APPETIZERS | PASTAS & RICE | SANDWICHES
SIDES | SEAFOOD | STEAKS
CHICKEN/CHOPS | SALAD | DESSERTS

"TAP" LINKS ABOVE OR SCROLL!

Try our Conch Favorites
Marked with a Conch!

APPETIZERS

Cracked Conch
Tender strips of clean conch meat lightly breaded and fried to a golden brown. Served with Remoulade Sauce for dipping. **9.99**

Calamari
Calamari lightly dusted in seasoned flour, fried crisp, served w/ spicy tomato garlic sauce. **8.99**

Key West Conch Fritters
Handmade daily. Served with our spicy Remoulade sauce and mango salsa. **8.49**

Potato Skins
The old standby. Potato skins fried and packed with melted cheese, crispy bacon, and scallions, served with sour cream. **6.99**

Mussels Diablo
A mountain of Prince Edward Island mussels, sauteed with fresh spinach and mushrooms in a spicy tomato garlic sauce. A house favorite. **12.99**

Caribbean Crab Cakes
Two island style, deep-fried crab cakes, garnished with fresh slaw and our spicy Remoulade sauce. **9.99**

Conch Cracker Shrimp
Golden fried shrimp tossed in a sweet and spicy Thai chili sauce. This stuff ROCKS. **9.99**

Fresh Florida Fish Spread
Smoked mahi and anchovies mixed with carrots, cucumbers, onions, capers, jalapeños, and crackers. The BEST you'll ever have! **8.99**

Ahi Tuna
Sesame seed and pepper encrusted, seared rare, garnished with seaweed salad, pickled ginger, tatsuki glaze, wasabi, and cucumber sauce. Single 11.49 • Double **19.99**

Shrimp "Conch-Tail"
Our "Caribbean-Iced" Shrimp Cocktail. Large Red shrimp served with a traditional Caribbean Salsa and tortilla chips. **9.99**

Conch Train Tour
A platter of our favorites: Fried Zucchini, Cracker Shrimp & Key West Conch Fritters. **12.99**

Fried Zucchini
Fresh zucchini sticks, hand breaded with seasoned flour, finished with Old Bay and parmesan cheese. Served with spicy tomato garlic and creamy horseradish sauces. **8.99**

Oysters - Raw
Give us oysters a beer, every day of the year!
"Shucy" Half Dozen **8.99** "Shucy Bigg" Dozen **14.99**

Oak Grilled Quesadillas
Fire roasted red and green peppers, scallions, and cheddar Jack cheese, served with sour cream, fresh salsa & jalapeños. Chicken **8.99** • Shrimp **9.99**

Florida Gator
Dusted in seasoned flour, fried, served with BBQ sauce "Tastes like chicken" **9.99**

Chicken Wings
10 Jumbo wings, breaded or naked, fried and tossed in your choice of sauce: Buffalo, Jerk BBQ Sauce, or Cajun. Dusted Served with bleu cheese, carrots & celery "Tastes like gator" **10.99**

A-1-A Peel & Eat
We boil our shrimp in Old Bay & secret spices for the best shrimp around. • 1/2 pound **8.99** • 1 pound **16.99**

Back to top

PASTAS & RICE

All Pastas served with shredded Parmesan and garlic bread.

St. Martin Shrimp Scampi
Tender shrimp sauteed and tossed with fresh basil, vine ripe tomatoes, red onion and lemon white wine sauce. Served over linguine. **14.99**

Rasta Pasta
Sautéed Chicken breast tossed with penne pasta in a creamy Creole sauce laced with red and green peppers. Topped with dried tomatoes, green onions & Parmesan cheese. **12.99**

Seafood Creole
Shrimp, Scallops & Fresh Mahi, dusted with Cajun spice and sauteed in our creamy Creole Sauce. Served over Cajun yellow rice and finished with dried tomatoes, green onions & garlic toasted Cuban Bread. **19.99**

Shrimp Florentine
Tender shrimp, fresh spinach, sauteed mushrooms, served in our signature Gabbi sauce over linguine. **14.99**

Chicken Alfredo
Chicken breast sauteed and tossed in Alfredo sauce with penne pasta, sliced mushrooms and tomatoes. **14.99**

Seafood Pasta
Shrimp, scallops, grouper, mussels, and mushrooms sauteed in tomato garlic sauce with penne pasta. **16.99**

Fresh Vegetable Pasta
Vine ripe tomato garlic sauce, zucchini, roasted red and green peppers, mushrooms, broccoli, spinach and fresh basil tossed with al dente penne pasta. **14.99**

Seafood Paella
Saffron sauced rice, chicken, sausage, sea scallops, shrimp and mussels. Finished with 3 snow crab fingers, an old island tradition. **18.99**

Back to top

SANDWICHES

Choice of French fries, black beans & rice, coin slaw or potato salad

Authentic Pressed Cuban Sandwich
Any more authentic and you'd be in Havana! Cuban bread, filled with salami, ham, roast pork, Swiss cheese, pickles and mayo & mustard, then pressed 'til thin, hot & crusty. **9.99**

