

CAFE MARQUESA



APPETIZERS & SMALL SALADS

Jumbo Seared Scallops	\$24
Beautifully seared scallops topped with our famous Jim Beam bacon sauce	
Crawfish Mac and Cheese with Andouille	\$15
Four cheeses, Louisiana crawfish, andouille sausage and toasted bread crumbs	
Seafood Ceviche	\$17
Fresh seafood cured in citrus juices, with tri-color tortilla chips	
Caprese	\$14
Vine-ripened heirloom tomatoes, mozzarella cheese, fresh basil, extra virgin olive oil and balsamic glaze	
Bacon Wrapped Crab Stuffed Shrimp	\$16
Colossal shrimp with crab stuffing wrapped with Applewood smoked bacon. With remoulade	
Tuna Poke	\$15
Sushi grade Ahi Tuna, kimchee, toasted macadamia nuts, scallions, and wasabi sesame seeds	
Heart Healthy Vegetable Bowl	\$15
Mixed vegetables sautéed in extra virgin olive oil served with 3 sauces for dipping	
Starter Salad	\$7
Hydroponic bibb lettuce, tomatoes, red onions, cucumbers, shredded cheese and topped with croutons	
Starter Caesar	\$7
Romaine, Grana Padano cheese and Caesar dressing, topped with croutons and anchovies	

FROM THE SEA

Pistachio Crusted Snapper	\$29
Generous portion of local Yellowtail crusted with pistachios, panko, and Grana Padano. Topped with a pistachio cream sauce. With coconut jasmine rice and sauteed mixed vegetables	
Crawfish Etouffee	\$27
Louisiana crawfish tails smothered in a zesty blend of dark roux, tomatoes, butter, spices onions, peppers, celery, and garlic. With coconut jasmine rice	
Coconut Crusted Chilean Sea Bass	\$38
Fresh, light and buttery "Patagonian Toothfish" nestled in a sweet coconut and panko crust and topped with mango-papaya salsa. With coconut jasmine rice and sautéed mixed vegetables	
Seafood Pot Pie	\$27
Scallops, shrimp, fresh fish, broccoli, carrots, water chestnuts and mukimame are combined in a rich and creamy scratch-made sauce with hints of thyme and white wine topped with puff pastry	
Indochine Shrimp and Chicken	\$27
A fusion dish of Chinese and Indian flavors. Shrimp, organic chicken, onions and sweet ginger blended in a sauce containing hints of curry and plum wine sprinkled with dried cherries and dried apricots. With coconut jasmine rice	
Snapper Three Way	\$36
Prepared three ways on one plate. Thai caramel sauce with water chestnuts and mukimame, pineapple ginger sauce, and crawfish etouffee. With coconut jasmine rice	
Simply Grilled Key West Yellowtail Snapper	\$26
Fresh, locally harvested Yellowtail pan seared to perfection. With coconut jasmine rice and mixed vegetables	
Shrimp and Chicken Cannamellis	\$27
Gulf shrimp and juicy certified organic chicken in a sweet and savory Thai caramel sauce with mushrooms, mukimame, garlic, water chestnuts, and vegetables. With coconut jasmine rice	

Snapper Marquesa **\$34**

Fresh Key West yellowtail snapper, topped with crawfish etouffee and two jumbo-size shrimp. With coconut jasmine rice and mixed vegetables

Land and Sea Pasta **\$39**

Jumbo shrimp, jumbo seared scallops, and fresh fish with imported linguini and scratch made alfredo sauce, topped with filet mignon and shaved Grana Padano cheese

Huckleberry Zinfandel Salmon **\$27**

Beautiful salmon delicately cooked to perfection and topped with our unique huckleberry Zinfandel sauce with berries harvested from Mt Saint Helens. With coconut jasmine rice, mixed vegetables and smoking fresh rosemary

Seared Ahi Tuna **\$32**

Sushi-grade Ahi Tuna seared rare, partially encrusted with wasabi sesame seeds, and served on a bed of pineapple-ginger sauce and coconut jasmine rice. Accented with mixed vegetables, mukimame, water chestnuts, a crispy lotus root chip, and smoking fresh rosemary

Steamed Spiny Lobster Tail and Key West Shrimp **\$39**

Served with melted butter, coconut jasmine rice and sauteed mixed vegetables

Whole Key West Yellowtail Snapper **\$36**

The entire fish, with backbone and ribs removed, cooked to a golden brown. Filled with coconut jasmine rice and overflowing with a mango-papaya salsa

LAND

Bacon Wrapped Meat Loaf **\$23**

Five different meats are used to make this classic. Topped with our Jim Beam bacon sauce and served with popcorn mashed potatoes and sautéed mixed vegetables

Chicken Pot Pie **\$21**

Scratch made sauce with hints of white wine and thyme, with organic chicken, mukimame, broccoli and carrots, topped with a golden-brown puff pastry

Chicken Madeira **\$24**

Lightly breaded organic chicken breast topped with melted asiago cheese and an incredible Mushroom Madeira sauce. With popcorn mashed potatoes and mixed vegetables.

CAFE MARQUESA



Award-Winning Baby Back Ribs **\$29**

Key West People's Choice Award Winner. With popcorn mashed potatoes and mixed vegetables.
Glazed with your choice: BBQ sauce, our signature Cock Sauce, or our Jim Beam bacon sauce

Half Rack **\$19**

Filet Mignon **\$37**

An 8-ounce, dry aged filet, aged for 30 days. Topped with mushroom demi glace
With popcorn mashed potatoes and sautéed mixed vegetables

Chicken Saltimbocca **\$23**

Certified Organic chicken breast lightly breaded and stuffed with prosciutto, sage, and Havarti cheese.
Topped with a white wine butter cream sauce and served with popcorn mashed potatoes and sautéed mixed vegetables

DINNER SALADS

Arugula Salad **\$15**

Heirloom tomatoes, prosciutto, fig balsamic vinaigrette, and Taleggio cheese

Large Caesar **\$12**

Romaine, Grana Padano cheese and Caesar dressing, topped with croutons and anchovies

With Grilled Chicken **\$16**

With Grilled Salmon **\$22**

With Sautéed Shrimp **\$23**

*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.