

WAHOO'S SIGNATURE COCKTAILS 12

Add an extra kick to any cocktail with a floater, only \$2

SHIPWRECKED RITA

*Cazadores Blanco Tequila, Cointreau,
Lime Juice, Prickly Pear Puree*

WAHOO MULE

*Tito's Vodka, Gingerbeer,
Strawberry, Lime Juice, Mint*

WAHOO CRUSH

*Bacardi Dragonberry Rum, Banana
Liqueur, Pineapple Juice, Grenadine,
Orange Juice, Dark Rum*

SINK OR SWIM

*Jim Beam Bourbon, Wildberry
Puree, Fresh Lemon Juice*

BLUE WHALE

*Cruzan Coconut Rum, Blue Curacao,
Pineapple Juice, Lime Juice*

KEY LIME COLADA

*Blue Chair Key Lime Rum,
Light Rum, Pineapple Juice,
Graham Cracker Rim*

SIGNATURE PITCHERS 34

** Two Person Minimum - Dine In Only**

SPANISH SANGRIA

Red or White Wine, Citrus Juices

CARIBBEAN RUM PUNCH

Bacardi White & Dark Rum, Citrus Juices, Lime Juice, Grenadine

MARINA MARGARITA

Casadores Blanco Tequila, Lime Juice, Triple Sec, Simple Syrup



BACARDI

KICKIN' BACARDI RUM BUCKETS 18

DOMESTIC BEER 4.50

*BUDWEISER ~ BUD LIGHT ~ COORS LIGHT ~ MILLER LITE ~ MICHELOB ULTRA ~
YUENGLING*

IMPORTED BEER 5.50

CORONA ~ CORONA LIGHT ~ HEINEKEN ~ STELLA ARTOIS

LOCAL CRAFT BEER 6.50

CHANNEL MARKER IPA, Islamorada Brewing Co., Islamorada, FL, 4.75% ABV

Hop citrus and very slight, pine undertones, malt balance to the hop citrus favors

ISLAMORADA CITRUS ALE, Islamorada Brewing Co., Islamorada, FL, 5% ABV

Light bodied, citrus aroma. mild spice notes along with a wheat like character

SANDBAR SUNDAY, Islamorada Brewing Co., Islamorada, FL, 5.18% ABV

American Wheat Ale, light bodied, citrus aroma. mild spice notes

FLORIDA CRACKER, Cigar City, Tampa, FL, 5.5% ABV

Belgian-style White Ale, Citrus aromas of orange and lime leaves mingle with bubblegum and dried flowers

JAI ALAI IPA, Cigar City, Tampa, FL, 7.5% AB

Bold and balanced, involves six different hop varietals, bouquet of tangerine and candied orange peel

LA RUBIA BLONDE ALE, Wynwood Brewing, Miami, FL, 5% ABV

Crisp, refreshing, slightly sweet blonde ale, perfect for South Florida's hot weather

SEA COW MILK STOUT, Saltwater Brewing, Delray Beach, FL, 6% ABV

Notes of coffee roast and smoke that is balanced by the sweetness from the lactose

Please be advised Florida legal drinking age is 21 years of age

WOODBIDGE
by ROBERT MONDAVI

WOODBIDGE WINES, ROBERT MONDAVI, CALIFORNIA 6 | 22

Cabernet Sauvignon | Merlot | Pinot Noir | Red Blend |
Sauvignon Blanc | Chardonnay | Pinot Grigio | Moscato

PREMIUM RED WINES

J Vineyards, Pinot Noir, Sonoma County, California 9 | 32

Pairs well with our Grilled Chicken Churrasco

Kendall Jackson, Cabernet Sauvignon, Sonoma County, California 11 | 40

Pairs well with our with our 12oz Cast Iron Angus Delmonico Rib eye
Columbia, Merlot, Columbia Valley, Washington 9 | 32

