

HOT TIN ROOF

Key West



**OCEAN
KEY
RESORT**
**Zero Duval
Key West**

*Open nightly
at 6:00 pm*

305.296.7701
Reservations
suggested

APPETIZERS

- Chicken and Vegetable Spring Rolls 8
- Steamers and Chorizo 17
- Lobster and Roasted Corn Quesadilla 12
- Jerk Shrimp and Lobster Grits 13
- Jumbo Lump Crab Cakes 17
- Tataki Tuna 15
- Down Island Foie Gras and French Toast 21
- Spiny Lobster Bisque 12
- Caribbean Style Conch Chowder 8

SALADS

- Hearts of Romaine
- Arugula and Pear
- Baby Spinach Salad
- Salad of Spring Mix

CONCH FUSION

- Hot Tin Island of Seafood 39
- Southernmost Bento 25
- Lobster Ceviche 11
- Tuna Tartare 11
- Conch "Tradito" & Crab Ceviche 9
- Cooked Octopus Ceviche 9

ENTREES

- Hot Tin Paella**
Baked saffron rice with lobster tail, shrimp, clams, mussels, chicken and chorizo sausage garnished with spring onions & zesty flatbread 28
- Pan Seared Florida Grouper**
Bacon-artichoke mash, wilted baby spinach, Pinot Grigio sauce & fried capers 27
- Grilled Bone-In New York Strip**
Fingerling potatoes, Haricot vert, red wine mushroom demi 34
- Herb Roasted Chicken**
Goat cheese dumplings, oven dried tomatoes, wild mushroom sauce 24
- Gulf Coast Shrimp Creole**
Sauteed shrimp finished with Louisiana Creole sauce & Hoppin John risotto 27
- Yellowtail Snapper**
Pan seared local Snapper with dill chimichurri, whipped potatoes and gazpacho salsa 27
- Caribbean Bouillabaisse**
Local fish & shellfish steamed in curry scented coconut-saffron broth, roasted garlic mash potatoes 34
- Sesame Seared Ahi Tuna**
Wasabi mash and steamed asparagus in a lemongrass-dashi broth 28
- Florida Spiny Lobster**
Split, garlic and chilies, fresh cut sweet potato straws and Cuban Mojo de Ajo Market Price
- Roquefort Crusted Filet Mignon**
Cabernet roasted red onion and Roquefort cheese, garlic mash and steamed asparagus 42
- Grilled Veal Chop**
Fava bean ravioli and chianti demi 36
- Braised Beef Short Rib**
Slow cooked in red mole, served over poblano mash 35



Menu & prices are subject to change.