKEN WINGS

*House Spice Rub, Buffalo Sauce, Bleu Cheese Sauce
Pickled Baby Carrots*

\$22

GUACAMOLE

*Pico de Gallo, Corn Tortilla Chips, Roasted Tomato Salsa
Add: Fresh Vegetables \$5*

\$19

CHILLED KEY WEST PINK SHRIMP*

Dozen Peel & Eat, Pimenton Cocktail Sauce

\$35

BAHAMIAN CONCH FRITTERS*

Yuzu Remoulade, Pickled Fresno, Micro Cilantro, Key Lime

\$20

SALADS

CAESAR SALAD

*House Made Caesar Dressing, Romaine Hearts
Focaccia Crouton, Parmigiano Reggiano*

\$20

TOMATO & AVOCADO SALAD

*Heirloom Tomato, Avocado, Cubanelle Peppers, Red Onion
Arugula, Watermelon Radish, Jalapeño Vinaigrette, Focaccia*

\$21

ADD CHICKEN: \$8 FRESH CATCH: \$10 KEY WEST PINK SHRIMP*: \$13

MAINS

Served with French Fries

Upgrade: **Fresh Fruit \$5** **House Salad \$5** **Truffle Fries \$7** **Sweet Potato Fries \$4**

CASA BURGER*

*8oz Angus Burger, White Cheddar, Smoked Bacon with Maple & Cracked Pepper, Lettuce
Tomato, Onion, Pickle on Toasted Brioche Bun*

\$26

GRILLED CHICKEN SANDWICH

Chimichurri Aioli, Papaya & Rosemary Pico de Gallo on Toasted Brioche Bun

\$22

CUBAN SANDWICH

Roasted Pork, Baked Ham, Dill Pickles, Yellow Mustard Aioli, Muenster Cheese

\$20

LOCAL STREET FISH TACOS

*Blackened Fresh Catch, Pickled Red Cabbage, Salsa Roja, Seasonal Fruit Pico de Gallo
50/50 Corn Tortillas or Fresh Corn Tortillas*

\$24

VEGGIE BURGER

Dr. Preagers Veggie Patty, Lettuce, Tomato, Pickle, Onion on Toasted Brioche Bun

\$21

DESSERT

HEMMINGWAY'S KEY LIME PIE

Graham Cracker Crust, Key Lime Custard, Fresh Berries, Sweet Cream

\$14

ANASTASIA CAKE

*Dark Chocolate Biscuit, Guanaja Chocolate Core
White Chocolate Almond Mousse, Fresh Berries*

\$14

LOCAL EXOTIC FRUIT PLATE

\$14

**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.*