



FRESH FROM OUR DOCK, TO YOUR PLATE.



BEERS

BOTTLED BEERS

	ABV.
Abita Purple Haze	4.2%
Budweiser	5.0%
Bud Light	4.3%
Bud Light Lime	4.2%
Bud Select 55	2.4%
Coors Light	4.2%
Corona	4.5%
Corona Light	4.1%
Dog Fish 60 Minute IPA	6.0%
Fat tire	5.2%
(FL) Funky Buddha Floridian	5.2%
(FL) Funky Buddha Hop Gun IPA	7.0%
Goose Island Matilda	7.0%
Goose Island Sofie	4.5%
Heineken	5.0%
Hoegaarden	4.9%
(FL) Islamorada Channel Marker IPA	4.78%
(FL) Islamorada Sandbar Sunday	4.75%
Land Shark Lager	4.7%
(FL) La Rubia	5.0%
Left Hand Milk Stout	6.0%
Magic Hat #9	5.1%
Michelob Ultra	4.2%
Miller Lite	4.2%
O'Doul's	N/A
Red Stripe	4.7%
Rolling Rock	4.5%
Sam Adams Boson Lager	4.9%
Sea Dog Blueberry	4.6%
Shock Top	5.2%
Sierra Nevada IPA	5.6%
Wood Chuck Amber Cider	5.0%
Yuengling	4.4%

CANNED BEERS

	ABV.
Dog Fish Sea Quench Ale (Sour)	4.9%
Guinness Stout	5.0%
(FL) Reef Donkey APA	5.0%
Rekorderlig Strawberry Lime Cider	4.5%
Rekorderlig Pear Cider	4.5%
Rekorderlig Wild Berry Cider	4.5%
(FL) Saltwater Screamin' Reels IPA	7.5%
Shipyard Island Time IPA	4.5%
Stiegl Grapefruit Radler	2.5%
Stiegl Lemon Radler	2.5%
Twisted Tea Half & Half	5.0%
White Claw Black Cherry	5.0%
White Claw Lime	5.0%

DRAFT BEERS

	ABV.
Bud Light	4.2%
(FL) Iguana Bait	5.2%
(FL) Hurricane Hole Red Irish Ale	5.4%
(FL) Cigar City Jai Alai IPA	7.5%
Stella Artois	5.0%
Yuengling	4.4%

HOUSE WINES

By the Glass 7

By the Bottle 26

Montevina White Zinfandel
 Kung Fu Reisling
 Hogue Pinot Grigio
 Hogue Chardonnay
 Hogue Sauvignon Blanc
 J. Roget Sparkling Wine (Glass Only)
 Mark West Pinot Noir
 Hogue Merlot
 Hogue Cabernet Sauvignon

COCKTAILS

Palm Tree

This unique combination of Tanqueray Gin, Tonic, Cruzan Coconut Rum and Pineapple juice will surprise you.

Cranberry Apple Lemonade

A refreshing mix of Cruzan Citrus Rum, Dekuyper Apple Pucker and Lemonade with a splash of Cranberry.

Island Splash

The feeling of enjoying the sandbar at Snipes in a glass. Cruzan Pineapple Rum and Cruzan Coconut Rum, Dekuyper Island Punch Pucker with a touch of sour mix and Pineapple juice.

Orange Crush

Get your vitamin C with Pinnacle Orange, a touch of Dekuyper Peach Schnapps, fresh Orange slices, Orange juice and topped with Sierra Mist.

Sunburn

Take away the pain with this soothing mix of Strawberry Purée, Orange juice, Fris Orange, Pinnacle Raspberry Vodka and Sierra Mist.

Red Rita

Take your Margarita to a whole new level. Sauza Blue Tequila, Dekuyper Triple Sec, Sour Mix, Cranberry Juice and a splash of Orange Juice.

Thirsty Pelican

This one's not for the birds. Southern Comfort, Dekuyper Amaretto and Tito's Vodka mixed with Lime Juice, Grenadine, Orange and Pineapple juices.

