

Morada Bay Signature Cocktails

KEY LIME COLADA 15

blue chair key lime rum | don q limon rum
pina colada mix | graham cracker rim

PAPA STORM 15

papa pilar dark rum | ginger beer | bitters
lime juice

PILARGO 15

papa pilar blonde rum | coconut water | pineapple juice

PAINKILLER 15

pusser's rum | cream of coconut | orange juice | nutmeg

KETEL BEACHSIDE 15

ketel one citroen | lemon juice | watermelon purée
mint | soda

CUCUMBER MINT LEMONADE 15

hendricks gin | lemonade | cucumber | mint

SANGRIA (RED OR WHITE) 12

blend of pinot grigio or blend of red wine
fresh fruit | soda

PALOMA 13

el jimador | grapefruit soda | lime juice

MATECUMBE 15

ron zacapa 23 | simple syrup | lime juice

PEACH PALMER 15

ketel one botanical peach & orange blossom
iced tea | lemonade

Go Big

MORADA BAY MARGARITA 23

el jimador tequila | cointreau
grand marnier floater | sour mix

PIERRE'S PUNCH 23

don q coconut rum | captain morgan spiced rum
tropical juices

Wine List

SPARKLING

chandon brut, california, 187ml bottle	15	
biesol jeio, prosecco, italy	14	55
mionetto il, moscato, italy	14	55
moet & chandon, brut, france		105
veuve clicquot, yellow label, france		160

ROSÉ

le grand noir, provence	14	55
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WHITE

santa margherita, pinot grigio, italy	15	60
chemistry, pinot gris, willamette	15	60
sonoma cutrer, chardonnay, california	15	60
honig, sauvignon blanc, california	16	62
pine ridge, white blend, california	15	60
st francis, sauvignon blanc, sonoma		64
seghesio, chardonnay, Sonoma		60

RED

willamette valley vineyards, pinot noir, oregon	17	68
tribute, cabernet sauvignon, oregon	15	60
entwine, merlot, california	14	55
biutiful, malbec, argentina	15	60
z. alexander brown, red blend, california	15	60
three thieves, pinot noir, california		64
altered, cabernet sauvignon, California		64

Ice-Cold Beer & Hard Seltzer

BOTTLES 7

bud light | michelob ultra
stella artois | corona

DRAFT BEER 7

Islamorada Brewing Company
islamorada ale | sandbar sunday

Florida Keys Brewing Company

iguana bait | sun sessional ipa

HARD SELTZER 7

High Noon
lime | grapefruit | pineapple



Let's Get Started

"NE STYLE" CONCH CHOWDER 9

tender bahamian conch, waxy fingerling potato flamed brandy, sweet summer corn smoked hickory bacon

CAFÉ SIGNATURE SALAD 22

hydroponic young greens, sliced sweet kiwi grilled golden pineapple, late season blackberries toasted florida cashews house morada vinaigrette

ISLAND COBB 22

crisp hydro baby iceberg wedge, creamy point eyes blue cheese, sweet cane sugar bacon ripe avocado, homestead tomatoes chile spiced chicken charred pineapple ranch emulsion

It's Better Shared

CHIPS AND DIPS 16

flash fried corn chips, salsa picante morada aguacate mash

CRISPY 3 JOINT ORGANIC WINGS 18

Choose between; spiced buffalo sweet jamaican jerk, ranch blue cheese dipping sauces

AVOCADO TOAST WITH A TWIST 22

roasted garlic crostini, smashed ripe avocado sweet jumbo lump crab, dressed green frisée

TUNA TATAKI* 20

razor thin atlantic yellowfin ahi sesame wakame salad, shaved white daikon sweet sesame ponzu

CRISP SWEET CALAMARI 19

flash fried atlantic cephalopod crispy Italian fiery cherry peppers cracked chile marinara spiced cherry pepper beurre fondue

MORADA CAESAR 21

little gems romaine, roasted garlic croutons, spiced blackened chicken parmesan caesar dressing

SPINACIA OLERACA 18

young spinach, shaved asian pear, pomegranate arils, roasted early harvest butternut squash, crumbled creamy chevre goat cheese, apple cider emulsion

From Land to Sea

CATCH OF THE DAY* (MARKET PRICE)

Chef Patrick's inspired choice from the sea, accoutrements provided by your server

"FISH AND CHIPS" MORADA STYLE 22

crispy tempura catch of the day mandarin coconut slaw, crispy chip of the day

KW PINK SHRIMP SCAMPI 26

key west pinks, shaved sweet garlic key lime butter sauce, al dente linguini

CRISPY PORK MILANESE 22

thin pounded organic pork loin young arugula, Italian parsley, shaved asian pear

SNAKE RIVER WAGYU SKIRT STEAK* 38

rustic chopped chimichurri, crispy yucca fries sriracha aioli

From Land to Sea

BIG BOY BBQ BEACH BURGER* 22

ground ribeye, brisket, short rib blend, buttery poppyseed kaiser bun, crispy dill house pickle chips, hydroponic leaf lettuce, heirloom beefsteak tomato, aged white cheddar, apple-smoked farmers bacon

FRIED CHICKEN SANDO "ISLAND STYLE" 18

crispy organic coconut chicken thigh grilled sweet pineapple, spiced fiery aioli shaved crisp iceberg, toasted butter brioche

THE FAMOUS "BEYOND BURGER" 20

Try it to believe it!

creamy warm goat cheese, oven-roasted sweet plum tomato, herb marinated late season artichoke, dressed baby arugula, toasted butter brioche

NOT YOUR AVERAGE LOBSTER ROLL 26

citrus seasoned avocado mash creamy morada mayo, buttery toasted split top bun

DAY BOAT SNAPPER SANDO 23

spiced blackened line caught local snapper crispy shaved iceberg, ripe homestead tomato sliced bermuda onion, fiery coconut, smokey chipotle aioli, local baker's grinder bun

POLE-CAUGHT ATLANTIC YELLOWFIN AHI CLUB* 22

toasted freshly baked pumpernickel bread, young hydroponic greens, ripe avocado, thick cut bacon, vine-ripened tomato, creamy spiced aioli

MAHI MAHI STREET TACOS 18

day boat blackened mahi mahi, warm soft corn tortillas, cilantro lime red cabbage spiced chipotle aioli, farmers queso cotija sliced fresno chili

THAI KEY WEST TACOS 18

local wild pink shrimp, crispy tempura battered, spiced sriracha aioli thai basil cilantro pesto, toasted coconut flake

On the Side

FRIES DU JOUR 8

COCONUT MANDARIN SLAW 6

AL DENTE VEGGIE 8

COOL AND CRISP SIDE SALAD 11

Sweet Treats

KEY LIME PIE 11

Hands Down Best In The Keys
whipped torched french meringue

CREAMY COCONUT "PIE" 11

baked in coconut shell
passionfruit popping pearls, chantilly cream

FLOURLESS CHOCOLATE CAKE 11

torched marshmallow, graham cracker crumb cinnamon vanilla anglaise

"Little Minnows"

(12 & Under)

Chicken Fingers and French Fries 12

Fish Fingers and French Fries 14

Grilled Cheese and French Fries 11

Shrimp and Chips 13

*Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2020-10