



2 Course Lunch Menu \$19 plus Tax & Gratuity ~ 11AM – 3PM
Select either a first or third course and select a second course.
No sharing or substitutions please.

Start Let's Eat Englewood off right with Mark Knauf's specialty Margarita!
Mark's Margarita: Patron Silver Tequila, Patron Citronge Orange Liqueur, lime juice, splash of orange juice,
& topped with a Grand Marnier floater. 14⁵

First Course

Buffalo Chicken Empanadas

Island specialty made with homemade dough & filled with flavorful buffalo chicken, served with southwest style spicy ranch. (A twist on Keith's authentic island empanadas)

Beer Cheese & Crab Soup

Add \$3 to upgrade to a bowl

St. Croix Berry Crab Salad

Sweet dried cranberries added to our house special crab salad, over a mix of artisan & romaine lettuce with raspberries, blueberries, strawberries, pineapple, candied pecans and drizzled with raspberry vinaigrette.

Keith's Island Shrimp Mofungo

Fresh Wild Pink Shrimp simmered in a hand crushed Caribbean style tomato sauce, served over a sweet and savory smashed plantain mixture.

Second Course

Southwestern Ranch Chicken Tacos

Fresh Ashley Farms hand shredded chicken, simmered in a dried chile broth, shredded artisan lettuce, a pickled onion and jalapeño relish, Monterey jack cheese blend, drizzled with house made southwestern Morita ranch. Served with our island rice.

Triggerfish & Tots

Southern fried Triggerfish paired with crispy potato tots, finished with a malted vinegar hot honey, house made tartar sauce and coleslaw.

Not Your Momma's Meatloaf Sandwich

House made southern style meatloaf cooked in a green tomato jam, served on a hearty ciabatta bun and topped with charred green aioli and fresh arugula. Served with house made southern mac n cheese.

Jamaican Jerk Pork

Tender, juicy pork shoulder, braised in a jerk style broth, served over house made jalapeño cheddar cornbread casserole and topped with a hot honey pickled pineapple sauce and served with plantains.

Go Coconuts for Mary Smedley's Sensational Shrimp Salad

Hand-breaded fresh pink shrimp with fresh coconut & panko, placed over a blend of romaine and artisan lettuce, avocado, candied pecans, grilled pineapple, and strawberries. Served with a Pina Colada dressing.

Third Course

Southern Peach Trifle

Bourbon Chocolate Cake



3 Course Dinner Menu \$36 plus Tax & Gratuity ~ 3:30PM - Close

Select one from each course.

No sharing or substitutions please.

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First Course

Buffalo Chicken Empanadas

Island specialty made with homemade dough & filled with flavorful buffalo chicken, served with southwest style spicy ranch. (A twist on Keith's authentic island empanadas)

Keith's Island Shrimp Mofungo

Fresh Wild Pink Shrimp simmered in a hand crushed Caribbean style tomato sauce, served over a sweet and savory smashed plantain mixture.

Rock Island Salad

Our house salad with romaine and artisan lettuce, diced tomatoes, cheddar cheese, red onions & candied pecans.

Beer Cheese & Crab Soup

Second Course

Triggerfish & Tots

Southern fried Triggerfish paired with crispy potato tots, finished with a malted vinegar hot honey, house made tartar sauce and coleslaw.

Picanha & Pollo

Hand Cut 7oz 30 Day Wet Aged Top Sirloin cap, chargrilled then then carefully sliced and placed atop red wine beet & honey puree, served with a mini cornbread encrusted chicken pot pie and roasted vegetables

Florida Citrus Shrimp

Sweet & Spicy citrus glazed Argentinian Pink Shrimp, served over a charred green saffron rice, segmented marinated oranges and chargrilled zucchini planks.

Curaco Giambo Cavatelli

A delicious blend of fresh Pink Shrimp, Bay Scallops & Open Blue Cobia, simmered in a sauce of bell pepper, garlic, roasted tomatoes, okra & Caribbean jerk herbs and spices. Then carefully tossed with handmade cavatelli pasta and finished with grated pecorino Romano.

Mary Smedley's Sunkissed Barramundi

Fresh chargrilled Barramundi lightly seasoned with lemon zest on a house made southern succotash of corn, asparagus, butter beans and corn mousse puree all topped with a bright green verte sauce.

Third Course

Southern Peach Trifle

Bourbon Chocolate Cake