## SHARED PLATES

OVEN ROASTED BEETS 8.99 GF V
melted camembert, herbs

HAND CUT FRIES 6.99 GF V
garlic chips, parmesan, herbs

SHRIMP AND GRITS 10.99 GF
tasso ham gravy, bacon

WINGS 10.99 GF
choice of datil pepper bbq, pineapple-habanero, garlic parmesan or buffalo

EMPANADAS 9.99
seasoned beef, onions, goat cheese, pastry turnover

FRIED OYSTERS 10.99
cornmeal dusted, remoulade

SEARED AHI 12.99
sesame crusted, ginger soy dipping sauce

PIMENTO CHEESE 7.99 V
house made with crackers

CONCH FRITTERS 9.99
honey citrus dipping sauce

CRAB CAKES 10.99
house made with key lime sauce

## SANDWICHES

all sandwiches served with Jersey Fries

**Gluten free Kaiser bun available upon request*

GOURMET GRILLED CHEESE 10.99
pimento cheese, manchego, camembert, bacon, red onion, pressed cuban bread

PULLED PORK SANDWICH 10.99
golden bbq, creamy country slaw

TURKEY AVOCADO WRAP 12.99
sliced turkey breast, bacon, avocado, lettuce, tomato onion, swiss and honey mustard

THE SANTIAGO BURGER 13.99
half pound all beef patty, lettuce, tomato, pickles, brioche roll - *add bacon +2*

PHILLY CHEESESTEAK 13.99
shaved ribeye, peppers, onions, provolone, hoagie roll

CUBAN 14.99
mojo pork, sopressata, smoked ham, swiss, pickles mustard, pressed cuban bread

FISH SANDWICH 12.99
blackened, grilled or fried, lettuce, tomato, onion, mayo, brioche roll

COASTAL GRILLED CHICKEN 13.99
grilled chicken breast, lettuce, tomato, honey mustard cheddar, brioche roll

OYSTER PO' BOY 13.99
fried oysters, creole remoulade, lettuce, tomato, cheddar hoagie roll

BAJA STYLE STREET TACOS 12.99
blackened fish or shrimp, cabbage, pico de gallo, crema

## FLATBREADS

MARGHERITA 10.99 V
crushed tomato sauce, mozzarella, basil

ROASTED VEGETABLE 10.99 V
pesto, zucchini, squash, tomatoes, broccoli, feta

BBQ PORK 11.99
bbq sauce, slow roasted pulled pork, red onions mozzarella

MEAT LOVERS 12.99
marinara, pepperoni, italian sausage, bacon, mozzarella

## POKE BOWLS

teriyaki grilled vegetables and fresh pineapple over sticky rice with avocado, green onions & pickled ginger

your choice of:

CHICKEN half bowl 9.99 full bowl 17.99

STEAK half bowl 10.99 full bowl 18.99

SHRIMP half bowl 11.99 full bowl 19.99

SEARED TUNA half bowl 11.99 full bowl 20.99

TOFU half bowl 9.99 full bowl 17.99 V VG

## SOUPS & GREENS

**add chicken 6, steak 9, shrimp or seared tuna 10*

MINORCAN CLAM CHOWDER 3.99 CUP/5.99 BOWL GF
traditional spanish red chowder, datil peppers

AVOCADO SHRIMP SALAD 15.99 GF
grilled shrimp, avocado, red onions, tomato, hearts of palm, citrus vinaigrette

TROPICAL TOSSED SALAD 9.99 GF V VG
mixed greens, carrots, onions, crimini mushrooms, blueberries, mandarin oranges, almonds, raspberry vinaigrette

SPINACH SALAD 10.99 GF V VG
fresh spinach, haricot vert, red onions, radishes, candied pecans, manchego, aged sherry vinaigrette

CAESAR SALAD 9.99 GF
baby romaine, crispy shallots, pimentos, house made key lime caesar dressing

## LARGE PLATES

SKIRT STEAK WITH CHIMICHURRI 20.99 GF
yellow rice, black beans and fried plantains

FRESH CATCH *market*
ask about chef's selection today

RIBEYE 28.99 GF
16oz Florida raised ribeye, garlic mashed potatoes, sweet garlic butter

TROPICAL GRILLED CHICKEN 16.99 GF
tropical fruit salsa, yellow rice and black beans

LOBSTER AND SHRIMP RAVIOLI 23.99
lobster stuffed ravioli, rock shrimp, ginger rum butter sauce, haricot vert

PASTA PRIMAVERA 15.99 V
cavatappi pasta with basil pesto and grilled vegetables

CRAWFISH JAMBALAYA 23.99
bacon, andouille, tasso ham, crawfish, dirty rice

FRIED SHRIMP PLATTER 21.99
coleslaw, key lime tartar sauce, jersey fries, hushpuppies

## SIDES

garlic mashed potatoes 2.99 V

plantains 2.99 GF V VG

potatoes gratin 3.99 V

GF: Gluten Free | V: Vegetarian | VG: Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Our menu is prepared in a facility that handles wheat, gluten, nuts, soy products & shellfish. Menu items and prices subject to change at any time.

Santiago's
Florida Kitchen & Craft Bar

*Executive Chef Brooke Embry*