



LOCK 'NKEY



Lunch Entrees

(Two Course Lunch \$17.00 + tax & gratuity - No split or substitutions)

****Select either a first or third course and select a second course.**

Available from 11:00am - 4:00pm daily

First Course:

*Strawberries, Goat Cheese & Ricotta Crostini, drizzled with balsamic glaze.

*Cajun Shrimp Bisque Soup (Add \$3 for a Bowl)

*Shrimp Fritters served with our key lime cilantro dipping sauce.

Second Course:

Bacon, Brie & Apricot Grilled Cheese Sandwich

Bacon, Brie Cheese & Apricot jam on grilled sourdough bread, drizzled with balsamic glaze. Served with a side of Greek orzo pasta salad.

Tzatziki Fish Taco's

Fresh fried Mahi Mahi with shredded cabbage, red onions, tomatoes, and fresh dill, tucked into a flour tortilla. Served with a side of Greek orzo pasta salad.

The Brian Faro Burger "Sequel"

1/3 lb. Beef patty with bacon, boursin cheese, bourbon sriracha, crispy onion straws, and grilled Shrimp on a toasted brioche roll. Served with a side of Truffle fries topped with Parmesan Cheese.

Southwest Grilled Chicken Salad

Grilled Chicken breast over fresh artisan greens with shredded cheddar cheese, black beans, corn, green onions, and diced tomatoes topped with tri-colored tortilla strips and cilantro. Served with chipotle ranch dressing.

Ronan's Chopped Cheese

A New York Deli Classic. 1/3 lb. Chopped burger with sauteed onions, green peppers, and American cheese with a roasted garlic truffle aioli on a toasted hoagie roll. Served with a side of Truffle fries topped with Parmesan cheese.

Third course:

*Peanut Butter Brownie Cup

*Oreo Cheesecake Cup

*Lemon Blueberry Ice Cream



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Dinner Entrees

(Three Course Dinner \$32.00 + tax & gratuity - No split or substitutions)
Available from 4:00pm till close daily

First Course: Choose 1

- *Strawberries, Goat Cheese & Ricotta Crostini, drizzled with balsamic glaze.
- *Cajun Shrimp Bisque Soup (Add \$3 for a Bowl)
- *Shrimp Fritters served with our key lime cilantro dipping sauce.
- ***Summer Salad**- Spring mix blend with goat cheese, sliced almonds & fresh strawberries served with our poppy seed dressing.

Second Course: Choose 1

Citrus Jalapeno Triggerfish

Pan-seared Triggerfish with our citrus jalapeno salsa, over confetti white rice.
Served with our vegetable of the day.

Chicken Rylee

Pan seared Chicken breast with sundried tomatoes, basil, and garlic in our parmesan cream sauce. Served with mashed potatoes and our vegetable of the day.

South Hampton Salmon

Lightly blackened Atlantic Salmon plated over confetti white rice with avocado and corn salsa served with our fresh vegetables of the day.

Seafood Bruschetta

Mussels, Clams, Shrimp and Calamari with diced tomatoes in our garlic butter wine sauce, garnished with fresh basil and parmesan cheese, over angel hair pasta. Served with garlic Texas toast.

Grand Marnier Pork Medallions

Pan-seared Medallions of Pork Loin in our sweet bourbon peach glaze over mashed potatoes. Served with our vegetable of the day.

Third Course: Choose 1

- *Peanut Butter Brownie Cup
- *Oreo Cheesecake Cup
- *Lemon Blueberry Ice Cream

