

SHORE BITES

- OYSTERS**18
mignonette, horseradish, cocktail sauce, lemon
- MUSSELS*16
white wine, heirloom tomato, garlic broth
- KUNG PAO CALAMARI20
crispy peppers, peanuts and kung pao sauce
- SOFT SHELL CRAB TEMPURA16
siracha lime aioli, peppers
- AHI & HAMACHI CRUDO*18
cilantro, chili, ponzu, soy
- CONCH FRITTERS19
chipotle lemon aioli
- CONCH CHOWDER16
tomato broth, conch, vegetables, conch fritter
- CHICKEN WINGS19
choice of buffalo sauce, bourbon asian zing
or angler dry rub
- BRUSSELS & PANCETTA17
crispy brussels, parmesan, pancetta, pomegranate glaze
- PAN ROASTED CAULIFLOWER15
macerated golden raisins, sliced almonds, balsamic reduction
- TRUFFLE FRIES13
chipotle lime aioli, parmesan, chives

ISLAND GREENS

- BIBB SALAD16
boston butter lettuce, heirloom tomato, pickled onion
radish, crispy pancetta, smoked bleu cheese
- CAESAR SALAD14
baby gem romaine, creamy caesar dressing, parmesan crisp
- ALE HOUSE SALAD15
artisan lettuce, tomato, cucumber, radish and
house vinaigrette
- add chicken breast 9, shrimp 10, lobster 20



CATCH OF THE CURRENT

- FISH OF THE DAY* MKT
choice of two sides
- DOCK TO TABLE*28/lb
(you catch; we cook)
seared or blackened
citrus beurre blanc or tropical salsa
choice of two sides
- ANGLERS CATCH BASKET34
battered local fish, fries, coleslaw, lemon
- CARIBBEAN FIRECRACKER SHRIMP32
seared jumbo shrimp, coconut broth, toasted coconut-panko crumbs
cherry tomatoes, coconut rice, chilis
- WHOLE FRIED YELLOW TAIL SNAPPER*38
asian slaw, coconut rice, citrus chili sauce, lemon
- LOBSTER RAVIOLI33
pepper cream sauce, butter poached lobster, shaved parmesan
- CIOPPINO*34
mussels, fish, shrimp, tomato saffron broth, toasted baguette

PASTURE PICKS

- HANGER STEAK*47
herbed butter, veal demi, mascarpone mashed potatoes
seasonal vegetables
- SLOW BRAISED SHORT RIB38
100% grass fed beef, herb polenta, duck confit carrots
red wine a jus
- HALF ROASTED CHICKEN*32
mascarpone mashed potatoes, seasonal vegetables
- ANGLER MAC & CHEESE18
smoked gouda cheese, cavatappi, parmesan
add short rib 12, jerk chicken 9, shrimp 10, lobster 20

NO FORKS GIVEN

- (All sandwiches served with fries or house salad)
- THE HALF POUND ANGLER BURGER*22
choice of cheese (american, cheddar, swiss, pepperjack)
lettuce, tomato, onion ... add bacon 3
- A&A WAGYU BURGER*23
third of a pound wagyu burger, tomato jam
caramelized onion
- BLACK BEAN QUINOA BURGER18
lettuce, tomato, pickled onion
- CARIBBEAN JERK CHICKEN WRAP19
spinach wrap, pulled chicken, mango slaw, chipotle aioli
- STEAK SANDWICH*27
hanger steak, chimichurri, pickled shallots, bourbon onions
roasted garlic aioli
- SNAPPER SANDWICH*24
fried or blackened, slaw, tomatoes, tartar sauce
- MARGHERITA17
stone fired flatbread, fresh mozzarella, marinara, basil
heirloom tomatoes
- THE CARNIVORE21
stone fired flatbread, marinara, andouille sausage, bacon
pepperoni, mozzarella, parmesan
- THE HERBIVORE19
stone fired flatbread, basil pesto, sweet peppers, onions
olives, tomatoes, mozzarella

