



BLUE MACAW

ISLAND EATS & BAR

BREAKFAST 8:30AM

TROPICAL FRUIT PLATTER 8

SCOTTISH SMOKED SALMON 12

Cream Cheese, Sliced Vine Ripe Tomatoes, Red Onions, Toasted Bagel

ISLAND STYLE OATMEAL 7

HOUSE SPECIALTY

GRANOLA 7 Add Greek Yogurt \$3

GREEK YOGURT 5

CAPTAIN CRUNCH FRENCH

TOAST 9 Marshmallow Cream Cheese,

Toasted Almonds, Mixed Berry Compote, Real Vermont Maple Syrup

BLUE BENI 12 Two Eggs Benedict on Mini Waffles with Chipotle Pulled Pork and Hollandaise Sauce Sub Lobster \$8

SICILIAN TOAST 9 Galliano Infused with Amaretto Fig Puree, Marshmallow Cream Cheese, Toasted Almonds

BUTTERMILK PANCAKES 9

BELGIAN WAFFLE 9

4 Mini Waffles, Vanilla Whipped Cream, Strawberries, Mixed Berry Compote

TWO EGG BREAKFAST 9

Two Eggs any way you like, Toast and Two Sides, Three Egg Breakfast - Add \$2

STEAK & EGG BREAKFAST 15

Three Eggs any way, NY Strip Steak, Toast & One Side

ISLAND SEAFOOD OMELETTE 17

Lobster, Shrimp, Scallops with Wilted Spinach, Caramelized Onions and Gruyere Cheese, Toast

HAM & CHEESE OMELETTE 9

Three Eggs, Applewood Smoked Ham, Vermont White Cheddar Cheese, Toast

GARDEN OMELETTE 10

Tomatoes, Mushrooms, Onions, Spinach, Feta Cheese Served with Toast

BLUE MACAW OMELETTE 9

Potatoes, Smoked Bacon, Gruyere Cheese, Toast

BREAKFAST (CONT)

MORNING QUESADILLA 10

Mexican Cheese Blend, House Specialty Chorizo, Guacamole, Roasted Tomato Salsa Add Scrambled Eggs \$3

HAVANA CLUB 10

Cuban Bread, Swiss Cheese, Ham, Chipotle Roast Pork, Scrambled Eggs

BEEF & BISCUITS 9

LUNCH 11AM

SALADS

SHRIMP SALAD 10

Spicy Tomato, Onions, Cilantro, Guacamole

KALE CAESAR 8

Green Kale, Hearts of Romaine, Ciabatta Croutons, Parmigiano Cheese, Creamy Garlic Dressing *egg

ISLAND PASSION SALAD 10

Mixed Greens, Mango, Papaya, Cucumber, Queso Fresco, Plantain Duo, Passion Fruit Vinaigrette

TOMATO & WATERMELON 9

Fresh Heirloom Tomatoes, Watermelon, Feta Cheese, Arugula, Aged Balsamic, Olive Oil

Chicken 5 Fish 7 Portabello 6 Shrimp 8

SMALL PLATES

CONCH FRITTERS 8

RINGS & THINGS 10

Fried Calamari, Mushrooms, Clam Strips and Chile Peppers

GULF SHRIMP 12

Choice of Cocktail or Peel + Eat

CAPRESE 10

Tomato, Basil, Fresh Mozzarella, Aged Balsamic

AHI TUNA TARTARE * 14

HEIRLOOM BRUSCHETTA 8

CHICKEN WINGS 9

BAKED BRIE 10

GUAVA BBQ BABY BACK RIBS 14

BLUE NACHOS 10

GRILLED VEGETABLE STACK 8

SANDWICHES & SUCH

FISH & CHIPS 14

FISH TACOS 16

Daily Selection, Grilled, Blackened or Fried, Oil & Vinegar Slaw, Guac & Roasted Tomato Salsa

PORTABELLO QUESADILLA 12

Chihuahua/Pepperjack Cheeses, Sweet & Spicy Peppers, Tomatillo Sauce, Guacamole, Sour Cream

LUNCH (CONT)

The following served with choice of orzo salad, dill potato salad, fresh fruit or side salad

FISH SANDWICH 14

Grilled, Blackened or Fried Catch

CHIMMI CHICKEN CLUB 12

Guacamole, Smoked Bacon, White Cheddar, LTO

BLUE MACAW BURGER 12

Angus Beef Patty topped with Chipotle Pulled Pork, Queso Fresco, Lettuce, Tomato, Onion & Zucchini Pickle

ISLAND STEAK SANDWICH 16

Tender London Broil Style Sliced Steak, Shredded Jack Cheese, Served on a Country Tina Roll

PRESSED CUBAN SANDWICH 12

Sliced Ham, Swiss Cheese, Chipotle Roasted Pork, Creole Mustard, Bread & Butter Pickle Chips

DINNER 5PM

STILTON BLEU CHEESE FILET 42

Grilled Asparagus and Bacon Mash

BAKED ISLAND SEAFOOD IMPERIAL 24

In Our Roasted Red Pepper and Onion Imperial Sauce

BLACKENED AHI TUNA 30

Apple Slaw, Curry Sweet Potatoes with Squid Ink Teriyaki

JERK RUM GLAZED CHICKEN 22

Grilled with Plantains and Braized Kale

NEW YORK STRIP 38

with Roasted Pineapple Chutney, Grilled Vegetables and Garlic Mashed Potatoes

CATCH OF THE DAY MARKET

Chef's Choice

FULL RACK OF RIBS 25

Served with oil + vinegar slaw

SHRIMP PASTA 26

Linguine with Marinara or Alfredo

SEAFOOD FRA DIAVOLO 28

Linguine with Clams, Shrimp & Local Catch in our Spicy Fra Diavolo Marinara Sauce

BAKED VEGETABLE LASAGNA 21

Summer Squash, Zucchini, Sundried Tomatoes & Broccolini Baked in Ricotta, Mozzarella & Parmesan Cheese

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804 WHITEHEAD ST
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Try our FAMOUS Build Your Own

Bloody Mary Bar!