



LUNCH MENU

APPETIZERS

STEAMED EDAMAME \$13

Tropical Soy Dipping Sauce

MOLCAJETE GUACAMOLE \$19

Crushed Avocado, Onion, Lime, Cilantro
Jalapeno

Add Fresh Vegetables \$5

CHILLED SHRIMP COCKTAIL* \$9EA

Spanish Pimento Cocktail Sauce

CHICKEN WINGS \$21

Adobo Spice, Padron Peppers, Mango BBQ

BAHAMIAN CONCH FRITTERS \$18

Orange Pepper Jelly, Coconut Lime Remoulade

SALADS

CAESAR SALAD \$19

Chopped Romaine Hearts, Torn Ciabatta
Croutons, Grana Pradano Cheese

FLORIDA CITRUS SALAD \$18

Organic Mixed Greens, Local Citrus
Goat Cheese, Hearts of Palm, Corn
Blood Orange Vinaigrette

ADD CHICKEN: \$8 | FISH: \$10 | COLOSSAL PRAWN*: \$9EA

MAINS

CASA BURGER* \$25

Certified Angus Beef, Toasted Brioche Bun
Tillamook Cheddar, Maple Pepper Bacon, Lettuce,
Tomato, Onion, Bread & Butter Pickle

GRILLED CHICKEN SANDWICH \$24

Gruyere Cheese, Arugula, Oven Dried Tomato
Caramelized Onion, Truffle Aioli

BEYOND BURGER \$21

Plant-Based Burger, Toasted Brioche Bun, Lettuce
Tomato, Onion, Pickles

GRILLED MAHI MAHI SANDWICH \$23

Key Lime Coconut Remoulade, Pineapple Salsa

COASTAL FISH TACOS \$25

Mahi-Mahi, Pineapple-Tomato Pico, Avocado
Crema, Cotija Cheese, Cilantro, Pickled Red Onion

ALL MAINS ARE SERVED WITH FRENCH FRIES

Upgrade to Truffle Fries \$7

Upgrade to Fresh Fruit or House Salad \$5

Upgrade to Sweet Potato Fries \$4

SWEETS

HEMINGWAY'S KEY LIME PIE \$14

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

ANASTASIA CAKE \$14

Dark Chocolate Biscuit, Guanaja Chocolate Core, White Chocolate Almond Mouse, Fresh Berries

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 a 18% service charge