ON THE SIDE OF PARADISE

- FRIES8
- COCONUT RICE8
- SEASONAL VEGETABLES8
- MASCARPONE MASHED POTATOES10
- MAC AND CHEESE10

FINAL SPLASH

- KEY LIME PIE12
- FUDGE BROWNIE SUNDAE12
- CARROT CAKE12
- TIRAMISU12
- BANANA SPLIT15
- CAMPFIRE S'MORES15

*may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; all prices are subject to 20% service charge and 7% state tax.
**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

WATERMELON MAI TAI 12
bacardi rum, leroux watermelon liqueur, orgeat, lime juice
angostura bitters, fresh mint

TWELVE MONTHS OF MARGARITAS 19
please ask your server for the flavor of the month with
patron reposado & house-made mix

HEMINGWAY HURRICANE 15
papa pilar’s blonde rum, papa pilar’s dark rum, passionfruit
syrup, lime juice, orange juice & simple syrup

CAFETITO 14
tito’s handmade vodka, kahlua, espresso, simple syrup

TIPSY MERMAID 12
malibu coconut rum, bacardi spiced rum, blue curacao
pineapple juice

LAZY LYCHEE 16
grey goose, lychee syrup, pineapple juice, lime juice
splash of coaqua coconut water

SEASIDE SMASH 14
bombay sapphire gin, apricot schnapps, lime, orange juice
fresh mint

STRAWBERRY AGAVE MOJITO 17
illegal mezcal, strawberry syrup, fresh mint, lime
agave syrup, soda water

CIGAR SMOKED BOURBON OLD FASHIONED 17
frey ranch bourbon, simple syrup, angostura bitters &
angostura orange bitters and smoked with Rodriguez
Cigar filler

GOLDEN HOUR 15
mr. pickles gin, aperol, lemon juice, pineapple juice
simple syrup

PEACH ON THE BEACH 10
peach puree, cranberry juice, grapefruit soda

MARATHON MOJITO 10
lyre’s white cane spirit, lime juice, simple syrup, mint
lime, club soda

ISLAMORADA ESPRESSO MARTINI 11
lyre’s coffee originale, lyre’s white cane spirit,
fresh espresso, simple syrup, coffee bean

KEY WEST PUNCH 11
lyre’s dry london spirit, cranberry juice, orange juice
peach purée, blueberries, club soda

KEY LARGO OLD FASHIONED 11
lyre’s american malt, simple syrup, aromatic bitters
orange peel, filthy cherry

RASPBERRY LIMEADE 8
re’al raspberry purée, lime juice, sprite

SPARKLING
VEUVE DU VERNAY BRUT, FRANCE G 11 | B 40
aromas of apricot and peach ending with an elegant, well-balanced
and pleasant palate
CHANDON BRUT, CALIFORNIA G 17 | B 53
apple and pear with citrus spice, almond, and caramel notes
NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE 97
vibrant, fresh, elegant, fruit-forward
VEUVE CLICQUOT, CHAMPAGNE, FRANCE 168
white fruits, brioche, and toast on the nose; balanced fruit, brioche
and citrus on the palate

ROSÉ
HAMPTON WATER, FRANCE 47
strawberry, melon, and white cherry with a long, mouthwatering finish
WHISPERING ANGEL, FRANCE G 16 | B 56
floral and herbaceous aromas; tastes of red berries, stone fruit
and citrus

SAUVIGNON BLANC
HAWKS CAY, CALIFORNIA G 10 | B 32
citrus, green melon, tropical fruit, green apple, pear, freshly cut grass
ESTIVAL, WASHINGTON 50
pineapple, lemongrass, grapefruit, passionfruit, with minerality and
lime zest
CLOUDY BAY, NEW ZEALAND 62
zesty citrus and makrut lime with subtle passionfruit notes

RIESLING
CHATEAU STE. MICHELLE, COLUMBIA VALLEY WA 36
flavors of lime leaf, white peach, apricot, pear and zesty grapefruit

