

STARTERS & SHARING

MICHAEL'S HOUSE SALAD ... 16

Fresh artisan lettuce, cucumber, radish, cherry tomatoes, grated carrots, roasted beets, red onion ring & feta cheese.

* House vinaigrette & croutons *

*CAESAR SALAD ... 15

Romaine lettuce, Chef Michael's famous Caesar dressing.

* finished with grated parmesan & house made herb croutons. *(contains raw eggs) *

KEY WEST FISH SPREAD ... 14

Chef Michael's fresh catch, Tuna, Salmon & Florida Grouper blended with zesty spices & lime mayo.

* Served with warm toasted crostinis. *

CHEF MICHAEL'S SHE CRAB BISQUE ... 16 (CUP)

Simmering toasty aromas from our kitchen for Chef Michael's Secret Roux which makes his creamy crab bisque. His velvety crab creation has a dash of cognac too. So Delicious!!

LOBSTER WONTONS. ... 27

Creamy lemon, caper, dill & ginger cream cheese crowned with buttery lobster on our house crispy wontons topped with scallions, cucumber, sesame seed & sweet chili sauce.

*WASABI CRUSTED TUNA APPETIZER... 27

Chef Michael's fresh Ahi tuna brought in daily by his fisherman friend of many years. lightly crusted and pan seared rare.

* Finished with a creamy soy ginger sauce *(rare) *

MICHAEL'S FAMOUS CRAB CAKES ... 30

Two amazing crab cakes loaded with succulent lump crab and top secret ingredients pan seared to perfection. (Michael's recipe for 26 years)

* Michael's tartar, zesty aoli & mango black bean salsa(One Crab Cake \$16) *

CHEF'S BAKED ESCARGOT (IS BACK!!) ... 18

(Pre-order) Chef Michael's sizzling Escargot seated in mushroom caps with a buttery garlic Burgundy wine sauce topped with puff pastry.

* Baked to order Yum!! *

JEFF'S FRIED BRIE ... 16

Four wedges of creamy French Brie lightly breaded and deep fried. Great to share!

* Served with a stawberry habanero sauce *

CHEF'S EGG ROLLS ... 17

Made fresh daily, ask your server for today's selection. With dipping sauce.

FRIED ZUCCHINI ... 14

Fresh cut sticks of zucchini breaded to order and deep fried for everyone to share.

* Served with our house creamy horseradish sauce *

TOMATO BURRATA ... 16

Roma tomatoes, house fresh pesto topped with beautiful soft Italian Burrata cheese, olive oil & balsamic reduction.

* Toasted crostinis *

POINT JUDITH CALAMARI ... 20

Town Dock Wild caught calamari is hand breaded & fried with a Key Lime remoulade & sweet chili sauce.

* Rhode Island *

BUBBLE BREAD ... 15

Crusty French bread, house garlic butter, Gorgonzola and Mozzarella oven baked oozing with flavor, served with Chef Michael's red sauce.