French Gulf Grouper
Cajun grilled or fried, lettuce, tomato, secret sauce. **15.99**
Try a little Grouper Therapy. **18.99**

Grouper Reuben
Sauerkraut, American cheese, 1000 Island dressing on pumpernickel & rye. **15.99**

Mahi Mahi
Cajun, grilled or fried, lettuce, tomato & secret sauce. **11.99**

Dan's Shrimp Po Boy
Fresh Cuban bread toasted and packed with fresh fried shrimp, shredded lettuce, sliced tomatoes, sliced pickles, and our spicy Remoulade sauce. **10.99**

Baja Fish Tacos
Two flour tortillas packed with Mahi, Shrimp or Grouper, lightly battered & fried and served over Caribbean Slaw. Topped with Mandarin Oranges, Mango Salsa & Sweet Thai Chili Sauce.
• Shrimp **9.99** • Grouper **11.99** • Mahi **9.99**

Key West Conch Fritter
Deep fried chicken tenders, tossed in our homemade Cracker Sauce, wrapped in a Rotella Basil tortilla wrap, dressed with lettuce, cheese and pico de gallo. **9.99**

Oak Grilled Chicken
Boneless breast of chicken, grilled mushrooms, bacon, American cheese, lettuce, tomato and mayo. **9.99**

Keith's Burger in Paradise
1/2 lb. fresh ground beef, cheddar cheese, lettuce, tomato, onion, pickle, mayo and mustard. **9.99** Add Bacon **.99**
Add Sauteed Mushrooms **.49** Add Frazzled Onions **.49**

Key West Philly
Shaved, tender, slow roasted steak, served with roasted peppers, onions, American cheese and Au jus. **9.99**

Sloppy Joes
A double helping of the best sandwich on Duval Street. **9.99**

Back to top

SIDES

• Garlic Smashed Potatoes • French Fries
• Potato Salad • Black Beans & Rice
• Coleslaw • Baked Potato (after 4pm)
• Steamed Broccoli • Zucchini Marinara
• Sautéed Asparagus (+1)

Back to top

SEAFOOD

Pilfered by hand in our own temperature controlled cooling room. Served with House or Caesar salad & choice of one of our fresh, house made side dishes.

Jalapeño Crusted Grouper
Hand-cut Grouper fillet coated with diijonnaise, coated with a spicy Jalapeño crust, then oven baked. Served with Remoulade and fresh salsa. **23.99**

Sea Scallops
Skewer of Large Sea Scallops. Choose Sicilian Garlic, Cajun or Southern Fried. **18.99**

Coconut Crusted Mahi
Crusted with fresh coconut and oven roasted to perfection. Topped with warm mango chutney. **18.99**

Island Trio
Oak grilled Jumbo Shrimp Skewer, Teriyaki sirloin and Cedar Salmon served with grilled pineapple. Grass Skirt not included **24.99**

Bimini Stuffed Grouper in Paradise
Fresh Gulf grouper stuffed with blue crab and topped with Paradise sauce. **25.99**

Stuffed Salmon
Two pinwheels of fresh salmon stuffed with lump blue crab and topped with our spicy Remoulade. **20.99**

Red Grouper
Simply the freshest Florida fish. Try it Sicilian Oak Grilled, Cajun or Southern Fried. **22.99**

Mahi Mahi
Available Sicilian Oak Grilled, Cajun or Southern Fried. **17.99**

Conch Platter
Try Grilled - Blackened - Fried Conch Platter, Cracker Shrimp, Jumbo Shrimp & Large Sea Scallops. **25.99**

Fish -N- Chips
Hand battered Atlantic Cod Fish fillets, served with French fries, coleslaw & Key Lime tartar sauce. **14.99**

Cedar Salmon
Fresh Atlantic salmon baked to perfection on a cedar plank to give a unique smokey flavor. **18.99**

Fantasy Shrimp Fest
The meal you've fantasized about! Your choice of Grilled, Cracker style, Peel & Eat, Cajun, Coconut, Fried or Scampi. Pick 3 - **18.99** Pick 5 - **19.99** (Price per head)

Florida Style Crab Legs
Alaskan king crab boiled with a splash of Island spice, tossed in butter, Old Bay and parsley. Worth the work!
(1/2 lb.) **15.99** (1 lb.) **21.99**

Caribbean Lobster Tail
6 oz. warm water Caribbean lobster tail, oven roasted, served with melted butter. Single Tail **20.99** Add a Tail **14.99+**
Lump blue crab sake stuffing **9.99 ea**

Coconut Shrimp
Jumbo shrimp rolled in our special coconut "conch"cotion & fried golden brown. The best! **16.99**