Havana Dream

Cruzan Coconut Rum and Pineapple juice poured over Dekuyper Melon will bring you the 90 miles to Cuba from where you sit.

Rum Runner

Cruzan white Rum and Cruzan Black Strap Rum with Dekuyper Blackberry Brandy and Banana Liqueur with Sour Mix, Pineapple Juice and a splash of Grenadine.

Pusser's Painkiller

Pusser's British Navy Rum, Cream of Coconut, Pineapple and Orange Juice topped with fresh ground Nutmeg. Available in a 32oz. Souvenir Beach Pail.

	16 oz.	32 oz.
Category 1	8	15
Category 2 (Extra shot of Rum)	10	17
Category 3 (Triple shot of Rum)	12	19
Category Floor (Quad shot of Rum)	N/A	21

Key West Sunset

See the Sunset anytime with this mix of Dekuyper Peach Schnapps and Cruzan Mango Rum blended with Mango Purée and poured over Strawberry Purée.

Hurricane

A signature drink while at the Hole. Cruzan White Rum and Cruzan Black Strap Rum with Orange Juice and swirled with Grenadine.

	16 oz.	32 oz.
Category 1	8	15
Category 2 (Extra shot of Rum)	10	17
Category 3 (Triple shot of Rum)	12	19
Category Floor (Quad shot of Rum)	N/A	21

Dark & Stormy

A Key West classic comprised of Gosling's Black Seal Rum and Gosling's Ginger Beer.

Cruzan Mojito

The classic Mojito made to perfection with your choice of traditional white Rum or jazz it up with your favorite Cruzan Rum flavor: Banana, Citrus, Coconut, Mango, Pineapple, or Raspberry.

Mai Tai

Cruzan white and Coconut Rum with Orange, Pineapple and Lime Juices topped with a splash of Grenadine and Cruzan Black Strap Rum.

Classic Frozen Drinks

Daiquiris

Strawberry, Banana, Mango, Peach, Rum Runner

Coladas

Classic Piña, Strawberry, Banana Margaritas
Traditional Lime or pick your own.

APPETIZERS

Tuna Tataki *

Sesame seed encrusted sushi grade Tuna with our Sweet Soy vinaigrette dressing and garnished with pickled ginger, wasabi and rice noodles. 14.95

“Best Ever” Conch Fritters

Our own secret recipe made famous by our sister restaurant on Duval Street, “The Conch Shack”. Enjoy a half dozen, served with Key Lime aioli and our spicy Bahamian Pink sauce. 11.95

Calamari

Lightly breaded Calamari fried to a golden brown, served with our homemade Marinara sauce. 10.95

Pulled Pork Nachos

Homemade tortilla chips loaded with pulled pork, black beans, cheese and topped with diced tomato, jalapeño and scallion, served with sour cream and salsa. 11.95

Mussels

A classic French preparation featuring Prince Edward Island mussels steamed in a white wine cream sauce with celery, shallot and garlic, served with garlic toast. 12.95

Quesadilla

A warm flour tortilla stuffed with cheese, tomato and green onion (jalapeños on request), served with sour cream and salsa. 8.95
Chicken 11.95, Pork 12.95, Shrimp 13.95

Ceviche of the Day *

Fresh seafood marinated in citrus juices prepared with tomato, red onion, bell pepper, scallion, garlic, jalapeño, parsley and cilantro. 12.95

Bruschetta

A local's favorite comprised of diced tomatoes, basil and shredded Parmesan cheese topped with a Balsamic glaze, served with garlic toast. 10.95

Mahi Bites

Bite size pieces lightly breaded and fried to a golden brown. 8.95 Substitute Fresh Catch - add \$4

Chicken Wings

A dozen jumbo wings prepared just the way you like them.

