



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

## **Starters**

*Chilled Sweet Corn Soup with Pickled Shrimp*  
12

*Arugula & Beet Salad*  
*Charred Red Onion, Smoked Bacon & Herb Buttermilk Vinaigrette*  
14

*Stone Crab Claw*  
*Citrus Aioli*  
23

*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*  
*Goat Cheese, Asparagus, Crispy Potato, Maitre d'Hotel Butter*  
34

*Domestic Rack of Lamb*  
*Petite Vegetable Vinaigrette, Dijon Smashed Potato with Mojo*  
42

*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**