

Appetizers

Peppercorn Crusted Yellowfin Tuna

Lightly seared, drizzled with a sweet soy reduction and wasabi citrus aioli, over seaweed salad \$11.95

Tropical Coconut Shrimp

Hand battered then dredged in coconut, fried to a golden brown and served with an orange ginger dipping sauce \$12.95

Sunset Conch Fritters

A local favorite, ground conch in a seasoned batter, lightly fried with a side of our island sauce \$8.25

Steamboat Channel Shrimp

Fresh steamed peel-and-eat shrimp, served warm or chilled, with or without island spices
1/2lb. \$10.95 1 lb. \$19.95

Bacon Wrapped Shrimp Skewers

Drizzled with a sweet Thai Chile sauce \$ 9.95

Buffalo Wings

Available in Mild, Medium Smokin' Hot or Teriyaki, served with celery sticks and choice of Bleu cheese or ranch dressing \$ 8.95

Lorelei's Smoked Fish Dip

A fisherman's delight - local fish smoked and combined with island spices, topped with capers and chopped onions, served with crackers \$7.95

Cabana Madness!

A great crowd pleaser - a giant platter of buffalo wings, sunset conch fritters, chilled steamboat channel shrimp, Alaskan snow crab clusters and Lorelei's smoked fish dip \$31.95

Captain's Quesadillas

Jumbo flour tortilla stuffed with a blend of cheeses then grilled, served with sour cream, salsa and guacamole \$6.95
with grilled chicken \$8.95 with grilled steak \$9.95
with grilled shrimp \$11.95

Fresh Homemade Mozzarella

Crunchy outside, creamy inside melts in your mouth.
Laid over homemade spicy marinara \$ 8.95

Three Cheese Spinach Artichoke Dip

Chunks of artichoke hearts blended with spinach and cheeses, served warm with tortilla chips and fresh made pico de gallo \$ 7.95

Homemade Soups

each \$5.95

Keys Conch Chowder

New England Clam Chowder

Salads

House Salad

Fresh Iceberg Lettuce topped with sliced cucumbers, carrots, tomato wedges and onion \$4.95

Spinach Salad

Fresh spinach with tomato wedges and red onion, topped with bacon bits and bleu cheese crumbles, served with Lorelei's Orange Walnut Vinaigrette dressing \$7.95

Parmesan Peppercorn Chicken Salad

Marinated, grilled chicken breast sliced over fresh iceberg lettuce with Applewood smoked bacon, cheddar cheese, cucumbers and tomatoes, tossed in our signature parmesan peppercorn dressing \$11.95

Caesar Salad

Chopped Romaine, Parmesan cheese and garlic croutons tossed with traditional house-made Caesar dressing \$6.95

with grilled or blackened Mahi-Mahi \$12.95
with grilled or blackened Chicken \$11.95
with grilled Shrimp \$12.95

House Specialties & Staff Favorites

Sandwiches

-served with a pickle spear and your choice of homemade potato chips, fries or cole slaw-
- add a fresh seasonal fruit cup for \$1.95, sweet potato fries \$1
Add Cheese, \$1.00 more (Cheddar, Swiss, Provolone or American) Add bacon - two slices, \$1 more

BBQ Bacon Cheddar Burger

A mouth-watering Certified Angus Beef Burger, basted with house-made BBQ sauce, topped with bacon and cheddar cheese, served with lettuce, tomato and onion \$9.95

Cabana Burger

Juiciest burger in the Keys, Certified Angus Beef grilled to perfection served with lettuce, tomato and onion \$8.95

Philly Cheese Steak

Thinly sliced and sauteed with onions and peppers, smothered in our cheese sauce \$9.95

Prime Rib Wrap

Extra lean, thinly sliced prime rib, slowly cooked for 6 hours, with creamy onion horseradish and melted gruyere cheese in a flour tortilla wrap served with a side of au jus \$10.95

Lorelei World Famous Madeira Bay Fish Sandwich

Fresh catch of the day grilled, blackened or fried with lettuce tomato and onion \$9.95
The locals like it with cheese!

