



KEEWAYDIN'S ON 5TH

SEAFOOD • COCKTAILS

CHEF'S 2-COURSE TASTING MENU

2 COURSES FOR \$39 PER PERSON
PLUS 30% OFF ALL BOTTLES OF WINE

SERVED FROM 4:30PM TO CLOSE, NIGHTLY. NO SHARING. NO SUBSTITUTIONS.

FIRST COURSE

CHOICE OF ONE

KEY WEST PINK SHRIMP COCKTAIL
cocktail sauce

FRIED OYSTERS
chipotle aioli

CARIBBEAN CHOWDER
gulf seafood, littleneck clams, plantain, yuca chips

NEW ENGLAND CLAM CHOWDER
creamy broth of clams, yukon gold potatoes, bacon

CITRUS CAESAR
chopped romaine mix, parmesan crisp, sourdough croutons,
classic caesar or smoked oyster-caesar dressing

BAKED STUFFED OYSTERS
creamy spinach, andouille sausage, jalapeno, parmesan cheese

ISLAND CRAB CO. DIP
smoked fish, shrimp, tortilla chips

COCONUT MUSSELS
coconut milk, cilantro, grilled bread

FARMER'S MARKET
artisan lettuces, mandarin orange, watermelon, local tomatoes,
banana vinaigrette

GAZPACHO
greek yogurt, cucumber

SECOND COURSE

CHOICE OF ONE

CLASSIC GROUPER AND CHIPS
french fries, cole slaw, remoulade, cocktail sauce

FRIED SHRIMP N' CHIPS
french fries, cole slaw, key-lime mustard, cocktail sauce

SEAFOOD PASTA
shrimp, clams, mussels, olive oil and garlic sauce, linguini

GRILLED ISLAND CHICKEN
summer vegetables, roasted corn, mashed potatoes, sugar shack sauce

BLACKENED MAHI MAHI
mango papaya salsa, roasted sweet potatoes

UPGRADES

ROASTED SNAPPER
summer vegetables, cilantro-lime rice, coconut-red pepper sauce (add 10)

BRAISED SHORT RIB
guava BBQ, sauteed baby bok choy, mashed potatoes (add 10)

CRAB STUFFED HOG FISH
cilantro-lime rice, sauteed spinach, tomato-scampi sauce (add 10)

RUM GLAZED SALMON
creamy corn cous cous, sauteed green beans (add 10)

CRAB CAKE
french fries, cole slaw, key-lime mustard, cocktail sauce (add 10)

NO SHARING. NO SUBSTITUTIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE PEANUT OIL ON ALL FRIED ITEMS.

OFFERED 09/27/24 - 11/03/24. KEEWAYDIN'S 09.27.24