

Share & Start

*Caesar Salad 15

Romaine lettuce, Chef Michael's famous Caesar dressing.
+ finished with grated parmesan & house made herb croutons. *(contains raw eggs) +

NEW Michael's House Salad 16

Fresh artisan lettuce, cucumber, radish, cherry tomatoes, grated carrots, roasted beets, red onion ring & feta cheese.
+ House vinaigrette & croutons +

Key West Fish Spread 14

Chef Michael's fresh catch, Tuna, Salmon & Florida Grouper blended together with zesty spices & lime mayo topped with roasted red peppers.
+ Served with warm toasted crostinis. +

Miami Conch Fritters 16

Taste of the Islands! Chef Michael's recipe from his Miami days made with real conch, secret spices. The real deal!
+ Zesty island dipping sauce +

Chef Michael's She Crab Bisque 15

Simmering toasty aromas from our kitchen for Chef Michael's Secret Roux which makes his creamy crab bisque. His velvety crab creation has a dash of cognac too. So Delicious!!

*Wasabi Crusted Tuna Appetizer 27

Chef Michael's fresh Ahi tuna brought in daily by his fisherman friend of many years. lightly crusted and pan seared rare.
+ Finished with a creamy soy ginger sauce *(rare) +

Michael's Famous Crab Cakes 30

Two amazing crab cakes loaded with succulent lump crab and top secret ingredients pan seared to perfection. (Michael's recipe for 25 years)
+ Chef Michael's tartar, zesty aoli & shaved cucumber. (One Crab Cake \$16) +

Chef's Baked Escargot (IS BACK!!) 18

Chef Michael's sizzling Escargot seated in mushroom caps with a buttery garlic Burgundy wine sauce then topped with flakey puff pastry.
+ Baked to order Yum!! +

Jeff's Fried Brie 16

Four wedges of creamy French Brie lightly breaded and deep fried. Great to share!
+ served with a strawberry habanero sauce +

Trio Of Meatballs 18

Three juicy meatballs with our trio toppings, Chef's Au Poivre, House red sauce & Gorgonzola sauce.

Chef's Eggrolls 15

Made fresh daily, ask your server for today's selection

Fried Zucchini 14

Fresh cut sticks of zucchini breaded to order and deep fried for everyone to share.
+ served with our house creamy horseradish sauce +

Tomato Burrata 16

Roma tomatoes, house fresh pesto topped with beautiful soft Italian Burrata cheese, olive oil & balsamic reduction.
+ Toasted croutinis +

Point Judith Calamari 20

Town Dock Wild caught calamari is hand breaded to order in our special breading & deep fried with a Key Lime remoulade & sweet chili sauce.
+ Rhode Island +

Michael's Guacamole 15

Fresh & simple smashed avocados with Michael's seasonings for the BEST! guacamole.
+ house made tortilla chips to order +

Bubble Bread 15

Crusty French bread, garlic butter, Gorgonzola and Mozzarella oozing with flavor, served with Michael's red sauce for dipping

25 Years Of Great!