

### Fruit Smoothies

**Mangolada** Mango & Piña Colada **5**

**Bananaberry** Strawberry & Banana **5**

**Strawberry Shortcake** Strawberry & Ice Cream **5**

**Mango Frosty** Mango & Ice Cream **5**

**Very Cocaberry** Strawberry & Piña Colada **5**

**Cookies 'n Cream** Ice Cream & Oreo® Cookies **5**

### Domestic Beer

**5.5**

Budweiser  
Bud Light  
Michelob Ultra  
Sam Adams Lager  
Coors Light  
Landshark Lager

### Imported Beer

**6**

Corona  
Corona Light  
Heineken  
Red Stripe  
Amstel Light  
Bass Ale

Bucket of Beer (6 Icy Coronas) **30**

### Tropical Cocktails

**Key Lime Mojito 10**

The Cuban Classic with a Local Twist

**Cheeca's Mango Colada 11**

Light Rum & Mango Piña Colada

**Frozen Coconut Margarita 11**

Tequila, Lime Juice, Coconut Cream, Toasted Coconut Rim

**Orange Blossom 10**

Stoli Vanil, Fresh Orange & Lime Juices, Ginger, Clove

**Agave Margarita 14**

Patron Tequila, Fresh Squeezed Lime,  
Organic Agave Nectar

**Dark & Stormy 10**

Gosling's Bermuda Black Rum, Ginger Beer, Lime

**Island Caipirinha 12**

Cabana Club Cachaça, Fresh Lime, Simple Syrup,  
Club Soda

**Pusser's Painkiller® 10**

Pusser's Navy Rum, Pineapple & Orange Juices,  
Coconut Cream, Freshly Grated Nutmeg  
in a Cheeca Lodge Souvenir Tin Cup **18**

### Soups & Salads

**Island Style Chicken Soup 10**

**Cheeca Conch Chowder 10**

**Mixed Green** Cucumbers, Tomatoes,  
Balsamic Vinaigrette **9**

**Local Bibb Salad** Kalamata Olives, Pickled Red Onions,  
Cucumber, Grape Tomatoes, Feta Ranch **12**

**Caesar Salad** Romaine Hearts, Parmesan,  
Crispy Croutons **10**

**Cobb Salad** Avocado, Smoked Bacon, Spicy Pepper  
Jack, Eggs, Cherry Tomatoes, Island Spice Dressing **11**

**Caprese Salad** Fresh Tomatoes, Mozzarella, Basil,  
Sea Salt, Cracked Pepper, Extra Virgin Olive Oil **10**

**Add To Any Salad Above:** Grilled Chicken **6**,  
Seared Rare Ahi Tuna **8**, Key West Pink Shrimp **8**  
Fish of the Day **7**

### Wood-Fired Flatbreads

**Florida Tomato** Buffalo Mozzarella, Fresh Basil,  
Sea Salt **10**

**Wild Mushroom** Prosciutto, Goat Cheese Crème Fraîche,  
Parmesan Snow **12**

**Ahi Tuna** Hummus Sauce, Kalamata Olives,  
Fennel Salad **12**

**Smoked Salmon** Capers, Red Onion, Crème Fraîche **12**

**Braised Short Rib** Potato Purée, Parsley, Saba **12**

**Key West Pink Shrimp** Pepper Jack Cheese, Basil,  
Spicy Tomato Sauce **12**

### Lunch Entrées

**Torchio Pasta** Broccolini, Roasted Peppers, Grape  
Tomatoes, Pecorino Romano, Basil Broth **15**

**Whole Fried Florida Keys Fresh Fish** Chili Aioli,  
Citron Vinaigrette, House Tartar Sauce **23**

### Share Plates

**Local Fish Dip** Pickled Vegetables, Old Bay, Flatbread **8**

**Key West Peel & Eat Shrimp** Togarashi, Cocktail Sauce  
Half Pound **15** / Pound **29**

**Turks & Caicos Conch Fritters**  
Key Lime Aioli, Old Sour **9**

**Rosemary & Parmesan Fries**  
Roasted Garlic Aioli **7**

**Jerk Chicken Wings**  
Pickled Peppers, Blue Cheese Aioli **10**

**Crispy Baby Calamari**  
Jalapeño Tartar Sauce, Homestead Tomato Sauce **8**

**Blue Corn Chips** Oaxaca Style Salsa **6**

**Seasonal Fruit Plate 6**

**Crab Quesadilla** Jumbo Lump Crab,  
Housemade Roasted Tomato Salsa, Provolone,  
Sour Cream and Guacamole on the side **12**

**Florida Stone Crab** *Market Price*

**Wianno Oysters** Half Dozen **18** / Dozen **33**

**Ahi Tuna Ceviche** Coconut Sauce, Cilantro **14**

### Large Plates

*Choice of Fries, Green Salad or Coleslaw*

**6 oz Black Angus Burger** Cave Aged Cheddar,  
Smoked Bacon, Cornichons, Herb Aioli **12**

**8oz Wagyu 'Kobe Style' Burger** Wild Mushrooms,  
Swiss Cheese, Red Onions, White Truffle Aioli **16**

**Local Fish Sandwich** (Grilled or Blackened),  
Tomatoes, Baby Arugula, Sofrito Aioli, Cuban Bread **14**

**Cuban** House Roasted Mojo Pork, Bolo Smoked Ham,  
Swiss Cheese, Dill Pickles, Whole Grain & Dijon Mustard  
Blend, pressed and served warm **12**

**Grilled All Natural Chicken Sandwich** Pepper Jack  
Cheese, Pineapple, Bibb Lettuce, Sweet Red Pepper **13**

**Cheeca Club** Roasted Turkey Breast, Shaved Ham off  
the Bone, Roast Beef, Lettuce, Tomato, Benton's Smoked  
Bacon on Toasted Sourdough with Herb Aioli **12**

**Grilled Mahi Wrap** Cabbage Salad, Tomato, Onions,  
Lemon Curry Aioli **14**

### Wine By The Glass

#### Sparkling

**Segura Viudas** Brut Reserva Cava *Spain* **10**

**Pommery** 'POP' Champagne *France* **30**

#### Rosé

**Domaine Longval** *France* **9**

#### White

**Livio Felluga** Pinot Grigio *Italy* **13**

**Loimer** 'Lois' Grüner Veltliner *Austria* **10.5**

**Clean Slate** Riesling *Germany* **11**

**Nobilo** Sauvignon Blanc *New Zealand* **8**

**Snoqualmie** 'Naked' Chardonnay *Washington* **9**

**Jordan** Chardonnay *California* **17**

#### Red

**Red Car** 'Boxcar' Pinot Noir *California* **16**

**Sokol Blosser** 'Meditrina' Syrah Blend *Oregon* **12**

**La Posta** 'Cucina Blend' Malbec Blend *Argentina* **11**

**Josh Cellars** Cabernet Sauvignon *California* **10**

**Ciacchi Piccolomini d'Argona** Sangiovese Blend *Tuscany* **9**

### Sun Lover's Bottle Selection

**Chamisal** Unoaked Chardonnay *Central Coast* **33**

**Trevisiol** Prosecco Extra Dry *Veneto* **36**

**Fillaboa** Albariño *Rías Baixas* **39**

**Banfi** 'Principessa' *Gavi* **45**

**Ceretto** Arneis *Piedmont* **58**

**Viña Montes** 'Cherub' Rosé of Syrah *Mendoza* **33**

**Château de la Chaize** Gamay *Brouilly* **30**

**King Estate** 'Acrobat' Pinot Noir *Oregon* **42**