

294-4403

Open Daily at 11:30am

631 Greene Street
Corner of Elizabeth Street

Overlooking the Water
in the Historic Seaport



**Voted Key West's
Best Happy Hour!
2 for 1 Drink Specials
4pm to 7pm Daily
FULL RAW BAR**

Appetizers & Specialty Starters

- Coconut Shrimp \$13
Coconut Crusted Jumbo Shrimp. Served with a Hot Pepper Jelly & Hearts of Palm.
- Tuna Tataki \$13
Sesame Crusted Tuna served Rare with Crispy Wontons, Key Lime Ponzu Sauce, Seaweed Salad and Wasabi Vinaigrette.
- Cracked Conch \$13
Tempura Battered Queen Conch lightly Flash Fried. Served with Orange Horseradish Marmalade.
- Baked Oysters Callaloo \$13
Braised Callaloo & Parmesan Cheese atop Freshly Shucked Oysters. Baked and drizzled with Roasted Garlic Aioli.
- Stuffed Mushrooms Martinique \$11
Herbed Boursin Cheese and Crab stuffed Mushrooms. Served with Garlic Scampi Butter and Roasted Pepper Salad.
- Fried Calamari \$11
Fresh Calamari Dusted with Seasoned Flour and Flash Fried. Served with White Barbeque Sauce, Pickled Peppers and Romaine Lettuce.
- Crab Cake \$10
A large Maryland Style Crab Cake, served garnished with Herb Salad, Roasted Red Pepper and Basil Aioli.
- Conch Fritters \$9
Traditional Island Style Fritters Served with Key Lime Mustard.
- Callaloo and Artichoke Dip \$8
Warm Three Cheese Dip Blended with Artichoke Hearts and Savory Island Greens with Assorted Flat Breads.
- Chicken Tenders \$8
1/2 lb. of Boneless Chicken Tenderloin. Available Buffalo Style, Jerked, BBQ or Caribbean Ju Ju Slathered.
- Smoked Fish Dip \$8
A Blend of Smoky Fish, Fresh Herbs and Spices. Served with Cuban Crackers.

From the Raw Bar

- Raw or Steamed Oysters 1/2 Dozen \$7 Dozen \$13
- Raw or Steamed Clams 1/2 Dozen \$7 Dozen \$13
- Key West Pink Peel & Eat Shrimp 1/2 Lb \$12 1Lb \$22

Soup & Salads

Ask Your Server About the Chef's Soup of the Day

- Conch Chowder Cup: \$5 Bowl: \$7
Bahamian Style Red Chowder with Ground Conch, Vine Ripe Tomatoes, Fresh Herbs and Potatoes.
- House Salad \$8
A blend of Mixed Greens with Tomatoes, Cucumbers, Red Onions, Shredded Monterey Jack Cheese and Garlic Croutons. Served with Traditional Balsamic Vinaigrette, with Blackened Tuna - \$12 with Grilled Shrimp \$15 with Grilled Chicken \$12
- Caesar Salad \$8
Crisp Hearts of Romaine tossed in a Classic Caesar Dressing. Topped with Parmesan Cheese and Garlic Croutons.
with Blackened Tuna - \$12 with Grilled Shrimp \$15 with Grilled Chicken \$12
- Spinach Salad \$11
Baby Spinach tossed with Bacon, Tomatoes, Mangoes, Strawberries, Cucumbers and Red Onions. Finished with a Passion Fruit Honey Vinaigrette and Goat Cheese Crumbles.
- Island Salad \$11
Mixed Greens with Avocado Slices, Mangoes, Oranges, Tomatoes, Cucumbers and Plantain Chips. Served with a Citrus Vinaigrette.
Add to Any Salad: Tuna Bites \$4, Shrimp \$7, Chicken \$4.
Available Blackened, Jerk or Grilled

Sandwiches

- Catch of the Day \$11
Fresh Fish Prepared Daily. Served Pan Seared, Fried or Blackened on Cuban Bread with Shredded Lettuce, Diced Tomatoes and French Fries.
- Conch Republic Burger \$10
10 oz. of Seasoned Beef, Grilled to Order. Served Fully Dressed with Fries & Pickles.
- Grilled Chicken \$9
Boneless Chicken Breast made to order Buffalo Style, Blackened, BBQ or Juju Slathered. Served Fully Dressed with Fries & Pickles.
Add Swiss, American, Cheddar, Grilled Onions, Mushrooms or Bacon for .75¢ each.

