

THE CLUB AT KEY WEST HARBOUR



SUNDAY BRUNCH

OMELETTE ~ 10

A three-egger served with onions, peppers, bacon, mushrooms and spinach.

BELGIAN WAFFLE ~ 11

Warmed and topped with sautéed spinach, bacalao and sunny-side up eggs.

SMOKED SALMON ~ 13

Norwegian, served with potato pancake, caper berries and lemon crème fraiche.

STEAKS AND EGGS ~ 16

Steak cooked to your liking and eggs any style with toast and fruit preserve.

FRENCH TOAST ~ 9

With warm maple syrup and a cinnamon whipped cream.

THE ALL-AMERICAN ~ 11

Two soft-boiled eggs topped with Chef's homemade hollandaise, and accompanied by grits and link sausage.

AMUSE-BOUCHE OF FRUIT AND CHEESE

APPETIZERS

SMOKED FISH DIP ~ 11

Sea wafers and pickle chips.

STOCK ISLAND CAMARONE COCKTAIL ~ 12

Key West pink shrimp with key lime cocktail sauce.

CALAMARI ~ 10

Your choice of deep fried or grilled. Served with a sweet Thai chili dipping sauce.

PANKO CRUSTED CAMARONES ~ 12

Fried Key West pink shrimp with key lime caper remoulade.

JAMAICAN-STYLE CEVICHE OF THE DAY ~ 10

Ask your server for today's fresh Key West seafood selection. Seafood selection is marinated in citrus vinaigrette.

CONCH REPUBLIC CONCH FRITTERS ~ 10

Served with chipotle aioli.

KILLER QUESADILLA

Key West Pinks ~ 15 or Chicken ~ 11

JACK'S TACOS

Two stuffed flour tortillas.

Mojo Chicken or Pork ~ 11 Mahi Mahi ~ 15.

JUMBO LUMP CRABCAKE ~ 10

Served with a mango, pineapple and papaya salsa and a spicy roasted red pepper remoulade.

HOUSE MADE CARIBBEAN CONCH CHOWDER

Chef Clive's special Jamaican recipe.

Cup ~ 4, Bowl ~ 7

SALADS

TRADITIONAL CAESAR ~ 10

Harbour croutons and parmesan/reggiano.

Add Chicken ~ 14, Add Key West Pinks ~ 18

CHOPPED COBB SALAD ~ 15

Mojo roasted pulled chicken, bacon, plantain chips, tomato, cucumber, avocado and egg in key lime vinaigrette.

HARBOUR CAPRESE ~ Half order ~ 9, Full ~ 17

Heirloom vine-ripe tomatoes, fresh buffalo mozzarella and basil drizzled with an 18-year aged balsamic vinegar.

TOSSED GREEN SALAD ~ 8

Traditional greens with vine-ripe tomatoes, avocado, onion and cucumber. Drizzled with raspberry vinaigrette.

Add fresh Maine Lobster Salad ~ 18

SANDWICHES

MOJO PORK PANNINI ~ 9

Served with onion on ciabatta bread.

CARIBBEAN JERK CHICKEN WRAP ~ 10

Jerk marinated grilled chicken with onions, tomatoes, sweet plantains, mixed greens and jerk mayo.

THE CUBANO ~ 10

Roasted mojo marinated pork, ham, swiss cheese, dijon mustard and pickles.

LOBSTER ROLL ~ 16

Traditional New England style Maine lobster roll.

FISH OF THE DAY SANDWICH ~ 14

Ask your server for today's fresh selection, served grilled, broiled, blackened or fried.

PHILLY CHEESESTEAK ~ 8

Classic sandwich with Philadelphia with grilled onions, peppers and cheese.

JACKS DELI ~ 11

Honey ham, turkey, swiss with lettuce and tomato.

BURGERS

All served with a slice of vine-ripe tomato and fresh lettuce.

