

COCKTAILS

Shores Bloody Mary \$11

House blended special recipe with muddled fruit, spicy green beans, olives

Coconut Mojito \$10

RumHaven Coconut Rum made with fresh cane sugar and coconut water, mint, lime, sugar, coconut cream

Berry MoTito \$11

Tito's Vodka, muddled seasonal berries, mint, lime, sugar

Cucumber Mojito \$10

Cucumber Vodka, muddled mint, lime, sugar

Pineapple Caipirinha \$11

Leblon Cachaca, muddled pineapple, lime, sugar

Key West Lemonade \$9

Smirnoff Citrus, sour mix, cranberry, splash of sprite

Key Lime Margarita \$11

Sauza Hornitos Lime Tequila, KeKe Beach Key Lime liqueur, fresh squeezed lime

Lime in the Coconut Margarita \$12

Herradura Silver tequila, coconut cream, fresh squeezed lime, agave nectar

WINE \$9

Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Merlot, Moscato, Rose, Prosecco

DRAFT BEER

Bud Light, Landshark, Stella Artois, Shocktop, Kona IPA, Florida Craft Draft

-Ask your server about our rotating drafts-

Shipwreck Rum Punch \$18

Five flavors of Don Q Rum with fresh squeezed orange, pineapple and tropical juices in an extra-large 32oz bucket

Cucumber Chili Margarita \$11

Sauza Cucumber and Chili Infused tequila, fresh squeezed lime, agave nectar

Pain Killer \$10

Pusser's rum, coconut cream, orange and pineapple juice

Key Lime Colada \$11.5

Our famous Pina Colada recipe with a floater of KeKe Beach Key Lime liqueur

Banana Hammock \$11.5

Don Q Cristal Rum Strawberry Daiguiri swirled with banana puree

RumRunner \$12.5

Don Q Light and Captain Morgan spiced rum, banana liqueur and blackberry brandy, grenadine and lime juice with a float of Don Q 151

Mango Colada \$12.5

Our famous Pina Colada recipe blended with mango puree with a floater of Myers Dark Rum

CAN BEER

Amstel Light, Angry Orchard, Budweiser, Bud Light,Bud Light Lime, Coors Light, Corona, Corona Light, Guinness, Heineken, Michelob Ultra, Miller Lite, Stiegl Grapefruit Radler, O'Doul's – Non alcoholic



ALL DAY MENU - 11:30am to 9:30pm

Wedge Salad \$12 GF*

Crisp iceberg wedge, diced onion and tomato, bacon and blue cheese

Caesar Salad \$12

Romaine lettuce, croutons, parmesan cheese and our key lime Caesar dressing

Add Shrimp \$8 Add Chicken \$7 Add Grouper \$10

SOMO Wings \$15

Your choice of: house parmesan, jerk or buffalo

Conch Fritters \$13

An island favorite served with a sweet & spicy dipping sauce

Coconut Shrimp \$14

Tempura breaded and deep fried, served with a pineapple dipping sauce

Café Calamari \$14

Breaded rings and tentacles tossed with mild peppers, flash fried, served with saffron aioli

Fresh Fruit Plate \$14 GF*

A cool bowl yogurt surrounded by fresh slices of tropical fruits



Smoked Fish Dip \$13

House made smoked fish served with pita chips, jalapeno, onion and red pepper.

Chicken Tenders \$16

Served with fries, honey mustard and BBQ sauce

Peel and Eat Shrimp \$28 GF*

One pound served chilled with Old Bay, cocktail sauce, lemon

Fish Tacos \$18

Pickled onions, Napa slaw, cilantro, black bean salsa and pico served with French fries

Shores Burger* \$16

1/2lb house blended beef, lettuce, tomato, onion served with French fries

Grilled Chicken Sandwich \$14

Marinated chicken, lettuce, tomato, onion served with French fries

Grouper Sandwich \$17

Blackened or grilled, lettuce, tomato, onion, key lime aioli with French fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies prior to ordering - GF* - indicates item is gluten free -