PINOT GRIGIO
DOMENICA, ITALY G 12 | B 42
pear, apple, citrus with floral notes of chamomile and lilac
BARONE FINI ALTO ADIGE, ITALY 47
lemon, honeydew, ripe apples with delicate florals
UNSANCTIONED, WILLAMETTE OREGON 52
lemon, cantaloupe, papaya, white pepper, red berries

CHARDONNAY
HAWKS CAY, CALIFORNIA G 10 | B 32
apple, melon, lemon zest with gentle vanilla and toasted oak
THE CALLING, SONOMA CALIFORNIA G 15 | B 53
lemon, green apple, refreshing sea spray
QUILT, NAPA CALIFORNIA 63
buttery oak with apple, pear, tropical fruits
HAWKS CAY RESERVE, NAPA CALIFORNIA 65
lemon curd, baked apple, grilled pineapple, butterscotch, almond cream
PATRIARCHE CHABLIS, FRANCE G 19 | B 72
lemon and mineral notes with hints of green apple and flavors of citrus
and white peach

WHITE BLEND
CONUNDRUM BY CAYMUS, CALIFORNIA 42
pear, peach, melon, crisp citrus notes
ALBARINO, MAR DE FRADES, SPAIN 53
ripe citrus, tropical fruit, hints of herbs and minerals

PINOT NOIR
HAWKS CAY, CALIFORNIA G 10 | B 32
ripe cherry, cranberry, raspberry compote with cola
and baking spice accents
JOEL GOTT, WILLAMETTE OREGON G 14 | B 49
bing cherries, black plum, red currants, vanilla, baking spices
UNSHACKLED BY PRISONER, CALIFORNIA 56
raspberry, blueberry, crushed violets, dried cherries, florals
white pepper
HAWKS CAY RESERVE, NAPA CALIFORNIA 65
wild strawberry, ripe raspberry, rose petal, forest floor, clove

MALBEC
ARACIEL, VALLE DE UCO, ARGENTINA 60
dark fruit, chocolate, spice, blackberry pie, thyme, roasted coffee
RED SCHOONER VOYAGE 12 BY CAYMUS, ARGENTINA 70
smooth, dark fruit, textural tannins

MERLOT
POLARIS BY NORTHSTAR, WALLA WALLA, WA 55
blackberry, plum, mocha, spice, toasted oak

ZINFANDEL
SALDO ZINFANDEL, CALIFORNIA 63
blackberry, dark chocolate, black pepper, cinnamon, coffee, prunes
bright acidity

SHIRAZ
BAROSSA VALLEY ESTATE, AUSTRALIA 38
plum, blackberry, licorice, black pepper
MOLLYDOOKER “THE BOXER”, AUSTRALIA 63
black cherries, plum, dark chocolate, licorice, toasted oak

RED BLEND
THREADCOUNT BY QUILT, NAPA CALIFORNIA 48
blackberry, black cherry, plum, chocolate, toffee
CAYMUS WALKING FOOL, SUISUN VALLEY CALIFORNIA 65
cherry cobbler, dark fruit, spice, blackberry, vanilla, plum, raspberry
SPRING VALLEY FREDERICK, WALLA WALLA, WA 77
dark cherry, black currant, espresso, blackberry, cocoa

CABERNET SAUVIGNON
HAWKS CAY, CALIFORNIA G 10 | B 32
black cherry, white plum, semi-ripe blackberry, hints of mocha
toasted oak
TRIBUTE, PASO ROBLES CALIFORNIA G 15 | B 54
aromas of cassis, blackberry, black cherry and plum with flavors of
mulberry, cherry and orange zest
QUILT, NAPA CALIFORNIA G 20 | B 68
blackberry, cassis, black cherry, chocolate, espresso, vanilla
HAWKS CAY RESERVE, NAPA CALIFORNIA 88
black plum, black currants, dark chocolate, violet, graphite
cedar, tobacco
RED MOUNTAIN CHATEAU STE. MICHELLE
COLUMBIA VALLEY WA 98
black cherry, cardamom spice, dark chocolate
CAYMUS, NAPA CALIFORNIA 110
blackberries, cassis, dark cherry, vanilla, cocoa, tobacco