Plain - Mild - Hot - Hurricane - Category 5 - BBQ - Florida Bay - Jerk - Conch Turbo - Teriyaki - Teriyaki/Wasabi 13.95

Peel ‘n Eat Shrimp

Jumbo shrimp served hot or cold with our homemade Cocktail sauce.
½ lb. 13.95 / Full lb. 20.95

Alligator Bites

Tender pieces of Gator deep fried to a golden brown, served with our homemade Remoulade. 12.95



***Consumer Advisory**

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

SOUPS & SALADS

Conch Chowder & Soup of the Day

Made fresh daily. Cup 3.95 / Bowl 5.95

Greek Salad

Mixed greens with tomato, green pepper, cucumber, red onion, Kalamata olives and Feta cheese, served with a Greek vinaigrette. 12.95

Caesar Salad

Fresh romaine tossed with Caesar dressing, Parmesan cheese and homemade croutons. 8.95
Add Chicken 4.95 Add Shrimp 6.95 Add Fresh Catch 8.95

Hurricane Chopped Salad

This dish is sure to impress with mixed greens, tomato, cucumber, onion, bacon, mango, crumbled Bleu cheese and candied pecans topped with blackened shrimp, served with a Mango vinaigrette. 14.95

House Salad

Fresh Romaine with tomato, cucumber, shredded carrot and homemade croutons. 8.95

SANDWICHES

Fresh Catch Reuben

A local favorite featuring fried fresh catch smothered in melted Swiss cheese with fresh sauerkraut and our homemade Thousand Islands dressing on buttery Texas toast, served with hand cut fries. 15.95

Buffalo Chicken Sandwich

Boneless chicken perfectly fried and tossed in Buffalo sauce on a toasted Brioche with lettuce, tomato, onion and crumbled bleu cheese, served with hand cut fries. 11.95

Cracked Conch Sandwich

Tenderized conch filet, breaded and fried to perfection on a toasted Brioche, served with hand cut fries. 14.95

Cuban Mix

A taste of Key West featuring mojo marinated pulled pork, bacon, ham, pickles, Swiss cheese and mustard on a pressed Hoagie roll, served with hand cut fries. 11.95

Shrimp Po Boy

A toasted Hoagie piled high with fried shrimp topped with lettuce, tomato, onion, bacon bits and remoulade, served with hand cut fries. 12.95

Fresh Catch Sandwich

Fresh from our dock, to your plate. Prepared the way you like it, fried, blackened, grilled, panko or cornbread encrusted, topped with lettuce, tomato and onion on a toasted Brioche roll and served with hand cut fries. 15.95

Not Your Normal Chicken Sandwich

Panko encrusted chicken breast with bacon, Swiss cheese, lettuce, tomato and onion on toasted Ciabatta bread with basil mayonnaise, served with hand cut fries. 11.95

Brisket Grilled Cheese

House smoked brisket and caramelized onions covered in melted cheddar cheese on buttery Texas toast, served with hand cut fries. 12.95

Carolina Pork Sandwich

House made pulled pork topped with melted cheddar, spicy BBQ sauce and homemade coleslaw on a toasted Brioche roll, served with hand cut fries. 12.95

Blackened Shrimp Wrap

Blackened shrimp, freshly chopped romaine, crispy bacon, tomato, onion and Parmesan cheese tossed in ranch dressing, served with hand cut fries. 12.95



Substitute hand cut fries with your choice of: sweet potato fries, onion rings, rice, black beans, coleslaw or side salad.

BURGERS

Cat 5 Burger *

10 oz. burger topped with fried jalapeños, Pepper Jack cheese, lettuce, tomato, onion and local Conch Turbo sauce, served with hand cut fries. 13.95

Bacon Cheeseburger *

10 oz. burger cooked your way with choice of cheese, lettuce, tomato, onion and bacon, served with hand cut fries. 13.95

Bubba Burger *

10 oz. burger with your choice of cheese, lettuce, tomato, onion, pickle, served with hand cut fries. 11.95

Black 'n Blue Burger *

A blackened 10 oz. burger with crumbled Bleu cheese, lettuce, tomato and onion, served with hand cut fries. 13.95

Vegetarian Burger

A garden burger topped with lettuce, tomato, onion, served with hand cut fries. 10.95

Smokehouse Burger *

10 oz. burger with Cheddar cheese, bacon, caramelized onions and BBQ sauce, served with hand cut fries. 13.95

The “Conch Shack” Cheese Burger

This is one of our sister restaurant’s signature items. 1/4 lb all beef patty prepared diner style with lettuce, tomato, onion and pickle, served with hand cut fries. 8.95
Make it a double, add \$2

Substitute hand cut fries with your choice of: sweet potato fries, onion rings, rice, black beans, coleslaw or side salad.