JUST A BURGER ~ 10

BUILD YOUR OWN BURGER

Two toppings ~ 1.50, Three toppings ~ 2, Four toppings ~ 3

Cheddar	Bacon	Pickle chips	Grilled onions
Avocado	Chili	Bell peppers	Jalapeños
Turkey	Swiss	Bleu cheese	Mushrooms
	Ham	Raw onions	

All lunches include a side

House potato chips ~ 3	Sweet potato fries ~ 6
Plantain chips ~ 4	Onion rings ~ 5
French fries ~ 4	Fresh fruit ~ 5
Small side salad ~ 3	Small caesar ~ 4

DINNERS

GRASSY KEY GROUPEL ~ 34

Fresh pan-seared Florida Keys Grouper served with smashed potatoes and sautéed spinach. Topped with grilled Key West Pinks and a drizzle of Key Lime beurre blanc.

FAT BOY PORK CHOP* ~ 22

Seared with a bourbon demi-glace and caramelized onion.

RIB-EYE STEAK ~ 35

16 oz. bone-in with grilled tomato chutney and roasted scalloped potatoes.

JUMBO LUMP CRAB CAKE* ~ 24

Two cakes with a pineapple, mango and papaya salsa.

NY STRIP ~ 34

A NY Strip steak grilled to your temperature and drizzled with a citrus vinaigrette.

JAMAICAN-STYLE YELLOWTAIL ~ 27

Deep-fried whole Yellowtail Snapper from the Marquesas Islands, served with white rice, black beans, sweet plantains and sautéed cabbage.

FRESH FISH OF THE DAY* ~ 26

Ask your server for today's selection. Prepared grilled, broiled, blackened or fried.

SEA SCALLOPS ~ 32

Prepared with a soft polenta cake and a citrus-coconut reduction. Accompanied by a side of haricots verts.

FILET MIGNON ~ 33

Prepared to your temperature with a burgundy au jus. Served with smashed potatoes and fresh grilled asparagus.

PAN-ROASTED COD ~ 28

New England Cod with clams, corn, bacon and purple potatoes in a seafood cream broth.

PASTA ALFREDO PRIMAVERA ~ 19

Ask your server for today's selection. Tossed with Chef Clive's creamy cheese sauce and topped with fresh vegetables.

Add chicken ~ 4 Add Shrimp ~ 8

SIDE SALADS

Small House ~ 3 Small Caesar ~ 4

*Entrées come with chef's vegetable of the day and your choice of either smashed potatoes, roasted or scalloped potatoes, French fries or Chef's rice.

SMALL PLATE OFFERINGS

KEY WEST PINK SHRIMP ~ 13

Garlic sautéed with ratatouille in dry vermouth cream sauce.

COCONUT CURRY CHICKEN SATAY ~ 11

Served with smashed potatoes and baby carrots.

SEARED SEA SCALLOPS ~ 12

Accompanied by a sweet corn polenta cake and haricots verts. Served in citrus-coconut reduction.

GROUPEL CARPACCIO ~ 12

Served with a peppercorn mignonette, micro greens and drizzled with lemon oil.

MEDALLION OF FILET MIGNON ~ 14

Served in a red wine sauce, accompanied by roasted scalloped potatoes and squash.

CRUSTED BABY LAMB LOIN ~ 13

Served in a currant-port wine reduction, accompanied by roasted scalloped potatoes.

LOBSTER PASTA ~ 15

A pan-seared 1/2 Florida Lobster tail set atop angel hair pasta tossed in dry vermouth & butter sauce.

SMOKED SALMON ~ 13

Norwegian, served with potato pancakes, caper berries, and a lemon crème fraiche.

* All selections are half price for Happy Hour 4-6pm

No substitutions at this time please
20% gratuity is suggested for parties of six or more



Now home to
Jack's Havana Bar

Consuming raw or undercooked meat, poultry, seafood or egg may increase your risk for foodborne illness
Menu items and prices are subject to change without notice

6000 Peninsular Avenue, Key West • (305) 292-3121 • www.floridamarinaclubs.com