



TIKI BAR

OPEN DAILY 11AM – MIDNIGHT *FOOD SERVICE ENDS AT 11PM

SOUTH 25 TIKI BAR

OPEN DAILY 11AM – 10 PM

LOBBY BAR AND BREAKFAST BISTRO

BREAKFAST | 6AM – 11AM BAR | 11:30AM – 11PM

PLEASE DIAL EXTENSION 4444 TO PLACE YOUR ORDER.
\$3 DELIVERY FEE & 20% SERVICE CHARGE ADDED TO ALL
IN-ROOM DINING ORDERS

BREAKFAST MENU

7 AM - 11 AM

BATTERED

BUTTERMILK PANCAKES

Seasonal Berry Compote | Butter
Choice of Traditional | Blackberry | Chocolate Chips



15

BELGIAN WAFFLE

Seasonal Berry Compote | Whipped Cream
Served with Choice of Toast

16

EGGS YOUR WAY

COMPLETE BREAKFAST*

Two Cage Free Eggs
Applewood Smoked Bacon or Sausage | Breakfast Potatoes



18

THREE EGG OMELET*

Choice of Ingredients:
Tomato | Spinach | Onion | Mushroom | Cheddar Cheese
American Cheese | Swiss Cheese | Sausage | Bacon | Ham
Served with Breakfast Potatoes

17

ISLAMORADA STEAK & EGGS*

Fillet | Two Eggs | Breakfast Potatoes | Roasted Tomato Chimichurri

24

SIDES

BREAKFAST PASTRIES

Baked Daily



6

TROPICAL FRUIT

Seasonal Fruit | Strawberry Yogurt

13

YOGURT PARFAIT

House Made Granola | Seasonal Berries

13

BEVERAGES

COFFEE & TEA

AMERICANO | CAPPUCCINO | ESPRESSO | LATTE 5

MOCHA

Illy COFFEE 6



NITRO COLD BREWED COFFEE 9

HOT CHOCOLATE | STEAMED | WHOLE MILK | ALMOND 6

TEA SELECTION By Dammann Frères 5

English Breakfast | Earl Grey | Jasmine Green | Herbal Tea

ASSORTED JUICES

Florida Orange | Grapefruit 6



Apple | Cranberry | Tomato | V-8

BOTTLED WATER 5 | 8

Icelandic Still | San Pellegrino Sparkling

KIDS' BREAKFAST MENU

CEREAL 5

WAFFLE 9

Strawberries | Syrup | Whipped Cream

PANCAKES 9

Fresh Blueberries | Syrup | Powdered Sugar

KIDS COMPLETE BREAKFAST 13

Scrambled Eggs, Bacon or Sausage,

Roasted Potatoes, Toast

DRINKS

SODA 4

Coke | Diet Coke | Sprite

Ginger Ale | Lemonade

Iced Tea | Fruit Punch

JUICE 5

Orange | Apple

LUNCH MENU

11:30 A M - 5 P M

STARTERS & SALAD

CONCH FRITTERS* 16

Cilantro Lime Aioli | Lemon

KEY WEST SHRIMP COCKTAIL* 19

Coconut Cocktail Sauce | Lemon

HUMMUS 13

Naan | Cucumber | Olive

CLASSIC CAESAR 15

Herb Croutons | Parmesan | Parmesan Vinaigrette

QUINOA COBB BOWL 18

Romaine | Tomato | Avocado Smash | Cucumber | Hearts Of Palm
Roasted Corn | Ranch

