

Morada Bay Signature Cocktails

WATERMELON MARGARITA 18

patron silver | watermelon puree | fresh lime juice

LIMON MOJITO 16

bacardi limon | simple syrup | fresh mint | lime splash of soda

KETEL BEACH SIDE 17

ketel one citroen, lemon juice
watermelon puree | mint | soda

PAPA STORM 18

papa pilar dark rum | ginger beer | bitters

CUCUMBER MINT LEMONADE 16

hendricks gin | lemonade | cucumber | mint

HEMINGWAY 17

ron zacapa 23 | simple syrup | lime juice

SANGRIA (RED OR WHITE) 12

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

KEKE COLADA 18

keke key lime pie cream liqueur | bacardi limon
piña colada mix | graham cracker crust

STRAWBERRY SUNSET DAIQUIRI 18

bacardi superior rum | strawberry puree
lemon lime simple syrup | bacardi spiced rum
topped with whipped cream

Big Papa's Quart Size Libations

PIERRE'S PUNCH 24

bacardi coconut rum | bacardi spiced rum
bacardi superior rum | tropical juices | pierre's punch

MORADA BAY MARGARITA 24

el jimador tequila | cointreau | sour mix
grand marnier floater in a 32oz mason jar

MAN OVERBOARD 24

bacardi coconut rum | bacardi limon rum
cruzan banana rum | blue curaçao | 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
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 | heineken

LOCAL CRAFT BEER 8

DRAFTS

Islamorada Brewing Company
islamorada ale | sandbar sunday

Florida Keys Brewing Company
iguana bait | sun sessional ipa

HARD SELTZER 7

High Noon

lime | grapefruit | pineapple

Ask server about our featured
cocktail of the day



Let's Get Started

"N.E. STYLE" CONCH CHOWDER 9

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

WATERMELON SALAD 18

cubed summer watermelon, young arugula toasted macadamia nuts, fresh basil, torn mint crumbled goat cheese, aged balsamic add: white shrimp on sugar cane skewer 7

ISLAND COBB 22

chopped iceberg lettuce, roasted sweet corn maytag blue cheese, grilled chicken breast fresh avocado, heirloom cherry tomatoes applewood smoked bacon pineapple ranch dressing

MORADA CAESAR 21

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

SPINACH AND FRISÉE 18

south florida ripe papaya, local mango candied almonds slivers, sliced bermuda onion crumbled goat cheese papaya cane sugar vinaigrette

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 or sweet jamaican jerk, ranch and blue cheese dipping sauces

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

SMOKED FISH DIP 16

toasted lavosh flat bread, fresh picked dill daily pickled house vegetables, young carrots crisp celery, grissini sticks

PEI MUSSELS 17

charred shishito peppers sliced garlic chablis wine sauce torn fresh herbs, cracked chili smoky spiced tasso ham

"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

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

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 applewood smoked bacon

FRIED CHICKEN SANDO "ISLAND STYLE" 18

crispy organic coconut caribbean jerk 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

TURKEY CLUB 18

house roasted turkey breast, sliced havarti dill cheese, summer heirloom beefsteak tomato alfalfa sprouts, applewood smoked bacon avocado smash, spiced chipotle aioli, wheat bread add: fried egg 2

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

On the Side

FRIES DU JOUR 8

AL DENTE VEGGIE 8

COCONUT MANDARIN SLAW 6

COOL AND CRISP SIDE SALAD 11

KW PINK SHRIMP SCAMPI 26

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

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

SMOKED CURED PORCHETTA SANDWICH 18

roasted sweet garlic aioli, toasted crunchy ciabatta dressed bitter frisée, applewood smoked bacon jam local mango and ripe papaya dressing

SEAFOOD PASTA OF THE DAY 36

seared day boat scallops, wild gulf white shrimp pei mussels, sweet lobster, sauce americane shaved fennel, parmesan crisp

HERB GARLIC GRILLED FLAT IRON STEAK (CAB) 44

maytag bacon blue cheese butter caramelized bermuda onion fingerling potato applewood smoked bacon hash sautéed broccolini, brandy demi glace

WHOLE FRIED LOCAL KEYS FISH

SEASONAL MARKET PRICE

toasted coconut basmati rice seasonal summer vegetable of the day house-made tartar

Add a Lil Something Extra

PARMESAN GARLIC TRUFFLE FRY UPGRADE 3

ADD CARIBBEAN 7-OZ LOBSTER TAIL MARKET PRICE

ADD WHITE SHRIMP SUGAR CANE SKEWER 11

BLACKENED ORGANIC CHICKEN BREAST 8

GRILLED OR BLACKENED MAHI 10

*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.

20% gratuity may be included for parties of five (5) or more.

2021-08