

WAHOO'S



Bar & Grill

Whale Harbor Marina

Mile Marker 83.5

83413 Overseas Highway,

Islamorada FL, 33036

www.wahoosbarandgrill.com

305-664-9888

Visit our sister properties:



SIGNATURE

COCKTAILS

Add an extra kick with a Floater to any cocktail for only \$2

Skinny Blossom 13

Ketel One Peach Blossom Botanicals, Muddled Orange & Lemons, Soda

Misunderstood Tea 14

Misunderstood Ginger Spiced Whiskey, Muddled Lemon, Fresh Blueberries, Unsweetened Tea

Spice & Ice 14

Patron Silver, Cointreau, Lime Juice, Mango, Jalapeno, Chamoy, Tajin

Peached Whale 13

Cruzan Coconut, White Rum, Peach Schnapps, Amaretto, Passionfruit, Key Lime

Sandy Cheeks 13

Flor De Cana Rum, Guava, Orange, Lemon

Wahoo Crush 13

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

Shipwrecked Rita 13

Cazadores Blanco Tequila, Cointreau Lime Juice, Prickly Pear

Wahoo Mule 13

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

Blue Marlin 13

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

Key Lime Colada 13

Key Lime Rum, Light Rum, Coconut Cream, Graham Cracker Crust

Rose Sangria 14

Ruffino Dry Rose, St. Germain, Peach Schnapps, Lemon Juice, Soda

SHAREABLES 42

Spanish Sangria Pitcher (Red / White)

Marina Margarita

Caribbean Rum Punch

BEER

Domestic Beer 5.50

Budweiser, Bud Light, Coors Lite, Yuengling Miller Lite, Michelob Ultra, O'douls (Non -Alcoholic)

Imported Beer 6.50

Corona, Corona Light, Heineken, Stella Artois, Crooked Palm Seltzer

Local Craft Beer 7

Channel Marker IPA, Islamorada Citrus Ale, Sandbar Sunday Wheat Ale, Frost Proof Belgian White, Jai Alai IPA, Bimini Twist IPA, Key Lime Apple Cider, Beach Blonde Ale, Everglades Fishing Company Ale

WINE

Woodbridge Wines 7 | 30

Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend

Sauvignon Blanc, Pinot Grigio, Chardonnay

Red

J Vineyards, Pinot Noir, Sonoma County, California 10 | 45

Kendall Jackson, Cabernet Sauvignon, Sonoma County California 10 | 45

Duckhorn Cabernet Sauvignon 130

White

Stags Leap, Chardonnay, Napa Valley 85

Whitehaven, Sauvignon Blanc, New Zealand 10 | 45

Kendall Jackson, Chardonnay, Sonoma, California 10 | 45

Ecco Domani, Pinot Grigio, Italy 10 | 45

Fleur de Mer, Rose, St. Tropez Provence 10 | 45

Ruffino Rose Dry, 187 mL, Italy 10

Sparkling

Gambino Cuvee Brut, Italy 10 | 45

Ruffino Prosecco, 187 mL, Italy 10

La Marca Prosecco, Italy 12 | 60

STARTERS

The Wahoo's Fried Seafood Platter 36

Popcorn shrimp, Wahoo bites, calamari, crispy fries, key lime aioli, sweet chili bang bang, marinara & tartar

GF Traditional Ceviche 15

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

Chicken Wings 17

One dozen wings

Hot, medium, teriyaki, lemon pepper

House Smoked Fish Dip 16

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

Fried Calamari 16

Seasoned house breading, fried, lemon pepper dusted, banana peppers, marinara

Mussels or Littlenecks 17

One pound served in a wine butter tomato seafood broth with garlic toast points

Voodoo Cracked Conch 16

Battered deep fried conch topped with spicy sweet chili bang bang sauce

Killer Conch Fritters 14

Bahamian queen conch, deep fried with sweet chili bang bang, lemon wedge

Coconut Shrimp 15

Coconut encrusted served with bang bang aioli

Locals Favorite Wahoo Bites 14

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

Old Bay Peel N' Eat Shrimp - Half Pound 15 Full Pound 24

Gulf shrimp served chilled, steamed, served with cocktail sauce & lemon

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

SOUPS AND SALADS

Shrimp & Crab Chowder

Cup 9 Bowl 12

Shrimp and Crab, creamy sherry wine

GF Conch Chowder

Cup 8 Bowl 10

Manhattan style filled with cracked conch

Add protein to any salad: Chicken 8, Shrimp 9, Mahi 10

Wedge Louie Salad 17

Iceberg lettuce, bacon bits, avocado, tomatoes, onions, gorgonzola cheese and Louie dressing

GF House Salad Large 14 Small 7

Artisan lettuce, tomato, red onion cucumbers & gorgonzola cheese

Classic Caesar Large 15 Small 8

*Crisp romaine lettuce, Reggiano cheese, garlic
Croutons tossed in our Caesar dressing*

GF Avocado Crab Salad 24

*Lump crab mix, onion, avocado, mixed greens, tomatoes
Honey ginger dressing*

SANDWICHES AND MORE

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

House's Signature Wahoo BLT Club 19

Seared Wahoo filet, bacon, lettuce, tomato Swiss cheese, bang bang aioli

Hand Crafted Burger 17

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

Classic Keys Fish Sandwich 18

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

GF Bang Bang Shrimp Tacos 18

Lightly blackened shrimp, pineapple slaw, corn tortilla, bang bang aioli

Mahi Mahi Fish Tacos 17

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

Queen Conch Sandwich 20

Lightly breaded and fried, lettuce, tomatoes, bang bang aioli

Grilled Chicken BLT 17

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

Shrimp Po' Boy 18

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

Vegetarian Portobello 15

Mushroom Portobello, caramelized onions, Swiss cheese on a challah bun

FROM THE DOCKS

Key's Local Whole Fried Snapper MP

Served with yellow rice, black beans & sweet plantains

\$ Any other substitution will have an additional charge \$



Key Lime Shrimp Bowl 27

Key lime butter, sautéed shrimp, jasmine rice, avocado, crispy bacon and fresh corn salsa

Caribbean Wahoo a la Parrilla with Mojito Shrimp 41

Char broiled wahoo filet smothered with sautéed citrus garlic shrimp, jasmine rice, braised broccolini

Fried Fish or Shrimp Platter 26

Mahi fish or shrimp deep-fried, served with fries, coleslaw and tartar sauce

Pan Seared Enchilado Mahi 27

Sautéed garlic, onions, roasted tomatoes, white wine jasmine rice, tostones

Portofino Shrimp Linguini 26

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

GF Spiny Lobster Tail MP

7oz Florida Lobster tail, garlic mashed potato, Sautéed broccolini & lemon butter

*GF-Gluten Free

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

MAIN CATCH AND FROM THE LAND

Surf n' Turf

Half Lobster Tail & Rib Eye 59

Whole Lobster Tail & Rib Eye 68

Served with garlic mashed potatoes and braised broccolini

Wahoo's Catch of the Day MP

Served w/ choice of two sides &, key lime butter caper sauce

Francese Style Snapper Filet 39

Lemon butter sauce, jasmine rice braised broccolini

Dorado Mahi al Oscar 38

Crab meat, braised broccolini, jasmine rice, topped with lemon butter béarnaise

12 oz Grilled Angus Delmonico Rib Eye 39

Grilled, mashed potato, sautéed broccolini, chimichurri butter

Wahoo's Signature Seafood Rice MP

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

Churrasco Steak with Truffle Herb Fries 38

Served with chipotle ranch

Sides

*Avocado 3.00
Black Beans 4.00
Broccolini 7.00
Cole Slaw 4.00
Extra Sauce .50*

*French Fries 6.00
Garlic Bread 3.00
Mashed Potatoes 6.00
Pasta Salad 5.00
Potato Salad 5.00*

*White or Yellow Rice 4.00
Sweet Plantains 6.00
Sweet Potato Fries 7.00
Tostones 6.00*

LITTLE MATES

For children under 12 years:

Chicken Fingers 10

Fried Fish Fingers 11

Twin Cheeseburger Sliders 10

Linguine, Butter or Marinara 9

*GF-Gluten Free

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

DESSERTS

Key Lime Pie 11

Best Homemade Pie in the Florida Keys

NY Style Cheesecake 9

Chocolate Cake 9

AFTER DINNER COCKTAILS

Helada Colada 13

Skrewball Whiskey, Baileys, Coffee, Buttershots

Espresso Martini 13

Ketel One Vodka, Khalua, Fresh Espresso

Thank you for dining with us!

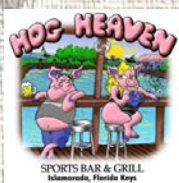
Let us hear your feedback on your visit!



Looking for gifts and souvenirs?

Visit our Dock Office!

Visit our sister properties:



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