HANDHELD

CATCH OF THE DAY ON BRIOCHE* 20

Lettuce | Tomato | Key Lime Aioli | French Fries

CUBAN* 17

Mojo Pork | Ham | Swiss Cheese Whole Grain Mustard Aioli
French Fries

GRILLED CHICKEN ON BRIOCHE* 16

Siracha Aioli | Swiss | Shredded Cabbage | French Fries

CHEECA CHEDDAR ON BRIOCHE* 19

Lettuce | Tomato | Onion | Pickle | French Fries

IMPOSSIBLE BURGER ON BRIOCHE 19

Plant-Based | Lettuce | Tomato | Onion Pickle | French Fries

KIDS' LUNCH MENU - See other side

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

D I N N E R M E N U

5 P M - 1 0 P M

STARTERS

TRUFFLE FRIES	11
CONCH FRITE* Cilantro Lime Aioli Lemon	16
HUMMUS Grilled Naan Cucumber Olive	15
KEY WEST SHRIMP COCKTAIL Coconut Cocktail Sauce Lemon	19
CRISPY WINGS* Red Hots Ranch	15
GUACAMOLE Corn Tortilla Chips	13

GREENS

CLASSIC CAESAR Herb Croutons Parmesan Parmesan Vinaigrette	15
HEIRLOOM TOMATO CAPRESE Basil Fresh Mozzarella Balsamic Glaze	15
LOCAL GREENS Mixed Green Tomato Cucumber Passionfruit Vinaigrette	15

ENTRÉES

ADOBO MARINATED CHICKEN BREAST Spanish Rice Fire Roasted Black Beans & Corn Salsa	30
10oz FILET MIGNON* Yukon Gold Potato Puree Jumbo Asparagus Cognac Peppercorn Sauce	54
BRAISED SHORT RIB Garlic Potato Puree Roasted Vegetables	40
HERB CRUSTED SEARED GROUPER* Edamame Corn Succotash Tomato Citrus Jus	39
MOJITO LIME SNAPPER* Cilantro Rice Citrus Thyme Butter Sauce	33

DESSERT

TIRAMISU Whipped Cream	11
KEY LIME PIE Coconut Cream Berries	12
ASSORTED COOKIES	9

KIDS' MENU

Lunch & Dinner 11:30 AM-11 PM

Substitute Fruit for Fries

CHEESEBURGER Fries	13
CHICKEN TENDERS Fries	11
PIZZA Choice of Cheese Pepperoni	11
FRESH FRUIT Melons & Berries	6

DESSERT

THREE ASSORTED COOKIES	6
GELATO	8

BEVERAGES

SODA Coke Diet Coke Sprite Ginger Ale Lemonade Iced Tea Fruit Punch	4
JUICE Orange Apple	5

WINES

WHITE

	g/b
Chandon, Brut Sonoma, California	14 / 65
Prosecco, Tavernello, Italy	13 / 44
Pinot Gris, Joel Gott Willamette, Oregon	13 / 44
Sauvignon Blanc, Oyster Bay New Zealand	13 / 44
Chardonnay, Sonoma-Cutrer Sonoma Coast	13 / 48
Riesling, Saint M, Chateau Ste. Michelle Pfalz, Germany	13 / 40

ROSÉ

Aimé Roquesante France	13 / 40
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RED

Pinot Noir, Meiomi Monterey	14 / 52
Pinot Noir, A by Acacia California	13 / 48
Merlot, Chateau Ste. Michelle Columbia Valley	14 / 45
Cabernet Sauvignon, Terrazas Argentina	13 / 40
Cabernet/Merlot, Chateau Tour Prignac Grand Reserve, France	19 / 72

SPARKLING

Tavernello, Prosecco	13 / 40
Moët & Chandon, Brut Reserve Imperial, France	115
Ruinart, Brut, Rose, France	40 / 200
Dom Perignon, Moët & Chandon, France	400
J.P. Chenet, France	40

BEER

DRAFT BEER	7
Please Ask Your Server For Current Selection	

DOMESTIC BEER	6
Bud Light Budweiser Michelob Ultra Miller Lite Coors Light	

IMPORTED BEER	7
Corona Extra Corona Light Heineken Kalik Stella Artois	

CRAFT BEER	7
Space Dust IPA Elysian Brewing Islamorada Beer Co. Sandbar Sunday	