

Soups & Snacks

Creamy Pumpkin 9

With crème fresh and pepitas

Soup of the day 9

Chicken Wings 14.50

6 buffalo style chicken wings with creamy blue cheese

Calamari “Frito” 14.50

Freshly breaded calamari with a duo cilantro aioli and fire roasted tomato sauce

“Yuca’s Bravas” 10

Crispy Yuca fries, tossed with chorizo shavings, parsley and spicy aioli sauce

Ceviche 16

Fresh shrimp marinated with Florida lime juice and plantain chips

The Quesadilla 12.25

Flour tortilla filled with pepper jack and cheddar cheese, house made guacamole and Pico de gallo topped with sour cream

Salads

Greek Salad 14

Baby spinach, heirloom tomatoes, Kalamata olives, feta cheese, red onions and balsamic vinaigrette with croutons

House Caesar Salad 12

Romaine lettuce, tossed with Caesar dressing, croutons, parmesan cheese

Key’s Wedge Salad 12

Baby Iceberg lettuce, pineapple, local “Queso Fresco”, ham and house made Cilantro dressing

Add Chicken 6 Add Churrasco 8

Pizzetta’s

Margarita Pizzetta 12.75

Wood fire oval shape thin crust, fresh mozzarella cheese, oven roasted Roma tomatoes and fresh basil

Meat Lover Pizzetta 14.50

Wood fire oval shape thin crust, Pepperoni, Italian sausage, bacon and ham

Veggie Pizzetta 14

Wood fire oval shape thin crust, Goat cheese, Spinach, eggplant, peppers, caramelized onions and mushrooms

Main Plates

Blue Lagoon Burger 16.50

All beef certified Angus burger, bibb lettuce, tomato, pickled onions, and choice of cheese

Add Avocado 2 Add Bacon 2

Grilled Chicken Breast 26

Served with smoked bacon Mac and Cheese, seasonal vegetables and onion jam

Gargenelli Pasta 26

Al dente Gargenelli pasta, 72 hour braised short rib, roasted seasonal vegetables tossed in a red wine demi glaze

Vegetarian Risotto 19

Lemon, wild mushrooms and sweet peas

Sautéed Florida Shrimp 34

Sautéed shrimp with fire roasted tomato sauce, spicy ham and stone ground creamy polenta

Fish of the day MKT

Fresh fish with Chef choice of starch and vegetables

Grilled Churrasco 32

Served with grilled roasted fingerling potatoes and house made chimichurri sauce

12 oz. Grilled New York Steak 38

Served with grilled roasted fingerling potatoes, Chef Selection of mushrooms and herbed butter

Desserts

Coquito Panna Cotta 8

Fresh locally sourced berries

Carmela’s Bread Pudding 8

Made daily in our pastry shop served with warm Rum vanilla sauce

Key Lime Pie 8

Local favorite with raspberry sauce

Passion fruit mousse tart 8

Fresh locally sourced strawberries and dark chocolate sauce

Chocolate tart 8

Dark chocolate sauce