Pairs well with our Guava Braised Beef Short Ribs

Orin Swift 8 Years in the Desert, Red Blend, California 75

Pairs well with our Surf n' Turf

PREMIUM WHITE WINES

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand 9 | 32

Pairs well with our Pan Seared Caribbean Wahoo

Ecco Domani, Pinot Grigio, delle Venezie, Italy 8 | 28

Pairs well with our Bang Bang Shrimp Tacos

Kendall Jackson, Chardonnay, Sonoma County, California 9 | 32

Pairs well with our Potato Chip Encrusted Grouper

Fleur de Mer, Rose, St. Tropez, Provence 9 | 32

Pairs well with our Spiny Lobster Tail

Ruffino Extra Dry Rose (187 mL), Italy 9

Pairs well with our Key's Coconut Shrimp

SPARKLING WINES

Gambino Cuvee Brut, Veneto, Italy 7 | 24

Pairs well with our Sofrito Shrimp Al Ajillo

Campo Viejo Cava, La Rioja, Italy 9 | 32

Pairs well with our Pan Seared Enchilado Mahi

La Marca Prosecco, Italy 11 | 40

Pairs well with our Wahoo's Popcorn Shrimp Salad

Ruffino Prosecco, (187 mL), Italy 9

Pairs well with our Portofino Shrimp Linguini

Please be advised Florida legal drinking age is 21 years of age

STARTERS

The Wahoo's Fried Seafood Platter 29

Popcorn shrimp, Wahoo bites, calamari, cracked conch, potato chips, keylime aioli, marinara & tartar sauce

Chicken Wings 13

One dozen wings, your choice of
Hot, medium, teriyaki, lemon pepper

Creamy House Smoked Fish Dip 15

Wahoo fish smoked in house, cucumbers,
pickled onion, jalapeños & tortilla chips

Fried Calamari 14

Tossed in a seasoned house breading, fried,
lemon pepper dusted, banana peppers &
marinara

North Atlantic Diver Scallops 18

Two jumbo iron seared, corn puree,
roasted pepper coulis, & bacon bits

Fisherman's Bucket of Bait MP

Chilled snow crab, oysters, ceviche, peel n
eat shrimp, cocktail sauce, horseradish &
Key lime leche de tigre

Sofrito Shrimp Al Ajillo 16

Sautéed jumbo shrimp in garlic sofrito
sauce, topped with crispy bacon bits &
tostones

Killer Conch Fritters 13

Bahamian queen conch deep fried, served
with Bang Bang Aioli & lemon wedge

Key's Coconut Shrimp 15

House made coconut encrusted served with
Bang Bang aioli

Locals Favorite Wahoo Bites 14

Bite size Wahoo, fried to perfection topped
w/ house made key lime mustard aioli &
banana peppers

GF Ceviche of the Day 15

Marinated in lime juice, fresh cilantro,
onions, corn, served with tortilla chips

Old Bay Peel N' Eat Shrimp - Half Pound 13 Full Pound 22

Gulf shrimp served chilled, steamed or Cajun style with cocktail sauce & lemon

Oysters on the Half shell ½ Dozen MP or 1 Dozen MP

SALADS AND SOUPS

Half Lobster Tail 16 / Crab 9/Mahi 9/Shrimp 8/Chicken 7

Wahoo's Popcorn Shrimp Salad 19

Mixed greens, tomatoes, bacon, fresh corn
bean salsa, queso fresco, crispy onion
strings & piña colada vinaigrette

GF House Salad Lg 12 Sm 6

Artisan lettuce, tomatoes, red onions,
cucumbers & gorgonzola cheese

Shrimp & Crab Chowder

Cup 8 Bowl 11

Shrimp & Crab, hearty cream based with
sherry wine

GF Avocado Crab Salad 21

Lump crab, edamame, onions,
avocado, mixed greens, tomato &
honey ginger dressing

Classic Caesar Lg 13 Sm 7

Crisp romaine lettuce, Reggiano cheese &
garlic, croutons tossed in our Caesar
dressing

GF Conch Chowder Cup 7 Bowl 9

Manhattan style filled with cracked conch

*GF-Gluten Free

SANDWICHES AND MORE

All Sandwiches are served with your choice of: Crispy fries, Coleslaw or Pasta salad

House's Signature Wahoo Reuben Club 18

Seared Wahoo filet, bacon, Swiss cheese, & creamy sauerkraut
Served with potato chips

Hand Crafted Burger 15

Handcrafted burger, choice of American,
Swiss, cheddar or gorgonzola cheese

Classic Keys Fish Sandwich 17

Fresh Mahi, lettuce, tomato, onions, served
with tartar sauce & lemon

GF Bang Bang Shrimp Tacos 18

Lightly blackened shrimp, pineapple slaw,
corn tortilla, queso fresco &
bang bang aioli

