

**KELLY'S CARIBBEAN  
CUSTOM RESTAURANT DINNER  
MENU A**



**First Course**

*Spinach Salad*

*With mushrooms, red onion, chopped egg, tomatoes and warm bacon vinaigrette*

*Kelly's Caesar*

*Crisp Romaine with traditional Caesar dressing and shredded parmesan*

**Main Course**

*The Chop*

*Eight ounce bone-in chop with andouille and cornbread stuffing and sweet apple demiglaze*

*Pescado Negra*

*Blackened local fish drizzled with mango salsa*

*Chicken Pasta*

*Penne pasta with sliced chicken and diced tomatoes in Caribbean Alfredo*

**Dessert**

*Key Lime Pie*

**Beverage**

*Choice of Coffee, Tea, or Soda*

*\$37.00++ per person*

*All prices are exclusive of 20% service charge and 7.5% sales tax*

**KELLY'S CARIBBEAN  
CUSTOM RESTAURANT DINNER  
MENU B**

**Signature Cocktail**

*Rum Punch or Southernmost Beer*

**First Course**

*Caesar Salad*

*Crisp Romaine with tangy Caesar dressing, croutons and shaved parmesan*

*Crispy Coconut Shrimp*

*Gulf shrimp lightly coated in coconut tempura and served with pineapple sauce*

*Red Bahamian Conch Chowder*

*Virgin conch and vegetables floating in a spicy Caribbean broth*

**Main Course**

*The Chpi*

*Eight ounce bone-in chop with andouille and cornbread stuffing and sweet apple demiglaze*

*Lobster Ravioli*

*With sundried tomatoes, spinach and lemon beurre blanc*

*Jerked Chicken*

*Half of a chicken slow roasted in Island spices with black beans and coconut rice*

*Grilled Mahi*

*Fresh Mahi with mango salsa*

**Dessert**

*Key Lime Pie*

*Banana Mango Cobbler*

**Beverage**

*Choice of Coffee, Tea, or Soda*

*\$43.00++ per person*

*All prices are exclusive of 20% service charge and 7.5% sales tax*

**KELLY'S CARIBBEAN  
CUSTOM RESTAURANT DINNER  
MENU C**

**First Course**

*4 oz Kelly's Crab Cake  
House made Chesapeake style with spicy papaya remoulade*

*Tuna Tataki  
With crispy wontons, key lime ponzu, coconut wasabi vinaigrette and seaweed salad*

*Jerk Chicken Egg Rolls  
With a tamarind dipping sauce*

**Soups & Salads**

*Hearts of Palms Salad  
With red onion, bell pepper, cherry tomato and cilantro in a key lime-cilantro vinaigrette*

*Red Bahamian Conch Chowder  
Virgin conch and fresh vegetables floating in a spicy Caribbean broth*

*Kelly's Caesar  
Crisp romaine with tangy Caesar dressing, house made croutons and shaved parmesan*

**Main Course**

*Macadamia Encrusted Grouper  
With banana rum butter*

*Shrimp Fra Diavolo  
Sautéed Key West Pinks over fettuccine in a spice plum tomato-vodka cream sauce*

*Chicken Caribe  
Plantain encrusted chicken breast with a sweet and spicy tamarind sauce*

*Steak Sante Fe  
Cumin and coriander rubbed flank steak with chimichurri*

**Dessert**

*Selection from House Specialties*

**Beverage**

*Choice of Coffee, Tea, or Soda*

*\$49.00++ per person  
All prices are exclusive of 20% service charge and 7.5% sales tax*

**KELLY'S CARIBBEAN  
CUSTOM RESTAURANT DINNER  
MENU D**

**First Course**

*Baked Brie*

*Macadamia nut encrusted with mango salsa and pita points*

*Key West Cocktail Shrimp*

*Colossal Key West Pinks with a gazpacho cocktail sauce*

*Hurricane Shrimp*

*Wrapped in shredded phyllo dough and accompanied by papaya-habanero chutney*

**Soups & Salads**

*Shrimp and Blue Crab Bisque*

*Sweet shrimp and crab with a hint of cream, sherry and tomato*

*Gazpacho*

*Our version of the Spanish classic flavored with island herbs and spices*

*Mozzarella Shortstack*

*Buffalo mozzarella with tomatoes, roasted peppers, basil pesto and balsamic glaze*

**Main Course**

*Encrusted Filet*

*Bacon wrapped-gorgonzola crusted with cabernet bordelaise*

*Honolulu Fish*

*Steamed in banana leaves with citrus ponzu, coconut-currried rice and ginger snow peas*

*Jerked Chicken*

*½ of a chicken slow roasted in island spices*

*Lobster Ravioli*

*Jumbo lobster stuffed ravioli with a three citrus beurre blanc*

**Dessert**

*Selection from House Specialties*

**Beverage**

*Choice of Coffee, Tea, or Soda*

*\$56.00++ per person*

*All prices are exclusive of 20% service charge and 7.5% sales tax*