



*Featured Red Wine: Terre del Barolo, DOCG, 2011, Italy, 14/ Glass*

## Starters

### *Shrimp and Grits*

*Shrimp, Scallop, Andouille Sausage, Tomato and Scallion*

19

### *She Crab Soup*

12

### *Arugula & Beet Salad*

*Charred Red Onion, Smoked Bacon & Herb Buttermilk Vinaigrette*

14

### *Hogfish Crudo with Pea Salad, Sweet Pepper, Grapefruit*

18

### *Seared Sea Scallops*

*Truffled Wild Mushroom and Green Bean Salad, Creamed Corn*

21

### *Classic Beef Tartare Gribiche*

18

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## ENTREES

### *Beef Tenderloin*

*Chèvre Cheese, Asparagus, Crispy Potato, Maitre d'Hotel Butter*

36

### *Domestic Rack of Lamb*

*Baby Carrot and Asparagus, Dijon Smashed Potato with Mint Mojo*

42

### *Seared Duck Breast*

*Roasted Baby Carrots, Garlic Braised Greens and Herb Pesto*

38

### *Yellowtail Snapper*

*Cauliflower Succotash, Pink Shrimp and Roasted Tomato Vinaigrette*

32

### *Spiny Lobster*

*Creamy Grits, Country Ham, Tomato, Scallions, Garam Masala Beurre*

35

### *Pan Seared Grouper*

*Blue Crab, Baby Squash and Leek, Tomato Beurre Blanc*

38

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**CAFÉ MARQUESA 600 Fleming Street, Key West Florida (305) 292-1244**