Cracked Conch Sandwich

Tenderized conch lightly fried, served with Out Island Sauce, lettuce, tomato and onion \$10.95

Peppercorn Parmesan Chicken Sandwich

Marinated, grilled chicken breast basted with parmesan peppercorn dressing with provolone and bacon, served with lettuce, tomato and onion \$8.95

Smoked Turkey Club

An American Classic! Three slices of white, wheat or rye, toasted, spread lightly with mayonnaise then layered with smoked turkey, lettuce, tomato and crisp bacon \$8.95

Entrees

Available after 4:00 pm

Baby Back Ribs

Grilled and glazed with our own BBQ sauce, served with corn on the cob and cole slaw
1/2 rack \$15.00 Full Rack \$23.00

Bayside Grilled Chicken

Marinated overnight and basted with your choice of Teriyaki Sauce with grilled pineapple or parmesan peppercorn, both served over Keys rice pilaf with sauteed vegetables \$14.95

Own Catch Dinner

Your own catch cooked Fried, Blackened or Grilled served with Chips or Fries and coleslaw.
Up to 12oz per person \$6.95

Fried Shrimp Platter

A platter of 8 succulent shrimp lightly fried, served with fries and cole slaw \$15.95

Alaskan Snow Crab Platter

A full pound of Alaskan Snow Crab clusters served with drawn butter, fries and cole slaw \$18.95

Choice 12oz New York Strip Steak

Chargrilled to your taste, served with Chips, Fries or Keys Rice Pilaf and sauteed seasonal vegetables \$21.95

Backcountry Yellowtail Snapper Plate

Large filet of Yellowtail Snapper encrusted with Parmesan cheese topped with Beurre Blanc sauce Served with Keys Rice Pilaf or French Fries and a seasonal vegetable medley \$ 21.95

WINES

House selections

Copperidge Vineyards

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Bellasera Píno Grígio

Glass \$5.50

Premium Wines



Kendall Jackson

Cabernet Sauvignon

Opens with deep black cherry, blackberry and cassis flavors. Intense, round and well-structured tannins provide a strong backbone throughout the middle. Cedar and vanilla notes linger on the finish, beckoning another sip.

Glass 8.50 Bottle 32.00



Kendall Jackson Merlot

Intense blueberry and mocha flavors are accented by black cherry, currant and anise notes. This wine is structured, yet the subtle tannins create a luxuriously smooth mouthfeel.

The finish is complex, rich and elegant.

Invites another glass!

Glass 8.50 Bottle 32.00



Kendall Jackson Chardonnay

Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Richly layered and balanced throughout. Lightly buttered toast headlines the indulgent, lingering finish.

Glass 8.50 Bottle 32.00



Kendall Jackson

Sauvignon Blanc

Lime, melon and Anjou pears intermingled with sweet and tropical fruits such as fig and kiwi to create this delightfully refreshing wine. Hints of grapefruit highlight the mineral qualities of this wines surprisingly long finish.

Glass 8.50 Bottle 32.00

Dessert

Bistro Chocolate Fudge Cake-Need a chocolate fix?

Decadent chocolate cake, warmed and served with whipped cream \$5.95

Lorelei's Famous Frozen Key Lime Pie

They come for the sun, but stay for the pie! A large slice of our house-made pie topped with whipped cream and mango sauce \$5.95

Want your own Lorelei's Famous Frozen Key Lime Pie?

Call ahead and reserve it!

Whole Pie \$25.00

(305) 664-2692

Little Mates & Mermaids

Fried Chicken Tenders,

Mozzarella Sticks,

Grilled Cheese,

Hot Dog,

Kid's choice served with fries

\$5.95

Fresh Seasonal Fruit Cup

(Fries sold Separately!)

\$1.95