

# TAPAS

## SHRIMP COCKTAIL

*Tavern Cocktail Sauce* 12

## CONCH SALAD

*Bahamian Style* 9

## AHI TUNA TATAKI

*Wakame Salad ~ Sweet Soy ~ Potato Salad ~ Pickled Cucumbers* 12

## JUMBO LUMP CRAB CAKE

*Mixed Greens ~ Spicy Remoulade* 12

## CRISPY CALAMARI

*Tartar ~ Tavern Cocktail Sauce* 9

# SOUPS

## KEY WEST CONCH CHOWDER

*Red Island Style* 9

## FRENCH ONION GRATINÉE

*Gruyere ~ Crouton* 8

# WOOD OVEN PIZZA

## MARGHERITA

*Fresh Mozzarella ~ Tomato ~ Basil* 9

## THE TAVERN

*“House Made” Italian Sausage ~ Mushrooms ~ Mozzarella* 11

# SALADS

## THE TAVERN SALAD

*Greens ~ Chèvre ~ Roasted Almonds ~ Cherries ~ Balsamic-Red Wine Vinaigrette* 9

## BEEFSTEAK TOMATO SALAD

*Arugula and Watercress ~ Bacon ~ Red Onion ~ Gorgonzola ~ Red Wine Emulsion* 11

## CAESAR SALAD

*Hearts of Romaine ~ Herbed Croutons ~ “Classic” Caesar Dressing* 9

# MAIN PLATES

## PAN-COOKED FILLET OF YELLOWTAIL 26

*Garlic Mashed Potatoes ~ Cucumber Slaw ~ Grape Tomatoes ~ Lemon-Herb Butter*

## MISO-GINGER MARINATED BLACK GROUPER 31

*Snow Peas ~ Stir Fry Vegetables ~ Sticky Rice Cake*

## NEW YORK STRIP “AU POIVRE” 32

*Brandy Cream Sauce ~ French Fries ~ Green Beans*

## SEARED TUNA STEAK 29

*Fried Rice ~ Roasted Shiitake Mushrooms ~ Asian Butter Sauce ~ Snow Peas*

## MEDITERRANEAN VEGETABLE LINGUINI 19

*Artichokes ~ Spinach ~ Asparagus ~ Olives ~ Capers ~ Basil ~ Feta Cheese*

## GRILLED FILET MIGNON 35

*Maytag Potato Gratin ~ Asparagus ~ Cabernet Sauce ~ Béarnaise*

## ROASTED CHICKEN BREAST 21

*Garlic Mashed Potatoes ~ Mushroom-Tarragon Cream ~ Green Beans ~ Fried Onions*

# THE TAVERN ADDITIONS

## TAPAS

### BRUSCHETTA

*Feta ~ Olive Tapenade ~ Pomodoro Sauce 8*

### BBQ PORK BELLY

*Smokey BBQ Sauce ~ Toasted Brioche ~ Arugula 9*

### TEMPURA SHORT RIB CAKE

*Wasabi Crema ~ Sweet Soy 8*

### ESCARGOT "EN CROUTE"

*Brandy Cream ~ Mushrooms ~ Garlic 9*

## APPETIZER

### STUFFED QUAIL

*Spinach ~ Natural Jus 12*

## PIZZA

### CONCH REPUBLIC PIZZA

*Conch-Tomato Sauce ~ Shrimp ~ Poblano ~ Chorizo 12*

## DESSERT

### CHOCOLATE ÉCLAIR

*Raspberry Jam 8*

## DESSERT

### CLASSIC KEY LIME PIE 8

*Graham Cracker Crust ~ Toasted Italian Meringue ~ Raspberry Coulis*

### GUAVA CHEESECAKE 9

*Graham Cracker Crust ~ Caramel ~ White Chocolate*

### CRÈME BRULÉE 8

*Served with Chocolate-Hazelnut Biscotti*

### FLOURLESS CHOCOLATE CAKE 9

*Peanut Butter Ice Cream*

### "HAVANA" BANANA SPLIT 9

*Coulis Collage ~ Vanilla-Macadamia Nut Brittle Ice Cream*

## ICE CREAMS

*\$3/SCOOP*

*Classic Vanilla*

*Dark Chocolate*

*Scott & Joanne's Coconut-Rum Raisin*

## SORBETS

*\$3/SCOOP*

*Mango/Passion Fruit*  
*Coconut*

***\*\*Ask your server about Friday and Saturdays 6 Course Tasting Menu\*\****