



Alonzo's

OYSTER BAR
KEY WEST

SMALL PLATES

Flash Fried Calamari • 14

Parmesan Dusted Fresh Squid, with Diablo & Key Lime Aioli Sauce

Coconut Shrimp • 16

Crispy Coconut Shrimp over Arugula, with Sweet Chili Sauce

Conch Fritters • 11

Served with House Key Lime Mustard Sauce

Smoked Fish Dip GF • 12

Served with Assorted Crackers

Mango Scallops • 16

Seared Scallops, diced Mango, Citrus Aioli drizzle

Baked Oyster Combo • 16

(2) Spinach, (2) Key Lime Garlic & (2) Buffalo Oysters

Tuna Poke • 19

Blended with Cucumber, Scallions & diced Mango

Buffalo Shrimp • 14

Tossed in house-made Hot Pepper Sauce

Peel & Eat Shrimp 1/2lb 18 • 1LB 28

Served chilled with Cocktail Sauce -or- Served warm in Beer Broth

Chicken Wings • 12

Seasoned and fried, BBQ or Buffalo Sauce with house-made Blue-Cheese Dressing

Caribbean Conch Ceviche • 16

Blended with Peppers, Onions and Mango, marinated in Citrus Juice, served with Plantain Chips

Soft Pretzels • 7

Served with Craft Beer Cheese Dip

Conch Chowder GF • Bowl 8

Tomato base loaded with Conch, Bacon & Spices

Clam Chili GF • Bowl 8

Clams, Ground Pork, White Beans & Potatoes

Crab Dip • 16

Blend of Peppers, Onion, Island Spices and Cream Cheese Served with assorted Crackers

TODAY'S OYSTERS

Blue Point - Connecticut • 3

Classic! Clean and mild with a soft and easy texture

BeauSoleil - New Brunswick • 3

Fresh, sweet & clean, smooth texture

Ichabod - Massachusetts • 3

Perfect blend of sweet and salt with a strong finish

Peter's Point - Massachusetts • 3

Firm, big brine, medium salinity, savory

Kumamoto - Pacific • 3

Fresh, plump & mild brininess. Sweet flavor honeydew finish

Island Creek - Massachusetts • 3

Simple flavor with high salinity and a crisp clean finish

SEAFOOD TOWERS

Small Oyster

Tower • 50

1/2 Dozen Florida Clams
1 & 1/2 Dozen Cold Water Oysters

Large Oyster

Tower • 65

1/2 Dozen Florida Clams
1 & 1/2 Dozen Cold Water Oysters
1/2 Dozen Oysters Moscow

Alonzo's Small

Seafood Tower • 75

Seared Fresh Sea Scallops
Seaweed Salad • Smoked Fish Dip
Marinated Calamari Salad
1/2 Dozen Cold Water Oysters
1/2 Dozen Florida Clams
1/2 Pound Peel and Eat Shrimp
1/2 Pound King Crab

Alonzo's Large

Seafood Tower • 90

Seared Fresh Sea Scallops
Seaweed Salad • Smoked Fish Dip
Marinated Calamari Salad
1 Dozen Cold Water Oysters
1 Dozen Florida Clams
1 Pound Peel and Eat Shrimp
1 Pound King Crab

OYSTER SPECIALS

Oysters Moscow • 19

(6) Blue Point Oysters, served with Sour Cream, Caviar and Mignonette Sauce

Asian Oysters • 18

(6) Blue Point Oysters served with Soy-Ginger Vinaigrette, Wasabi and Pickled Ginger

CLAMS & MUSSELS

Steamed Clams GF

Dozen 16 • Bucket 21

Fresh Middleneck Clams steamed in Garlic Sherry Broth

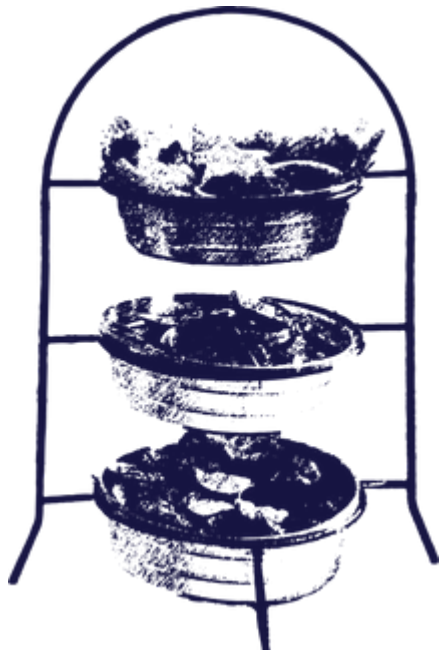
Chilled Clams GF

1/2 Dozen 11 • Dozen 16

Fresh Middleneck Clams on the Half Shell

Roasted Mussels Diablo GF • 16

Simmered in Spicy Diablo Sauce



We serve only the freshest oysters from certified local and national and international waters. Oyster selections very based upon availability and seasonal quality. Your server will be happy to describe today's offerings from our Oyster Board.