Mahi Mahi Fish Tacos 16

Two tacos, blackened, flour tortilla,
cabbage, citrus orange relish key lime aioli

Cheese Steak Short Rib Sandwich 17

Philly style short rib steak, melted Swiss
cheese, onions, mushrooms,
peppers & beef au jus

Grilled Chicken BLT 15

Grilled Chicken breast, Swiss cheese,
crispy bacon, lettuce & tomatoes

Shrimp Po' Boy 16

Fried shrimp, on a hoagie roll, chopped
lettuce topped with tangy bang bang aioli

Vegetarian Portobello Philly 14

Portobello Mushroom, caramelized onions,
peppers & Swiss cheese on a hoagie roll

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

FROM THE DOCKS



Key's Local Whole Fried Snapper MP
*Served with cumin black beans, yellow rice,
Fried sweet plantains & fresh mild salsa*



Key Lime Shrimp Bowl 25

*Key lime butter sautéed shrimp, rice pilaf, avocado, crispy onions &
fresh corn salsa, topped with Key lime aioli*

GF Pan Seared Caribbean Wahoo 31

*8oz Wahoo fillet grilled or blackened topped with fresh pineapple salsa,
rice pilaf & sautéed broccolini*

Fried Fish or Shrimp Platter 24

Your choice of fish or shrimp deep fried, served w/ fries, coleslaw & tartar sauce

Pan Seared Enchilado Mahi 26

Sautéed garlic, onions, roasted tomatoes, white wine, rice pilaf & tostones

Portofino Shrimp Linguini 24

*Tomatoes, mushrooms, spinach, white wine herb butter over linguini pasta,
(chicken option)*

GF Guava Braised Beef Short Ribs 28

Mashed potatoes, grilled asparagus & guava beef au jus

GF Spiny Lobster Tail MP

*7oz Florida Lobster tail, garlic mashed potatoes,
sautéed broccolini & lemon butter*

*GF-Gluten Free

Surf n' Turf

Served with mashed potatoes and grilled asparagus

Half Lobster Tail & Rib eye **54**

Half Lobster Tail & Pork Chop **43**

Whole Lobster Tail & Rib eye **64**

Whole Lobster Tail & Pork Chop **52**

MAIN CATCH AND FROM THE LAND

Potato Chip Encrusted Grouper MP

Served with rice pilaf, roasted tomato, lemon butter pan sauce with broccolini

Janeth's Favorite Linguine Frutos Del Mar 37

*Sautéed shrimp, mussels, calamari, clams, & half lobster tail, sweet roasted
tomato basil wine sauce, over linguine pasta*

Pan Seared Diver Scallops 36

*Over linguine, with apple wood bacon, cherry tomatoes, asparagus and
Saffron cream sauce*

Dorado Mahi a la Oscar 32

Crab stuffed, grilled asparagus, rice pilaf topped with lemon butter béarnaise

Porterhouse Bone in Pork Chop 28

*12oz Grilled pork chop, served with mashed potatoes,
braised broccolini & citrus pineapple salsa*

12oz Cast Iron Angus Delmonico Rib Eye 34

*Cast Iron seared, onion strings, garlic mashed potatoes,
sautéed broccolini & merlot reduction*

Grilled Chicken Churrasco 24

*8oz Chicken breast churrasco style, served with Caribbean yellow rice,
cumin black beans, tostones and chimichurri sauce*

Wahoo's Signature Seafood Rice MP

*Sautéed shrimp, half lobster tail, calamari, mussels, clams, white wine, cilantro,
green peas & sweet plantains*

LITTLE MATES

Mac & Cheese 10
Chicken Fingers 8
Fried Fish Fingers 8
Twin Cheeseburger Sliders 7
Grilled Cheese Sandwich 7
Linguine with Butter or Marinara 7

DESSERTS

Key Lime Pie 9

Best Homemade Pie in the Florida Keys

Caramel Bread Pudding 9

NY Style Cheesecake 8

Chocolate Cake 8

Bar & Grill

Looking for gifts and souvenirs?

Visit our Dock Office!

Stop by our sister properties:

