



# GLUTEN Free

## Appetizers

### **VOLCANO NACHOS**

Tortilla chips topped with chili, cheese, fresh guacamole, sour cream, jalapeños, tomatoes and scallions \$15.99

### **“DRUNKEN” SHRIMP**

Sautéed with tequila key lime butter, roasted garlic, onions and peppers, with gluten free bread \$13.99

## • SALADS •

### **CHICKEN CAESAR**

Hearts of romaine tossed in creamy lime Caesar dressing, topped with Cajun chicken and Parmesan cheese \$13.99

### **SHRIMP LOUIS**

Crispy iceberg wedge, grilled shrimp skewers, avocado, cherry tomatoes, cucumber and hard-boiled eggs served with paradise island dressing \$16.99

### **GRILLED CHICKEN COBB**

Grilled chicken, Applewood-smoked bacon, avocado, tomato, bleu cheese and hard-boiled eggs served with honey mustard dressing \$15.99

### **TACO SALAD**

Chopped greens, volcano chili, tortilla chips, mixed cheese, sour cream, pico de gallo and guacamole served with creamy lime ranch dressing \$13.99

## ENTRÉES

### **BLACK GROUPE**

An 8 oz grilled filet served with island rice, green beans and choice of mango salsa or cilantro lime butter \$23.99

### **CHIMICHURRI FLAT IRON STEAK**

A 10 oz flat iron steak grilled to order, served with chimichurri and French fries\* \$21.99

### **NEW YORK STRIP STEAK**

A 12 oz New York strip steak with green beans and Yukon Gold mashed potatoes loaded with cheese, Applewood-smoked bacon, sour cream and green onions\* \$26.99

### **GRILLED CHICKEN BREAST**

Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with island rice and fire-roasted corn \$18.99

## Burgers AND SANDWICHES

### **CHEESEBURGER IN PARADISE ®**

Our signature burger topped with American cheese, lettuce, sliced tomato, pickles and paradise island sauce on a gluten free bun \$13.99

### **KEY WEST FISH SANDWICH**

Blackened or grilled Red Grouper, topped with sliced tomato, cilantro lime coleslaw and jalapeno tartar sauce on a gluten free bun \$16.99

### **GRILLED CHICKEN SANDWICH**

Grilled chicken breast, melted Monterey Jack cheese, Applewood-smoked bacon, lettuce, sliced tomato on a gluten free bun and a side of dijon aioli \$13.99

### **GLUTEN FREE BROWNIE SUNDAE**

Warm gluten free brownies with Heath bar crusted vanilla bean ice cream, macadamia nuts, whipped cream and chocolate sauce. \$7.99

## Dessert

\*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.

For your convenience, an 18% gratuity is added for parties of 8 or more, which can be changed or eliminated at your discretion.



# Vegetarian MENU

## STARTERS

### PRETZEL STICKS

Served warm with mustard sauce and our homemade queso \$9.49

### WHITE CHEDDAR CHEESE CURDS

Served with LandShark Lager BBQ and marinara sauce \$10.99

### KEY WEST QUESADILLA

Griddled flour tortilla, Oaxaca and Monterey Jack cheese served with lime crema, guacamole and pico de gallo \$13.99

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## Entrées

### BLACK BEAN AND ROASTED CORN TACOS

White rice, pico de gallo, avocado and lime crema served in flour tortillas with chips and salsa \$17.99

### CHIMICHURRI VEGGIE BURGER

Topped with lettuce and tomatoes on a toasted brioche bun served with a side of chimichurri sauce and your choice of French fries, sweet potato fries or mixed green salad \$13.99

### MARGARITA PASTA

Roasted red and green bell peppers, onions and garlic in lime cilantro butter tossed with cavatappi pasta topped with queso fresco cheese \$16.99

### VEGGIE COBB SALAD

Fresh greens tossed in honey mustard dressing, topped with veggie burger strips, cucumber, tomato, hard boiled eggs, avocado and bleu cheese dressing \$15.99

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## •SIDES•

**FRENCH FRIES** \$2.25

**SWEET POTATO FRIES** \$2.49

**YUKON GOLD MASHED POTATOES** \$1.99

**VEGETABLE OF THE DAY** \$2.49

**CILANTRO LIME COLESLAW** \$2.25

**BLACK BEANS** \$2.25

**ISLAND RICE** \$ 2.25

**SIDE SALAD** \$5.99

**SIDE CAESAR SALAD** \$5.99