

DINNER: 5:30—10:30PM

STARTERS

Casa Marina “Manhattan” Style Conch Chowder sherry, coconut milk	13
House Smoked Fish Dip flatbread crisps, roasted tomato	16
Jumbo Gulf Wild Shrimp Cocktail horseradish cocktail sauce, tarragon lemon aioli	20
Kickin’ Chicken Wings choose from asian chili, buffalo, bbq	19
Mediterranean Flatbread ** grilled flat bread, marinated greek vegetables, hummus, fresh pesto	21
Florida Lobster Crab Cake cilantro remoulade, black bean and mango salsa	17

SALADS

Caribbean Caesar mojo caesar dressing, romaine, grilled pineapple, roasted yellow peppers, heirloom tomato, homemade croutons	17
Roasted Beet and Baby Field Greens ** goat cheese, grapefruit segments, candy striped beets, whole grain mustard vinaigrette, spiced almonds	19
ADD-ONS Grilled Shrimp 14 Today’s Catch 12 Marinated Chicken 10	

ENTREÉS

Black Angus Prime Skirt Steak chimichurri, caramelized balsamic cipollini onion, yucca fries	39
Pineapple Chicken Saltimbocca prosciutto, fingerling potatoes, carrots, roasted chicken, lime lemongrass broth	31
Panini Press Cuban Sandwich mojo pork, ham, swiss cheese, pickles, deli mustard, malt vinegar 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, toasted brioche, caramelized onions, 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—5:30PM

STARTERS

House Smoked Fish Dip	15
flatbread crisps	
Kickin' Chicken Wings	19
choose from asian chili, buffalo, bbq sauce	
Peel & Eat Wild Gulf Shrimp	½ lb. 19 or 1 lb. 28
Key west cocktail sauce, key lime creole mustard	
Bahamian Conch Fritters	17
Key lime mustard	
Mediterranean Flatbread	20
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	
Roasted Beet and Baby Field Greens	19
goat cheese, grapefruit segments, candy striped beets, whole grain mustard vinaigrette, spiced almonds	

ADD-ONS

Marinated Grilled Chicken Breast	11	Wild Caught Mahi Mahi	13
Grilled Gulf Shrimp	15		

MAINS

all served with chips

Fish Sandwich	21
today's catch grilled, tarragon aioli, lettuce, tomato, onion, cuban bread	
Crispy Chicken Tenders	16
mango chipotle infused honey, papaya 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, brioche bun	
Panini Press Cuban Sandwich	19
mojo pork, ham, swiss cheese, pickles, deli mustard	