

SOUTHERNMOST
BEACH CAFE
— Key West —

Menu

1405 Duval St Key West, FL 33040 (305) 295-6550

Breakfast

7:00 am – 11:00 am

EYE OPENERS

SOMO Bloody Mary

Stoli Chipotle Vodka and Blue Cheese stuffed olives

Cucumber Bloody Mary

Crop Organic cucumber Vodka & pickle.

Double Mimosa

A double pour of House Champagne and fresh squeezed orange juice.

BEGINNINGS

Served with house potatoes and choice of toast

Key West Benedict

Poached eggs, shrimp, asparagus, citrus hollandaise, house potatoes.

Three Little Pigs Omelet

Bacon, Smoked ham, sausage, and cheddar cheese.

FRESH STARTS

B.E.L.T

Bacon, scrambled eggs, lettuce, tomato on a toasted croissant with house potato gratin.

Buttermilk Pancakes

Choice of Banana, Blueberry, Strawberry or Chocolate Chip Add Pure Vermont Maple Syrup

Southernmost Toast

Challah bread battered in toasted coconut, smothered in Bananas Foster sauce, topped with maple sugar.

SPECIALTY BREAKFASTS

Cuban Benedict

Poached eggs, roast pork, ham, pickle, grain mustard hollandaise on toasted Cuban bread with house potato gratin.

Shrimp and Grits

Stone ground grit cakes, blackened shrimp, bacon, green onion, tomato pepper consommé.

Lunch

11:00 am – 5 pm

GREEN BITES

SOMO Market Salad

Seasonal fresh fruit, toasted almonds, mixed greens, mushrooms, blue cheese, balsamic vinaigrette.

Beach Café Caesar

Romaine lettuce, croutons, Parmesan cheese and our Key Lime Caesar dressing

SMALL BITES

SOMO Wings

Choice of house parmesan, jerk or Buffalo

Conch Fritters

Bahamian conch, red and green bell peppers, housemade sweet and spicy chilli relish.

RAW BITES

Tuna Tataki

Sushi grade tuna rolled in sesame seeds, seared rare, then sliced and served cold with wasabi vinaigrette and sweet soy drizzle.

SANDWICHES

Your choice of House Made Pasta Salad or French Fries

Blackened Catch BLT wrap

Local fresh catch, crisp bacon, lettuce, tomato, key lime aioli.

Reuben Cuban

Pulled pork, corned beer, Swiss cheese, pickled, mustard.

Father's Office Burger

Caramelized onions, blue cheese, hardwood smoked bacon.

Fish 'n Chips

Housemade battered grouper, Caribbean coleslaw, fries.

Dinner

Served 5 pm – 9:30 pm

STARTERS

Conch Chowder

Classic Bahamian Chowder

Coconut Shrimp

Tempura breaded shrimp, rolled in coconut, then fried golden brown. Served with a pineapple dipping sauce.

Ahi Tuna Stuffed Avacado

Cream Cheese, Siracha Aioli, Sweet Soy Glaze

SALADS

Grilled Caesar

Romaine, Parmesan, Prosciutto

Watermelon Beet Salad

Prosciutto, Blue Cheese, Almonds, Citrus

ENTREES

Plantain Crusted Hogfish

Jicama Slaw, Saffron Rice, Fire Roasted Tomato & Corn Picadillo

Drunken Scallops

Duck Fat, Pale Ale, Shallots, Bacon, Lobster Mash, Baby Carrots

Grilled Lobster

Mango Beurre Blanc, Yucca Hash, Asparagus

Fresh Catch

Chef Selected Seasonal Vegetables and Rice

– Macadamia Crusted, Mango Salsa

– Blackened, Key Lime Beurre Blanc

– Grilled, Mango Beurre Blanc

– Coconut Curry, Roasted Pineapple

– Meniure, Parsley, Lemon

Ask your server for the perfect wine pairing for your selection