

## STARTERS

Casa Marina “Manhattan” Style Conch Chowder sherry, coconut milk	13
House Smoked Fish Dip flatbread crisps, grilled pita	16
Jumbo Gulf Wild Shrimp Cocktail horseradish cocktail sauce	21
Kickin’ Chicken Wings choose from asian chili, buffalo, bbq	19
Mediterranean Flatbread Bowl grilled flat bread, marinated greek vegetables, hummus, fresh pesto	21
Florida Lobster Crab Cake cilantro remoulade, black bean and mango salsa	18

## SALADS

Caribbean Caesar mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons	17
Strawberry and Baby Spinach peppered goat cheese, frisee lettuce, mandarin orange segments, pickled fennel, lemon basil poppyseed vinaigrette,	19
ADD-ONS Grilled Marinated Shrimp 15 Wild Caught Mahi Mahi 14 Marinated Grilled Chicken Breast 12	

## ENTREÉS

Black Angus Prime Skirt Steak yucca fries, chimichurri, sautéed brocolini, caramelized balsamic cipollini onion	41
Pineapple Chicken Saltimbocca prosciutto, fingerling potatoes, carrots, roasted chicken, lime lemongrass broth	33
Panini Press Cuban Sandwich mojo pork, ham, swiss cheese, pickles, deli mustard, kettle chips	19
Gulf Shrimp and Scallop Fettucine chardonnay cream sauce, caramelized fennel, pancetta, fresh basil	37
Pool Side Steak House Burger 8 oz burger patty, sherry caramelized onion, burgundy reduction, toasted onion challah roll, steak fries	27

## DESSERTS

Key Lime Pie, Valrhona Chocolate Mousse, Pineapple Upside Down Cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \*This item contains (or may contain) raw or undercooked ingredients. \*\* This item contains (or may contain) nuts.*



CASA MARINA  
KEY WEST

A WALDORF ASTORIA RESORT

IN ROOM DINING

## BREAKFAST: 7:30—11:00AM

Flagler's Favorite*	21
two eggs your way, choice of bacon, sausage or ham, roasted fingerling potatoes	
White Chocolate Key Lime Pancake**	19
graham pistachio dust, mascarpone, white chocolate topping	
Norwegian Smoked Salmon*	22
goat cheese mousse, caper berries, heirloom tomato, fresh arugula, everything bagel	
Lobster Huevos Rancheros*	24
two eggs your way, lobster, chorizo, pepper jack cheese, tortilla, black bean salsa	
Greek Omelet*	20
three egg omelet, sautéed spinach, black olives, goat cheese, smoked tomato emulsion, fingerling potatoes	

### SIDES

Steel Cut Oatmeal	7
Applewood Smoked Bacon	7
Fresh Fruit	7
Fingerling Potatoes	7
Breakfast Chicken Sausage	7
Bagel with Cream Cheese & Preserves	7
Black Forest Ham	7

### HOT BEVERAGES

Freshly Brewed Coffee	sm pot 10 / lg pot 14
Espresso	single 4 / double 5
Cappuccino	6
Café Latte	6
Hot Chocolate	5
Tea	5
brilliant breakfast, earl grey, mint, chamomile citrus, green with jasmine flowers	

*A \$4 delivery charge kept by the hotel for administrative and discretionary costs will apply. A 21% In-Room Dining Charge will apply [13% is a Gratuity distributed to hotel employees and 8% is a Service Charge kept by the hotel for administrative and discretionary costs]. 7.5% Sales Tax will be added to the total.*

## LUNCH: 11:30AM—4:00 PM

### STARTERS

House Smoked Fish Dip	15
flatbread crisps, grilled pita	
Kickin' Chicken Wings	19
choose from asian chili, buffalo, bbq sauce	
Peel & Eat Wild Gulf Shrimp	½ lb. 19 or 1 lb. 34
Key west cocktail sauce, key lime creole mustard	
Bahamian Conch Fritters	17
Key lime mustard	
Mediterranean Flatbread	21
Grilled flatbread, marinated Greek vegetables, hummus, fresh pesto	

### SALADS

Caribbean Caesar	17
mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons	
Strawberry and Baby Spinach	19
goat cheese, frisee lettuce, mandarin orange segments, pickled fennel, lemon basil poppy seed vinaigrette	

### ADD-ONS

Marinated Grilled Chicken Breast	12
Wild Caught Mahi Mahi	14
Grilled Marinated Shrimp	15

### MAINS

*all served with kettle chips*

Fish Sandwich	21
today's catch grilled, tarragon aioli, lettuce, tomato, onion, cuban bread	
Crispy Chicken Tenders	16
honey mustard, tropical slaw	
Chicken Naan	18
tandoori marinated grilled chicken, naan bread, cucumbers, lettuce, tomato, tzatziki	
All American Burger*	19
lettuce, tomato, red onion, pickle, toasted onion challah roll	
Panini Press Cuban Sandwich	19
mojo pork, ham, swiss cheese, pickles, deli mustard	