



# LOCK 'NKEY



## Lunch Entrees

(Two Course Lunch \$18.00 + tax & gratuity - No split plates or substitutions)

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

Available from 11:00am - 4:00pm

### First course:

\***Havana Crostini:** Whipped Cream Cheese with our house-made guava jam served on toasted baguettes

\***Seafood Cake:** Served with our Cajun remoulade sauce

\***Soup:** Cup of Creamy Butternut Squash (Add \$2 for a bowl)

### Second course:

#### **The Famous "Faro" Taco**

Succulent slow cooked Pork Belly burnt ends, with our house-made cilantro lime slaw, pickled red onions, & house-made guava BBQ sauce, tucked between two warm flour tortillas. Served with a side of southwest corn & black bean salad.

#### **Sunset Salad**

Cajun-grilled Shrimp over arugula, thinly sliced carrots and red onions, candied pecans, goat cheese, strawberries, and mandarin oranges. Served with our Cumin Citrus Vinaigrette dressing and a slice of our homemade pumpkin bread.

#### **Bistro Cuban**

Pork, Ham, Swiss Cheese, pickles, and mustard hot pressed between fresh Cuban bread. Served with a side of fried tostones with a Mojo Aioli dipping sauce.

#### **Sweet Heat Burger**

Our ½ lb. Fresh Angus beef burger with pepper jack cheese, candied short rib, and fresh jalapenos finished with our chipotle BBQ drizzle.

Served with a side of Parmesan Truffle fries.

#### **The "Esposito" Sandwich**

Caribbean jerk chicken breast with arugula, tomatoes, and fried onion strings with a coconut pineapple aioli served on a toasted brioche bun.

Served with a side of fried tostones with a Mojo Aioli dipping sauce.

### Third Course:

\*Tiramisu Gelato

\*Tres Leches Cake



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## Dinner Entrees

(Three Course Dinner \$35.00 + tax & gratuity - No split plates or substitutions)  
Available from 4:00pm till close

### First course: Choose 1

- \***Havana Crostini:** Whipped Cream Cheese with our house-made guava jam served on toasted baguettes
- \***Seafood Cake:** Served with our Cajun remoulade sauce
- \***Soup:** Cup of Creamy Butternut Squash (Add \$2 for a bowl)
- \***Manasota Salad:** Mixed greens with cran-raisins, gorgonzola cheese, & candied pecans with our vinaigrette dressing.

### Second Course: Choose 1

#### **Island Ahi Tuna**

Seared Ahi Tuna over a bed of seaweed salad, garnished with our avocado and mango Pico de Gallo, finished with our house-made Hawaiian ponzu sauce.  
Served with our coconut rice.

#### **Seafood Stuffed Flounder**

Flounder filet filled with our seafood stuffing consisting of shrimp, scallops, and blue crab baked to a golden brown and finished with our bearnaise sauce.  
Served with a side of grilled asparagus and mashed potatoes.

#### **Feelin' Crabby Seafood Boil**

1 lb. Snow crab & ½ lb. Andouille sausage in our house-made Cajun Seafood Broth.  
Served with sweet corn and red skin potatoes.

#### **Burrata Ravioli**

Burrata filled ravioli served in our house-made pomodoro sauce.  
Served with a side of garlic bread.

#### **Bourbon Glazed NY Strip**

10 oz. NY Strip thinly sliced and cooked to your desired temperature served over grilled asparagus and mashed potatoes, finished with our Bourbon glaze.

### Third Course: Choose 1

- \*Tiramisu Gelato
- \*Tres Leches Cake