

24° 43' 14" N - 81° 0' 55" W

HAVANA JACK'S

401 E OCEAN DR, KEY COLONY BEACH, FL 33051

STARTERS

HOUSE SMOKED FISH DIP	18
House Smoked Fresh Catch, Crudit�, Crostini	
CHICHARRONES	20
Crispy Pork Skins, Pimento Cheese Dip	
LOADED CONCH FRIES	21
House Cut Fries, Breaded Conch, Cheddar, Bacon, Key Lime Aioli	
CRISPY BRUSSEL SPROUTS	17
Brussel Sprouts, Lemon, Parmesan, Bacon	
GRILLED CALAMARI	20
Chorizo Stuffed Calamari, Romesco, Shallots	
SHISHITO PEPPERS	15
Blistered Shishito Peppers, Lemon, Scallion Remoulade	
CRISPY TUNA POKE RICE BITES	20
Sushi Rice Cakes, Tuna, Edamame, Avocado	
ISLAND WINGS	18
Choice of Sauce: Key Lime Buffalo, Guava BBQ or Papa’s Pilar Rum Glazed	
CHIPS & DIP	11
House Cut Fries, Manchego, Black Garlic Truffle Sauce, Horseradish Crema	
BUFFALO CAULIFLOWER	15
Fried Cauliflower, Cilantro Avocado Ranch	

SOUP

SOUP OF THE DAY	Cup 10	Bowl 13
Ask about our Chef’s Daily Special		

BEVERAGES

SARATOGA	5
LEMONADE	4
ICE TEA	4
JUICE	4
SODA	4

RAW BAR

� DOZEN OYSTERS	MKP
Tequila Lime Cocktail, Prosecco Mignonette, Caramelized Lemon	
SHRIMP COCKTAIL	18
Colossal Shrimp, Tequila Lime Cocktail Sauce, Scallion Remoulade	
CRAB COCKTAIL	18
Jumbo Lump Crab, Tequila Lime Cocktail Sauce, Scallion Remoulade	
YELLOWTAIL CRUDO	17
Hamachi Yellowtail, Crispy Shallot, Yuzu Cr�me Fraiche	

FROM THE GARDEN

Add-on: Chicken Breast 10, Scallops \$15, Shrimp \$12, Catch of the Day \$15	
GREEN GODDESS WEDGE	18
Iceberg, Bacon Lardons, Tomato, Pickled Red Onion, Key Lime Vinaigrette	
BEET SALAD	16
Slow Roasted Beets, Arugula, Goat Cheese, Key Lime Curd	
CARIBBEAN CAESAR	15
Romaine, Tomato, Crispy Plantain, Parmesan, Garlic Lime Caesar Dressing	
HOUSE SALAD	13
Baby Greens, Tomato, Cucumber, Pickled Red Onion, Key Lime Vinaigrette	

HANDHELDS

Served with Chips, Fries or Papaya Slaw	
THE HJ BURGER	23
8oz Burger Patty, Lettuce, Onion, Pineapple, Pepper Jack, Guava BBQ, Brioche Bun	
ISLAND FISH TACOS	25
Locally Sourced Fresh Catch, Papaya Slaw, Corn Tortilla, Pineapple Salsa	
CUBAN QUESADILLA	22
Mojo Roasted Pork, Roasted Ham, Swiss, Cotija Cheese, Pickles, House Mustard	
KW VEGGIE BURGER	20
House Made Black Bean & Quinoa Burger, Roasted Red Pepper, Avocado, Arugula, Key Lime Aioli, Brioche Bun	
HJ'S HOT CHICKEN	21
Pickle Brined Chicken Thighs, Pickles, Papaya Slaw, Hot Honey, Brioche Bun	
ATLANTIC GROUPER	25
Beer Battered Grouper, Lettuce, Tomato, Pickled Onion, Papaya Slaw, Scallion Remoulade, Brioche Bun	

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.
A 3% surcharge is applied to all payments to help offset rising food and beverage costs.
For parties of six or more a 20% service charge will be applied.