Entrées

- Stuffed Shrimp \$25
Winner of the Masterchef™ Classic, People's Choice and Judge's Choice Award
Bacon Wrapped Jumbo Shrimp with Blue Crab Stuffing. Finished with Mango Salsa and a Sweet Chili Glaze. Served with Island Rice and the Chef's Choice of Vegetables.
- Key West Pink Shrimp \$21
Available Grilled or Fried with your Choice of Buffalo Sauce, Jerk Spiced, BBQ or Juju Slather. Served with Island Rice and Chef's Choice of Vegetables.
- Key West Mahi Mahi \$23
Plantain Crusted Dolphin topped with Citrus Honey Glaze and Roasted Tomato and Avocado Guacamole. Served with Island Rice and the Chef's Choice of Vegetables.
- Local Snapper Fillet \$25
Topped with Chimmi Churri Vinaigrette and Cherry Tomato Gazpacho. Served with Smashed Potatoes & Chef's Choice of Vegetables.
- Sesame Crusted Tuna Steak \$27
Topped with Key Lime Ponzu Sauce. Served with Island Rice & Chef's Choice of vegetables.
- NEW!** Local Catch \$25
As seen on the Food Network Show "Road Tasted!"
Our Freshest Selection Available Seared or Blackened with our Famous Juju Slather. Served with Island Rice and Chef's Choice of Vegetables.
- Island Half Chicken \$21
Jerk Spiced Half Chicken Topped with Mango Salsa. Served with Yellow Rice, Plantains and Chef's Choice of Vegetables.
- Lobster Tail \$33
Steamed in Garlic Butter with Cherry Tomatoes, Mango, Island Greens and Hearts of Palm. Served with Citrus Red Curry.
- Cayo Hueso Paella \$29
Pan Seared Shrimp, Clams, Mussels, Fish Bites and Chorizo tossed with a Vegetable Studded Yellow Rice and Garlic Butter.
- St. Kitts \$25
Crab Stuffed Ravioli tossed with Seared Shrimp, Spinach and Sun Dried Tomatoes. Finished with a Lemon & Garlic Scampi Butter.
- Shrimp and Scallop Stir Fry \$25
Pan Seared Shrimp and Scallops tossed with Asian Style Vegetables and a Passion Fruit Sweet and Sour Glaze. Served in a Fresh Pineapple Bowl with Island Rice.

Classics from the Grill

All of Our Steaks are 100% Angus

- New York Strip \$33
14 ounces of Our Most Flavorful Beef. Served with Smashed Potatoes and Chef's Choice of Vegetables.
- Filet Mignon \$33
A 9oz. Center Cut of the Most Tender Beef Served with Smashed Potatoes and Chef's Choice of Vegetables.
- Pork Chop \$23
Jerk Marinated Grilled Pork Chop dressed with a Guava Demi Glaze and Mango Salsa. Served with Smashed Potatoes and the Chef's Choice of Vegetables.
- NEW!** Ribs, Ribs, Ribs Half Rack \$15, Full Rack \$26
Covered in Jack Daniel's Barbecue Sauce. Served with French Fries and Coleslaw.

Add to any Entrée

Shrimp \$7 ~ 10oz Lobster Tail \$26 ~ Scallops \$12

Available for Private Parties and Catering – Call 294-4403 x121

www.conchrepublicseafood.com