WALK, RUN, FLY

Island Pig

“Classic Cuban”, a mound of Mojo-marinated pork with sautéed onions served over rice and beans with homemade cornbread. 13.95

Cajun Chicken Pasta

Blackened grilled chicken breast with bell peppers, Parmesan cheese and Penne pasta in a spicy cream sauce, served with garlic toast. 14.95

Smoked Brisket Tacos

3 warm flour tortillas stuffed with house smoked brisket over crisp cabbage, topped with BBQ sauce, and cheddar-jack cheese, served with rice and black beans. 13.95

Chicken Tenders

Chicken breast prepared in our secret Buttermilk marinade then lightly breaded and fried to a golden brown, served with hand cut fries. 12.95

Chimmichurri Steak *

Marinated skirt steak prepared in our Chimmichurri sauce, served with rice, black beans and plantains. 19.95



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Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

SEAFOOD

Fresh Catch

The freshest fish you will find, direct from the fishermen right here in the marina. Have it your way, grilled, fried, buffalo, blackened, panko or cornbread encrusted served with yellow rice, black beans and homemade cornbread. 23.95

Lemon Caper Fresh Catch Bowl

Panko encrusted fresh catch topped with a homemade lemon caper sauce, served over island rice and butter steamed veggies. 23.95

Fish & Chips

Beer battered and fried to a golden brown, served with hand cut french fries. 14.95

Shrimp Basket

Plump shrimp butterflied and fried to a golden brown, served with hand cut fries. 14.95

Fresh Catch Tacos

3 warm flour tortillas stuffed with blackened fresh catch, tomato, green onion, crisp cabbage and topped with our secret aioli, served with rice and black beans. 15.95

Jambalaya

Our version of a Louisiana classic. Loaded with chicken, shrimp, Andouille sausage, bell pepper, onion, celery and tomato prepared with just the right amount of spice and served over a bed of rice. 16.95

Cook Your own Catch!

You hook it and we cook it. Bring in your filets and choose the preparation, blackened, fried, buffalo, grilled, panko or cornbread encrusted. Served family style with coleslaw and your choice of one side.
12.95 per person (additional charge in excess of 1 lb per person)



DESSERTS

Key Lime Pie

A homemade Key West tradition. 4.95

Crème Brûlée of the Day

Our signature dessert. Whether it is prepared classic or flavored, there is no better way to finish off your meal. 4.95

Deep Fried Oreos

Double stuffed Oreos, battered and deep fried with a sprinkle of powdered sugar and a drizzle of raspberry sauce. 5.95

Häagen-Dazs

Single serve ice cream cups, available in vanilla or chocolate. 4.95

HAPPY HOUR

DAILY 4pm - 7pm

BEERS \$3

Budweiser
Bud Light
Bud Light Lime
Bud Light Draft
Coors Light
Miller Lite

Mich Ultra
O'Doul's N/A
Rolling Rock
Yuengling

WINES BY THE GLASS \$4

Pinot Grigio
Sauvignon Blanc
Chardonnay
Riesling
Rose

White Zinfandel
Sparkling
Pinot Noir
Merlot
Cabernet Sauvignon

WELL LIQUOR \$3

Vodka
Gin
Rum
Tequila
Whiskey

APPETIZERS

Conch Fritters 7.95
Chips 'N Salsa 4.95
Pulled Pork Nachos 7.95
Fish Bites 6.95
Bruschetta 7.95

Tuna Tataki 10.95
Cheese Quesadilla 6.95
Calamari 7.95
Caesar Salad 5.95
Chicken Tenders 6.95

