



STARTERS

Conch Chowder 9

Manhattan Style, Oysters Crackers

Jerk Shrimp Quesadilla 19

Charred Red Onion and Poblano, Sour Cream, House Salsa

Shrimp Cocktail 22

4 Pieces Jumbo Citrus Poached Shrimp, Old Bay, Guava Cocktail Sauce

Buffalo Chicken Dip 13

Sea Salt Tortilla Chips, Blue Cheese Crumbles

Coconut Ceviche 15

Chili and Lime Tostones

Sea Salt Tortilla Chips 8

Charred Tomato Salsa

Beef Picadillo Empanada 10

Cilantro Chimichurri

SALADS

Enhance Your Salad:

Grilled Chicken 6 / Grilled Shrimp 9 / Seasonal Whitefish 11 / Avocado 4

Classic Caesar Salad 12

Herb Croutons, Parmesan Cheese, House Dressing

Bayview Cobb Salad 20

Chopped Romaines, Diced Chicken, Bacon, Gorgonzola, Tomato, Hard Boiled Egg, Avocado, Avocado Ranch

Wedge Salad 15

Iceberg Lettuce, Pancetta Lardons, Blue Cheese, Tomato

SWEET ENDINGS

Warm Flourless Chocolate Cake 12

Salted Caramel Sauce, Vanilla Bean Gelato

Key Lime Pie 12

Graham cracker crust, Whipped Cream

Coco Pound 10

Grilled Pound Cake, Dairy Free Coconut Ice Cream, Toasted Coconut

House Made Gelato 6

Vanilla, Chocolate, Strawberry or Dairy Free Coconut Ice Cream

SANDWICHES

Fried Chicken Sandwich 17

Jalapeño Honey, Blue Cheese Aioli, Lime Cabbage Slaw, French Fries

Bacon Cheddar Burger 18

Double Smash Patty, Sharp Cheddar, Bacon Onion Jam, Black Pepper Ketchup, French Fries

Blackened Fresh Catch Sandwich 20

Key Lime Tarter, Lime Cabbage Slaw, Brioche, French Fries

Media Noche Sliders (3) 18

Mojo Roasted Pork, Ham, Swiss Cheese,

Mustard, Pickle on Hawaiian Potato Bread French Fries

HOUSE FAVORITES

Fish Tacos (2) 15

Herb Marinated Mahi Mahi, Manchego, Cilantro, Onion, Chipotle Mayo, Flour Tortilla

Caribbean Jerk Mussels 16

White Wine, Sofrito, Charred Garlic Naan

ENTREES

Shrimp and Grits 25

Cheddar Chili Grits, Seared Shrimp, Bacon Onion Jam

Miami Steak Frites 39

12oz Ribeye, Yucca Fries, Mojo, Arugula, Huancaína Sauce

Key West Snapper Filet 36

Locally Sourced Seared Snapper, Coconut Risotto, Herb Oil

Tuna Poke 30

Fresh Ahi, Surimi, Jasmine Rice, Avocado, Spicy Mayo, Sesame, Sweet Soy

Salmon Primavera 29

Seared Salmon, Roasted Asparagus, Tomato, Portobello, Linguini Tossed in House Made Pesto

Teriyaki Rice Bowl 20

Brown Rice, Spinach, Portobello, Edamame, Sweet Soy

Customize:

Grilled Chicken 6 / Grilled Shrimp 9

Seasonal Whitefish 11

Backyard Seafood Boil 31

Andouille, Clams, Mussels, Shrimp, Old Bay Broth, Charred Cuban Bread

Ask About Our Chef's Nightly Culinary Creation

If you have any concerns regarding food allergies, please alert your server prior to ordering.

- *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. Prices are subject to 18% gratuity and 9% sales tax*