

Dinner Specialties

Caesar Salad

Traditional Caesar salad...\$8.95 add any of the following:

Chicken...\$3.00, Mahi-Mahi...\$4.00, Steak or Shrimp...\$5.00

Bayside Mahi-Mahi Sandwich

Mahi-Mahi with tartar sauce, mozzarella, lettuce and tomato, french fries & cole slaw...\$9.95

Fried, Grilled or Blackened

Substitute Yellowtail or Tuna...\$4.00

Bayside Burger

A half pound "Certified Angus" hamburger. \$8.95

Cheese...\$1.00 (American, Mozzarella, Monterey Jack)

Blackened or Jerked...\$1.00, Bacon...\$2.00

Sliced Avacado...\$2.00

Seafood Enchilada

Traditional corn tortilla's rolled and stuffed with shrimp, scallops & crab. Baked in enchilada sauce with melted cheese over yellow rice. \$15.75

Maple Glazed Meatloaf

Served with mashed potatoes, vegetables & onion rings. \$14.95

Bayside Basket

A combination of Fried Shrimp, Coconut Shrimp, Fried Crabcake, Fried Oysters. All served with french fries & cole slaw. \$17.95

Jumbo Sea Scallops

Your choice of: \$21.95

Breaded & Deep Fried

Simmered in Marinara Sauce...\$2.00

Sautéed Scampi Style...\$2.00

Fried Shrimp

Jumbo shrimp hand breaded and fried to a light golden crisp. Served with rice and vegetables \$19.95

Coconut Shrimp Plate

Shrimp dipped in our homemade coconut batter. Served with rice & vegetables. \$19.95

Key West Garlic Shrimp

Key West shrimp sautéed with garlic, capers and key lime juice. Served with rice. \$19.95

Creole Shrimp

Sautéed with red & green peppers, onions, vine ripe tomatoes and creole seasoning. \$19.95

Bayou Bowtie Pasta

Bowtie pasta tossed with blackened shrimp and blackened scallops in a light cream sauce. \$19.95

Pasta Primavera

Bowtie pasta tossed with garden vegetables and grilled chicken in olive oil and fresh garlic. \$15.75

A Gratuity May Be Added To Your Check

MM 99.5 Bayside, Key Largo * www.keylargo-baysidegrill.com * (305) 451-3380

N +25.099124 * W -80.438805

★ Yellowtail

Prepared any of the following ways...\$23.95

Baked with Lemon & Butter

Breaded & Fried

Key West Style (Garlic, Capers & Key Lime Juice)...\$2.00

Blackened or Jerked...\$2.00

Crabmeat Stuffed...\$4.00



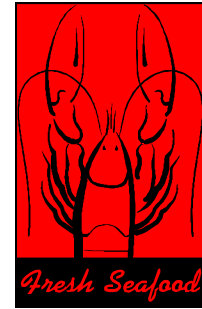
Mahi Mahi

Prepared any of the following ways...\$21.95

Grilled or Fried

Blackened or Jerked...\$2.00

Crabmeat Stuffed...\$4.00



✂ Tuna

Prepared any of the following ways...\$21.95

Grilled on Open Flame

Blackened with Mango Salsa...\$2.00

Jerked with Pineapple Salsa...\$2.00

All fish is local, fresh
and delivered daily.

The Bayside Sampler

Stuffed jumbo shrimp, broiled jumbo shrimp, broiled sea scallops, grilled mahi-mahi & a homemade crabcake. \$21.95

🍤 Island Seafood Curry

Shrimp and sea scallops sautéed with coconut milk, green mild curry, grilled pineapple and toasted almonds, all served over rice pilaf. \$21.95

Grilled Smothered Chicken

Cajun chicken breasts covered with mushrooms, onions and melted Monterey jack cheese. \$15.75

Grilled Hawaiian Chicken Breasts

Grilled marinated chicken breasts served with grilled pineapple and black beans & rice. \$15.75

Key Lime Chicken

A boneless half chicken grilled with our homemade key lime marinade. Served with mango salsa on a bed of homemade mashed potatoes. \$16.95

Filet Mignon

8oz, grilled on an open flame and served with mashed potatoes & vegetables... \$27.95

"Certified Angus" Caribbean Flank Steak

"Certified Angus" flank steak, seasoned with jerk spices and grilled on an open flame. Served with grilled onions, sautéed mango and black beans with rice. \$19.95

"Certified Angus" NY Strip Sirloin

Hand cut, 16oz (before trimming & cooking). Served with mashed potatoes & vegetables \$24.95

"Certified Angus" Brandy Flamed NY Strip

A 16oz "Certified Angus" strip steak flamed with brandy, green peppercorns & demi-glace \$27.95

Sharing charge is \$3.00 per person.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.