Back to top

SAUCES & TOPPINGS

Try a house-made sauce or topping over your Grouper, Mahi, or Steak!
Jalapeño Crust Dijonnaise-Jalapeño crust, w/ lemonade, fresh salsa. **2.99**
Spicy Crab Mix House blend of lump crab, peppers and spicy sauce. **6.99**
Oscar Jumbo Crab Cake, Asparagus & House made Hollandaise Sauce. **6.99**
Paradise Sauce Shrimp sauteed & tossed in a light cream sauce. **4.49**
Roasted Garlic Parmesan It speaks for itself! **2.99**

ADD-ONS

4 Jumbo Shrimp **+7.99** • 1/2 lb Snow Crab **+9.99** •
Lg. Sea Scallops **+7.99** • 1/2 Rack Ribs **+7.99** • Lobster Tail **+14.99**

OAK GRILLED STEAK-CHICKEN-CHOPS

We hand cut our steaks in house from DEDA Choice Midwestern beef. Served with Dinner Salad or Caesar salad and choice of one of our fresh, house made side dishes.

Ribeye, 14 oz
Thick, marbled and juicy. **20.99**

Filet Mignon, 7 oz
Our most tender cut of beef. **19.99**

Top Sirloin Steak, 7 oz
Light marinating, excellent flavor. **18.99**

Jalapeño Crusted Chicken
10oz chicken breast oak grilled and topped with our crusted garlic Parmesan sauce, then finished with our creamy diijonnaise crust served with fresh salsa. **14.99**

Jamaican Jerk Pork Chop
1 lb. "Tomahawk" cut bone-in pork chop, marinated in Jamaican Jerk rub and oak grilled. Served with warm Jerk sauce. **14.99**

Mac Daddy BBQ Ribs
Slow roasted in our ovens for hours before they hit the grill. SMLXXXTOOO (1/2 rack) **19.99** (Full rack) **28.99**
COMBO: BBQ Chicken breast & Ribs **18.99**

Bourbon Street Chicken
Two oak grilled 8oz chicken breasts topped with a sweet bourbon mushroom sauce. **15.99**

Back to top

HOUSE-MADE SOUPS & SALADS

All of our soups and dressings are made from scratch.
Daily using only the finest ingredients.

Crab Soup	Cup 4.99	Bowl 6.99
Seafood Gumbo	Cup 4.99	Bowl 8.99
Cuban Black Bean	Cup 3.49	Bowl 5.99
Soup of the Day	Cup 3.49	Bowl 5.99

Hemingway House Salad
Fresh Romaine lettuce, scallions, Cheddar & Jack cheese, tomatoes, mandarin oranges, tortilla strips served with your choice of dressing. **6.99**

Tarpon Springs Greek Salad
Romaine lettuce, kalamata olives, beets, potato salad, pepperoncini, red onions, vine ripe tomatoes, garbanzo beans, feta cheese, cucumbers and vinaigrette. **8.99**

Tropical Chicken Salad
Home-made chicken salad placed on a bed of romaine lettuce with almonds, walnuts, coconut flakes, apples, mangos, craisins, and strawberries with a side of Pina Colada Dressing. **12.99**

Coconut Island Salad
Romaine lettuce topped with Mandarin oranges, toasted almonds, coconut flakes and honey mustard. Coconut Chicken 10.99 or Coconut Shrimp 12.99

Conch Republic Caesar Salad
Crop Romaine lettuce, tossed with our signature Caesar dressing, house-made croutons & fresh, grated Parmesan cheese. **6.99**

Add any of these entrees to your salad: Chicken Breast, (Blackened, or Fried) to your salad: Chicken Breast **+4.49**, Grilled Sirloin **+5.49**, Sea Scallops **+6.49**, Mahi Mahi **+5.49**, Shrimp **+5.49**, Atlantic Salmon **+5.49**, Red Grouper **+6.49**

House-Made Dressings:
Ranch • Blue Cheese • Italian • French • Raspberry Vinaigrette • Balsamic Vinaigrette • Honey Mustard • 1000 Island • Pita Colada

DESSERTS

Upside-Down Apple Pie
Fresh Granny Smith apples, caramelized walnuts and cinnamon in a home-made crust, served warm with vanilla ice cream. **6.99**

Chocolate Turtle Brownie
Home-made brownie, vanilla ice cream, caramel, vanilla ice cream topped with whipped cream. **6.99**

Key Lime Pie
Fresh Key lime, graham cracker crust with whipped cream. **5.99**

Jen's Cheesecake
You never know what flavor she'll make, but you can be sure it'll be thick, rich and delicious. **5.99**

Ice Cream Sundae
Vanilla ice cream topped with chocolate sauce, caramel, whipped cream, walnuts, and a cherry on top. **3.99**

Bananas Foster
Prepared to order - crepes stuffed with vanilla ice cream and topped with fresh bananas sautéed over warm brown sugar rum butter sauce. Enough for two. **9.99**

Back to top

Conch Republic Table Menu ©2010 CRCC, Inc. - 1/2012

Items in a bold, underlined circle indicating that orders of six or more are served, prefixed. If you have chronic illness of the liver, disease of blood, or illness of a nature accompanied by fever, eating raw oysters, clams, mussels, or raw fish may be hazardous to your health. Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.