

- SEAFOOD -



PIER

- QUICK START -

- GUACAMOLE** 12
House Tortilla Chips
- TUNA TARTARE**** 18
Avocado, Cucumber, Jalapeño, Sesame & Cilantro-Lime Sauce
- SHRIMP CEVICHE** 19
Tomato Relish, Red Onion, Avocado, Jalapeño, & Cilantro
- SMOKED FISH DIP** 18
Smoked Wahoo, Roasted Salmon, Veggies, Tzatziki & Pickled Jalapeños with Toasted Bread
- JUMBO SHRIMP MARTINI** 19 | 34
Half or Full Lb Peel N' Eat Key West Pinks
Lemon & Cocktail Sauce

- ALL ABOARD -

- CALAMARI** 19
Lemon, Pepperoncini & Key Lime Pepper Sauce
- ASIAN LETTUCE WRAPS** 16
Sweet Chili Chicken, Pickled Cucumber, Carrot, Mint & Orange
- CONCH FRITTERS** 17
House Conch Blend, Mango Tartar & Pineapple Relish
- MUSSEL BEACH** 19
Sautéed Mussels with Garlic Lemon Chardonnay & Focaccia
- CAULIFLOWER BITES** 14
Crispy Cauliflower Florets, Curry Seasoning & Tzatziki
- ITALIAN BREAD** 8
Toasted Garlic Bread
- CAPTAIN'S PLATTER** 38
Fried Pollock, Crispy Shrimp, Conch Fritters & Clam Strips
Coleslaw, Mango Tartar, Cocktail Sauce & Fries

- SOUP & SALAD -

- SEASONAL SOUP** AQ
Ask Your Server
- BEACH SALAD** 17
Arugula, Pickled Cucumber, Roasted Red Pepper
Goat Cheese, Orange, Hearts of Palm, Almond Granola
& White Balsamic Vinaigrette
- CLASSIC CAESAR** 14
Romaine Lettuce, Shaved Parmesan, Garlic Croutons
& our House Creamy Caesar Dressing
- COBB SALAD** 19
Spring Mix, Red Wine Vinaigrette, Chicken, Tomato
Avocado, Bacon, Hard Boiled Egg & Blue Cheese

FULL STEAM

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|-----------|-------------|--------------|
| Chicken 7 | Shrimp 9 | Mahi Mahi 13 |
| Salmon 17 | Scallops 25 | Lobster MP |

Save Room for Our Famous **KEY LIME PIE**

- PESCADO FRITO** MP
Extra Large Fried Local Whole Snapper
Mixed Vegetables, Cilantro-Lime Rice, Corn on the Cobb
Pickled Red Onion, Tomato Relish, Sour Cream & Tortillas
- AHI TUNA TOSTADA**** 35
Cilantro-Lime Rice, Avocado, Lettuce, Tomato
Pickled Jalapeño, Pineapple, Crispy Tortilla & Sriracha Cream
- BLACKENED SWORDFISH** 37
Jasmine Rice, Baby Bok Choy, Lime & Coconut Saffron Broth
- SALMON** 34
Rosemary Potato, Broiled Lemon & Broccolini
- CRISPY SHRIMP** 27
Garlic Parmesan Fries & Cocktail Sauce
- FISH & CHIPS** 26
Beer Battered Atlantic Pollock with Fries & Mango Tartar
- SEAFOOD LINGUINE** 38
Seared Sea Scallops, Grilled Shrimp & Steamed Mussels
over a Creamy Chardonnay Sauce with Toasted Focaccia

- BENNY'S BOIL 15 -

Andouille Sausage, Corn on the Cobb & Red Potatoes
Benny's Seasoning & Drawn Butter

- 1/2 lb HOLLANDER MUSSELS** +10
- 1/2 lb KEY WEST PINK SHRIMP** +18
- 1 lb SNOW CRAB LEG CLUSTERS** +33
- 1 lb SPINY LOBSTER TAIL** +MP

BEACH FEAST MP

Lobster Tail, Snow Crab, Shrimp & Mussels
with Extra Sausage, Corn & Potatoes - Feeds 3-4

- TACOS -

Three Tacos Served with Cilantro-Lime Rice

- MAHI MAHI** 27
Coleslaw, Pickled Red Onion, Tomato & Sriracha Cream
- PALM BEACH SHRIMP** 25
Goat Cheese, Arugula, Pineapple Relish & Aji-Amarillo
- CHEESESTEAK** 28
Queso, Mushroom, Sweet Pepper & Grilled Onion

- BEACH FAV'S -

Accompanied by One Side

- DOUBLE CHEESEBURGER** 18
Choice of Cheese with Lettuce, Tomato & Onion
ADD: Bacon 3 | Avocado 2
- CHICKEN & WAFFLES** 23
Boneless Fried Chicken Strips with Honey Sriracha
Pickled Jalapeño & Cheddar atop our Famous Savory Waffle
- TURKEY "YACHT" CLUB** 21
Applewood Smoked Bacon, Lettuce, Tomato & Sriracha Cream
- CUBAN SANDWICH** 19
Braised Pork, Ham, Spiced Mustard, Swiss & Pickled Cucumbers

- LOBSTER ROLL** MP
Maine Lobster Chunks on Toasted Brioche
COLD: Lemon Aioli, Bibb Lettuce & Scallion
WARM: Tomato Relish & Garlic Butter

SIDES 6

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|----------------|--------------------|------------------|
| French Fries | Cilantro-Lime Rice | Coleslaw |
| Garlic Parm +2 | Corn on the Cobb | Mixed Vegetables |

**Consuming raw meat, poultry, etc. could cause foodborne illness.

We accept all major chipped credit cards with an added processing fee. An automatic gratuity of 20% will be added for parties of 6 or more.