

Getting Your Feet Wet

Tri-Colored Tortilla Chips 11.00
Salsa and guacamole

Caribbean Chicken Quesadilla 14.00
Peppers, onions, jerk seasoning, cheddar and mozzarella cheese

Ocean Grill Sliders 13.50*
Mini cheeseburgers with caramelized onions, served on brioche with pickle fries

GF Florida "Chili" 11.00
Local lobster, white beans, garlic and key lime butter

GF Basket of Peel and Eat Shrimp
1/2 lb 18.00 1 lb 27.00

Smoked Fish Dip 13.50
Zesty pepper and kalamata olive salad and crisp herbed pita chips

GF Asian Lettuce Wraps 15.00
Chicken, carrots, red pepper, sweet onion, cucumber and sprouts, served with peanut dipping sauce

Key West Conch Fritters 12.50
Habañero rémoulade

Low Tide

GF Mixed Green Salad 12.00
Tomato, cucumber, sweet onion and croutons
Served with Pinot Grigio Vinaigrette
Chicken 18.00
Shrimp 21.00

GF Lobster Club Salad 27.00
Bacon, avocado, tomatoes, cucumber, served with choice of dressing

GF Grilled Shrimp and Avocado Salad 21.00
Roasted beets, mango, pecans, served with citrus vinaigrette

Caesar Salad 14.00
Chicken 20.00
Shrimp 22.00

GF Chef Salad 19.00
Turkey, ham, swiss, cheddar, hard boiled egg, tomatoes and cucumber, served with choice of dressing

GF Fruit Plate 16.00
Served with cottage cheese or yogurt

The Breakers Burger 16.75*
Shaved lettuce, thinly sliced tomato, pickle, ketchup and mayonnaise
Choice of mozzarella, swiss, cheddar or american Cheese
Served on a poppy and sesame seeded brioche bun

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

GF Available Gluten Free.

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

High Tide

Line-Caught Cajun Spiced Mahi-Mahi 21.00

Cajun spiced and grilled with pineapple and papaya salsa, served on a toasted bun

Turkey Club Wrap 17.00

Avocado, bacon, lettuce and tomato, rolled in a flour tortilla

Foot-Long Grilled Hot Dog 12.50

Served with sauerkraut

Grilled Vegetable Panini 21.00

Hummus, feta, mozzarella and vegetables

Florida Fish and Chips 21.00

Local cobia, malt vinegar remoulade, Old Bay fries

Maine Lobster Roll 26.00

Lettuce, served on a toasted hot dog bun

Turkey and Provolone Panini 18.00

Spinach, prosciutto, oven roasted tomatoes, roasted garlic aioli

Housemade Vegetable Burger 16.00

Shredded lettuce, pickle, tomato, BBQ sauce and mayonnaise

Florida Fish Tacos 21.00

Snapper, shaved lettuce, tomato and avocado salsa

Albacore Tuna Salad 15.50

Lettuce, tomato, avocado, served on wheat bread

Pulled Barbecued Pork Sandwich 18.00

With guava barbecue sauce, served on a brioche bun

Island Grilled Chicken 19.00

Grilled BBQ chicken breast, queso blanco cheese and grilled pineapple, served on a toasted bun

Florida Lobster and Shrimp Burger 25.00

Served on a Portuguese muffin with spicy avocado mayonnaise and roasted heirloom tomato

Crabmeat Burger 26.75

Served on a toasted brioche bun, sweet chili aioli

Grilled Turkey and Granny Smith Apple Burger 19.00

Served on a toasted bun

Ocean Sides

Curly Fries 5.00

Pickle Fries 7.00

Avocado Fries 7.00

Onion Rings 7.00

Plate of Pickles 3.00

Cole Slaw 3.00

Small Garden Salad 7.00

Bowl of Diced Fruit 5.00

Cottage Cheese 3.00

Yogurt 3.00

DESSERTS

A Selection of
Ice Cream Bars
\$4.50

Key Lime Pie
\$9.00

Chocolate Chip
Cookies
\$6.50

Housemade Chocolate
Chipwich
Chocolate Ice Cream
Sandwiched between two
Chocolate-Chocolate Chip Cookies
\$10.00

All prices are subject to service charge and state sales tax.