GF = Gluten Free

CAUTION: There is a risk associated with consuming raw/undercooked meats, poultry, seafood, oysters, shellfish and eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from these items and should eat them fully cooked. If unsure of your risk, consult a physician.



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SALADS

Tropical Seared Tuna • 23

Mixed Greens, Diced Mango, Red Onion, Grilled Pineapple, Plantain Chips with Citrus Vinaigrette Dressing

Crab and Avocado Salad GF • 19

Super Lump Crab, tossed with Avocado, Roasted Corn Relish, Plum Tomatoes and Cucumbers, Honey Vinaigrette Dressing

Classic Shrimp Caesar • 17

Grilled or Blackened Shrimp, Romaine Lettuce, Parmesan Cheese & house-made Croutons

Atheno's Shrimp Salad GF • 18

Grilled Shrimp, Kalamata Olives, Banana Pepper, Fire Roasted Red Peppers, Feta Cheese, Tomatoes, Cucumbers with Lemon Oregano Vinaigrette Dressing

House Salad GF • 8

Mixed Greens, Cucumbers, Tomatoes and Onion, Dressed with Sherry Vinaigrette

Add on to your salad:

Chicken 6

Shrimp 8

Scallops 10

Tuna 12

SANDWICHES

available for lunch only, 11AM - 4PM

Avocado Bacon Burger • 14

Lettuce, Tomato, Onion & Pickle
Served with French Fries and Cole slaw

Crab Cake Sliders • 16

Two sautéed Crab Cakes, Lettuce, Tomato, Sriracha Aioli Sauce, served with French Fries and Cole slaw

Blackened Snapper Sandwich • 18

Local Snapper, Lettuce, Tomato, Onion and Key Lime Aioli Sauce, served with French Fries and Cole slaw

Mahi BLT • 17

Grilled Dolphin with Sundried Tomato Pesto and Tartar Sauce, served with French Fries and Cole slaw

Shrimp Po Boy • 18

Breaded Fried Shrimp, Toasted Baguette, Lettuce, Tomato and Remoulade Sauce, served with French Fries and Cole slaw

Lobster Roll • 19

House-made Lobster Salad, Mango, Lettuce, Tomato on toasted Bun, served with French Fries and Cole slaw

Grilled Chicken Wrap • 16

Cheddar Cheese, Pico de Gallo, Avocado and Sriracha Aioli Sauce, served with French Fries and Cole slaw

French Dip Croissant • 16

Roasted Prime Rib, melted Swiss Cheese, Caramelized Onion, Horseradish Sauce & Au jus, with French Fries and Cole slaw

Fish Tacos • 18

Blackened Mahi, Shredded Cabbage, Pico de Gallo, Sriracha Aioli, served with Island Rice & Black Beans

ENTREES

Coconut Fried Grouper • 28

Our signature dish! Crispy Potato Cake, Vegetable Medley, finished with Key Lime Mustard

Alonzo's Snapper • 28

Local Snapper, Potato Cake and Vegetable Medley stacked with Cajun Cream Sauce & Crispy Onion Rings

Seafood Pasta Fra Diavolo • 29

Shrimp, Clams, Mussels and Scallops served over Linguine Pasta, in our house-made Diablo Sauce

Sesame Seared Tuna GF • 28

Served with Smoked Calamari Salad, Seaweed, Pickled Ginger, Wonton Chips, Mixed Greens and Wasabi Vinaigrette

Crab Cakes • 28

Two Sautéed Crab Cakes served with Sriracha Aioli, Vegetable Medley & Sweet Corn Mashed Potatoes

Ribeye Steak GF • 32

Add: Shrimp 8 • Scallops 10
10 oz. Grilled Ribeye, Sweet Corn Mashed Potatoes and Vegetable Medley, served with Horseradish Crème and Au jus Sauce

Fish & Chips • 26

Beer Battered Mahi fried to golden brown, served with French Fries and Cole slaw and Tartar Sauce

Whole Fried Snapper • 28

Fresh Key West Snapper, Island Rice & Black Beans, Tropical Salsa & Tartar Sauce

Florida Lobster Tail GF • 36

Add: 10 oz. Ribeye 24
7 oz. Lobster Tail served with Sweet Corn Mashed Potatoes, Vegetable Medley and Drawn Butter

Caribbean Grilled Chicken Bowl • 26

Jerk Chicken Breast, Grilled Pineapple, Island Rice & Black Beans, finished with Soy Glaze

Island-Spiced Shrimp with Pineapple Salsa • 24

Shrimp Satay over Island Rice, Black Beans, house made Pineapple Salsa, finished with Citrus Glaze

Alaskan King Crab GF • 45

1 lb. of Steamed Crab served with Sweet Corn Mashed Potatoes, Vegetable Medley and Drawn Butter

SIDES

Onion Rings • 7

Granny Smith Cole Slaw GF • 4

Sweet Corn Mashed Potatoes GF • 4

Island Rice • 4

Vegetable Medley GF • 6

Red Bliss Potatoes GF • 4

House French Fries • 5

Crispy Potato Cake • 5

Fire Roasted Corn GF • 4