

Bahamian Conch Fritters 12 A true Bahamian recipe served with housemade Key Lime mustard Sauce.

14 Cracked Conch Lightly Fried Conch Strips with Pineapple Datil Sauce.

12 Banana Pepper Calamari

Served with a side of banana and red peppers, scallions, lemon garlic sauce, and Parmesean cheese.

Minorcan Nachos 12 Tortilla chips topepd with black beans, corn salsa, Pepper Jack & Cheddar

cheese, pork, beef, chorizo and drizzled with Chipotle mayo.

Smoked Fish Dip 10 Smoked Yellow Fin tuna mixed with herbed cream cheese and lemon.

Served with carrots, celery, and crackers. Local Gator Tail 13

erved with housemade Key Lime mustard sauce. 12

Jerked Chicken Roll Stuffed with pulled Jerk chicken, cabbage, and Pepper Jack cheese. Served with Pinepple Datil bimini sauce.

Peel N' Eat Shrimp (1/2 Pound) 12 Served with Cocktail Sauce.



All Sandwiches are served with French Fries

Fresh Catch - Market Price

At the Conch House we pride ourselves in offering the "Freshest Locally Caught Seafood Possible."

Entree: Prepared Grilled, Blackened, Fried, or Jerked. Served with Coconut rice and vegetable of the day.

Sandwich: Grilled, Blackened, Fried, or Jerked with lettuce, tomato, pickle. Served with housemade tartar sauce and french fries.

Tacos (2): With corn salsa, Chipotle mayo, and shredded cabbage, on a corn tortilla. Served with Coconut rice, and black beans.

Fried Shrimp 6 or 12 16/21

Local shrimp, lightly fried and served with french fries, coleslaw, shrimp sauce and a hush puppy.

12

Conch House Burger Add Bacon +\$1 Add Cheese +\$.50

Black Angus burger served with lettuce and tomato. The "Minorcan" 12

Beef, pork, and chorizo topped with onions and Pepper Jack cheese. Served on a warm hoagie.

Conch House Cuban 11 Smoked turkey, Honey ham, & pulled pork topped with Swiss cheese,

Datil mustard, & pickle chips. 10

Pulled Pork Sandwich Slow roasted pulled pork with a side of BBQ sauce or Mojo

mustard on a toasted bun. Served with coleslaw. Chicken Sandwich

Grilled, Blackened, or Jerked chicken breast topped with Cheddar cheese, lettuce, tomato and Pineapple salsa. 16

Blackened Shrimp Tacos Two blackened shrimp tacos topped with corn salsa, shredded cab bage, and Chipotle mayo in a corn tortilla. Served with

Coconut rice and black beans. Smoked Turkey Sandwich 10

Smoked turkey, Swiss cheese, and Chipotle mayo. Served on a toasted hoagie with lettuce, tomato, and french fries. Fried Green Tomato BLT

Texas toast stuffed with Fried Green tomatoes, bacon, lettuce, tomato, and Pimento cheese sauce.



A Refreshing Frozen Blend of Don Q Rum, Blueberry & Banana Liqueurs, Grenadine & Lime Juice. Great with a Dark Rum or 151 Floater!

Salf Run Margarifa - 11

A Blend of Milagro Silver Premium Tequila, Cointreau, Blue Curacao, and Sweet and Sour Mix. Hand-Shaken with a bit of Agave Nectar and Fresh Lime Juice. Served with a Salted Rim.

Key West Rum Punch - 8

Sailor Jerry Spiced Rum, Banana Liqueur, Pineapple Juice and a Touch of Grenadine.

Conch House Cooler - 8

A Conch House Original Featuring Sailor Jerry 92 Proof Spiced Rum, Peach Schnapps, Orange Juice & Grenadine Topper.

Conch Island Tea - 10

Deep Eddy Lemon & Sweet Tea Vodkas, Raspberry Liqueur, Lemonade, and Fresh Lemon Juice. Hand Shaken Goodness!!!

MojiTo - 9

A Refreshing Blend of Don Q Mint-Infused Rum and Soda Water, with Fresh Mint and Lime Juice. Make it a Melon or Raspberry for \$1 More

ULīra Domestic - 5 Premium - 6 Premium

Bud Light Yuengling Sweetwater 420 Pale Ale **Seasonal Selection**

Blue Moon Intuition I-10 IPA

Bottl Angry Orchard Budweiser 5 Kona Longboard 6 **Bud Light** Landshark 6 Coors Light 5 Mich Ultra 5 Miller Lite 5 Corona 6 Corona Light 6 6 **Red Stripe** Dos Equis Amber 7 6 Sierra Nevada Pale Ale **Guinness Pub Can** Sierra Nevada Tropical Torpedo IPA 7 Heineken Stella Artois 6 Cigar City Jai Alai IPA St. Pauli NA

