

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

JOIN US FOR
HAPPY HOUR

THURS, FRI, SAT, SUN
11 AM - 6 PM

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

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

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.

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FROM THE SEA

HOOK AND COOK	MKT
Your Fresh Catch, Expertly Prepared by our Chef	
SCALLOP RISOTTO	42
Colossal Scallops, Arborio, Roasted Asparagus, Peas, Parmesan, Lemon, White Wine	
GULF SHRIMP & BUCATINI	45
Gulf White Shrimp, Bucatini, Shallot, Spinach, Tomato, Parmesan, Lemon, White Wine	
SUN KISSED TUNA	38
8oz Sichuan Crusted Tuna Steak, Edamame Paste, Coconut Rice, Papaya Slaw	
LOBSTER PIE	45
6oz Florida Lobster Tail, Carrot, Peas, Shallot, Garlic, Herbs	

FROM THE LAND

ISLAND BIRD	33
Half Roasted Mojo Chicken, Coconut Rice, Heirloom Carrots, Pineapple Relish	
SWEET HEAT SWINE	45
14oz Bone-In Pork Chop, Coconut Creamed Spinach, Corn Ribs, Chili Lime Butter	
THE HEMINGWAY RIBEYE	60
14oz Bone-In Ribeye, Roasted Mojo Potatoes, Esquites, Chimichurri	
CAVATELLI DEL CAMPO	27
House Made Ricotta Cavatelli, Corn, Tomato, Asparagus, White Wine, Herbs	
PRIME RIB	MKT
Slow Roasted Prime Rib, Roasted Shallot Sauce, Horseradish Potatoes, Asparagus	

PIZZA

10" personal pizza or 16" to share	
CHEESE	12 19
Mozzarella Blend, House Made Marinara	
MARGHERITA	16 22
Roma Tomatoes, Mozzarella, Basil, Garlic, Parmesan	
CARNIVORE	20 29
Sausage, Pepperoni, Bacon, Ham	
GARDEN DELIGHT	17 25
Mushrooms, Roasted Red Peppers, Tomato, Onion, Black Olives	
GUAVA BBQ CHICKEN	
Chicken, Guava Bbq Sauce, Mozzarella	
GREAT WHITE ALFREDO	19 27
Chicken, Spinach, Mozzarella, Alfredo Sauce	

SIDES

FRIES	6
CHIPS	6
PAPAYA SLAW	6
COCONUT RICE	6
COCONUT CREAMED SPINACH	6
ROASTED ASPARAGUS	6
ROASTED CARROTS	8
ROASTED MOJO POTATOES	8

BEVERAGES

SODA	4
JUICE	4
ICE TEA	4
LEMONADE	4
SARATOGA	5

PIZZA TOPPINGS

Meat:	Pepperoni, Sausage, Bacon, Ham, Pork, Chicken	\$5
Veggie:	Mushroom, Roasted Red Pepper, Tomato, Onion, Black Olive, Pineapple, Garlic, Jalapeño, Spinach	\$3

EXECUTIVE CHEF:
Rob Hamilton

GENERAL MANAGER
Heather Lewis

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.

www.havanajacksocceanside.com