

GRAND CAFE key west



GRAND CAFE OWNER MARIA WEVERS AND HER STAFF ARE DEDICATED TO SERVING A QUALITY MEAL PREPARED WITH THE FRESHEST PRODUCE, MEATS AND SEAFOOD. OUR DISHES ARE AN ECLECTIC FUSION OF TRADITIONAL FAVORITES AND INTERNATIONAL CUISINE.

APPETIZERS

TOMATO BISQUE 9.99
WITH JUMBO LUMP CRAB

SOUP DE JOUR MARKET PRICE

BRUSCHETTA 9.99
CRUSTINIS WITH PLUM TOMATO AND BASIL PESTO, ONION,
FETA CHEESE, BALSAMIC REDUCTION

CHILLED NORWEGIAN SMOKED SALMON 14.99
CAPERS, RED ONION, SOUR CREAM AND TOAST POINTS

STEAMED CLAMS 12.99
IN GARLIC, WHITE WINE, PARSLEY AND BUTTER

SPICY MUSSELS 12.99
STEAMED MUSSELS IN OUR SPECIAL SPICY TOMATO SAUCE

SHRIMP COCKTAIL 14.99

CHOPPED SHRIMP MARINATED IN TOMATO, PEPPER, ONION SAUCE WITH WHOLE SHRIMP GARNISH

CARPACCIO OF BEEF TENDERLOIN 14.99
SHAVED PARMIGIANO, RED ONIONS, CAPERS AND WHITE TRUFFLE OIL

GRAND CAFE CRAB CAKES (2) 14.99
BLOOD ORANGE REDUCTION AND KEY LIME MUSTARD

TARTARE OF YELLOWFIN TUNA***** 14.99
SESAME CRISPS AND GINGER CHIVE OIL

CAVIAR DOMESTIC: 80.00 RUSSIAN OSETRA: 150.00
TOAST POINTS, EGG YOLK, EGG WHITE, CAPER BERRIES, RED ONION
AND TRUFFLED CRÈME FRAICHE

CHEESE PLATE 16.99
SELECTION OF THREE CHEESES, FRUIT AND CANDIED WALNUTS

SALADS

BLUE CHEESE AND WALNUT SALAD 12.99
BLUE CHEESE, WALNUTS, DRIED CURRANTS NESTLED IN MIXED GREENS, AGED SHERRY VINAIGRETTE

CLASSIC CAESAR SALAD 9.99
HEARTS OF ROMAINE, CRUTONS, PARMIGIANO REGGIANO

BEEF SALAD 14.99
ARUGULA, SPINACH, GOAT CHEESE, CANDIED WALNUTS, DRIED CRANBERRIES, BALSAMICO

SPINACH SALAD 12.99
BACON, HARD BOILED EGG, TOMATO, ONION, WARM CARAMELIZED SHALLOT VINAIGRETTE

GRAND CAFE MIXED GREENS 8.99
TOMATO, CUCUMBER, ONION, CROUTONS, AGED SHERRY VINAIGRETTE

PASTAS

CLAMS 19.99 | MUSSELS 19.99 | SHRIMP 26.99
CLAMS & MUSSELS 21.99 | CLAMS & SHRIMP 23.99

MUSSELS & SHRIMP 23.99
THE ABOVE ARE SERVED WITH LINGUINE OR PENNE AND CHOICE OF:
GARLIC, WHITE WINE, PARSLEY, BUTTER SPICY TOMATO, ALFREDO (ADD \$2)

KEY WEST SHRIMP OVER PENNE PASTA***** 26.99
TRUFFLED TOMATO CREAM SAUCE

SEAFOOD PASTA 39.99
PETITE LOBSTER TAIL, SEA SCALLOP, KEY WEST PINK SHRIMP, ALASKAN CRAB LEGS AND MUSSELS
SERVED WITH YOUR CHOICE OF WHITE WINE GARLIC CREAM SAUCE OR RED SAUCE OVER LINGUINE

SEAFOOD

SNAPPER MEUNIERE 28.99
CAPERS, LEMON BROWN BUTTER, SEASONAL VEGETABLE AND CREAMED POTATOES

BLACKENED MAHI MAHI 26.99
RICE, HAVANA BLACK BEANS, FRIED PLANTAINS AND TROPICAL FRUIT SALSA

GRILLED RARE YELLOWFIN TUNA 29.99
COOL BLACK SESAME RICE NOODLES, WASABI AIOLI AND CITRUS RELISH

PAN SEARED SEA SCALLOPS 29.99
KEY LIME BEURRE BLANC AND TRUFFLED MUSHROOM COUSCOUS

RED THAI CURRY
MILD RED CURRY SPICES COOKED IN COCONUT MILK WITH CARROTS, ZUCCHINI, BELL PEPPERS
AND BASIL. SERVED WITH RICE

WHOLE SNAPPER 29.99 | CHICKEN 26.99
VEGETABLE 22.99 | TIPS OF BEEF FILET 28.99

GRAND LOBSTER 39.99
PAN SEARED LOBSTER TAIL SAUTEED WITH CHERRY TOMATOES, CARAMELIZED SHALLOTS AND
CILANTRO FINISHED WITH A TOUCH OF CREAM AND LIMONCELLO. SERVED OVER RICOTTA CHEESE
RAVIOLIS WITH A BALSAMIC VINEGAR REDUCTION AND TRUFFLE INFUSION.

GRAND CAFE SURF AND TURF***** MARKET PRICE
5 OZ. HAND CUT FIRE GRILLED FILET MIGNON
8 OZ. BAKED LOBSTER TAIL WITH HERBED POTATOES AND SEASONAL VEGETABLE

FROM THE LAND

OUR STEAKS ARE AGED ANGUS BEEF, HAND CUT, TO ORDER
FIRE GRILLED FILET OF BEEF 6 OZ. 34.99 | 10 OZ. 39.99
WHITE TRUFFLE POTATOES, PORT WINE DEMI GLAZE AND CARAMELIZED SHALLOTS

ADD ONS: LOBSTER TAIL MARKET PRICE
SHRIMP 9.99 | SCALLOPS 12.99

BRAISED SHORT RIB 32.99
OVER CREAMED POTATOES, ASPARAGUS, WITH GRAND CAFE SIGNATURE AU JUS

OSSO BUCCO 34.99
SLOW ROASTED VEAL SHANK, SAFFRON RISOTTO AND SEASONAL VEGETABLES

PAN ROASTED AIRLINE CHICKEN 28.99
JULIANNE VEGETABLE MEDLEY, JALAPEÑO-BACON-CHIVE MASHED POTATOES

CRISPY DUCK 29.99
HALF CRISPY DUCK, RASPBERRY ORANGE REDUCTION, CREAMED POTATOES
AND SEASONAL VEGETABLES

***** GRAND CAFE SIGNATURE DISH
Cigarette smoking allowed outside only.
We reserve the right to add gratuity.

Consuming raw or undercooked meats, poultry, Seafood, shellfish
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.

Children's Menu (12 & under) Lunch & Dinner

314 Duval Street • 305-292-4740