

From the Land . . .

HH

Chicken Tenders | \$12

served with French fries, choice of honey mustard, buffalo, BBQ, or ranch

Chicken Wings | \$13.50

choice of Buffalo, garlic parmesan, or sweet chili mango

Centric Burger | \$18*

grass fed natural Angus beef, or Beyond Meat, lettuce, tomato, onion, pickle, served with fries
add cheese \$1/ bacon \$2

BBQ Burger | \$22*

grass fed natural angus beef, or Beyond Meat, cheddar cheese, BBQ sauce, bacon, crispy fried onions, lettuce, tomato, on brioche bun

Turkey and Bacon Club | \$16

Swiss cheese, avocado, bibb lettuce, tomato, tarragon mayo, on toasted challah bread

Islander Grilled Cheese | \$15

pineapple Sriracha jam, Swiss, cheddar, provolone, on brioche bread

Fried Chicken Sandwich | \$16

cheddar cheese, bacon, lettuce, tomato, honey mustard, on toasted Cuban bread

From the Sea . . .

Cold Water Oysters | \$14**

half dozen, shucked fresh (GF)

Key West Pink Ceviche | \$15**

served with plantain chips

HH

Fresh Fried Calamari | \$16

breaded, deep-fried, served with homemade spicy tomato ketchup

Key West Pink Shrimp Fritters | \$14

key lime honey mustard

Mahi-Mahi Sandwich | \$18

blackened or grilled, lettuce, tomato, onion, avocado, with Scotch Bonnet sauce, on brioche bun

Fish Tacos | \$16.25

fresh fish of the day, chipotle mayo, cabbage, avocado, roasted tomato salsa, flour tortillas

Shrimp Tacos | \$16

papaya slaw, poblano lime crema, avocado, cilantro, flour tortillas

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters full cooked.

Light Fare . . .

HH

Chips and Salsa | \$11

salsa roja & salsa verde
add queso \$5 / guacamole \$4

Blue Mojito Nachos | \$16

pulled chicken or pork, pico de gallo, sour cream, guacamole & queso

Cheese Plate | \$14

Brie, Manchego, gherkins, olives, Naan bread and honey

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Tropical Fruit Plate | \$13

fresh seasonal selection

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Pulled Chicken Quesadilla | \$13

served with pico de gallo & sour cream
add guacamole \$4

Southernmost Salad | \$11

iceburg lettuce, corn, black bean relish, jack cheese, peppers, red radish, cancha maiz, chipotle lime ranch
add chicken \$6/ shrimp \$8/ mahi \$8.25

Caesar Salad | \$11

romaine, parmesan, anchovy, toasted crostini
add chicken \$6/ shrimp \$8/ mahi \$8.25

Cobb Salad | \$16

grilled chicken, smoked bacon, egg, avocado, bleu cheese, tomato, lemon Dijon vinaigrette

Cook Your Own Catch . . .

Ask your server about our lunch and dinner specials
Lunch - \$18.95 per person | Dinner - \$28.95 per person

Desserts . . .

Award Winning Key Lime Pie | \$10

Ice Cream | \$8

ask your server for daily flavors

The Centric Banana Split | \$12

banana, 2 scoops vanilla ice cream, chocolate sauce, whipped cream, sprinkles and a cherry on top

HH

Happy Hour (Daily: 3-5pm)

50% off Well Cocktails, Draft Beer, Pitchers, &

Canvas Brand Wines

25% off Select Appetizers

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Please notify your server of any allergies

Parties of 6 or more will have 20% gratuity added

(GF Available): Gluten Free Options Available Upon

Request

Frozen Cocktails

Key West Colada | \$14

Malibu rum, piña colada mix, Cruzan Black Strap rum floater

Piña Colava | \$14

Malibu rum, piña colada mix, strawberry purée

Sweet Tea Lemonade | \$15

Deep Eddy sweet tea vodka, lemon purée, sweet tea vodka floater

Frozen Chocolate Mudslide | \$12

vodka, Irish cream, coffee liquor, Island Oasis ice cream, chocolate drizzle

Key Lime Colada | \$14

Malibu coconut rum, piña colada mix, Ke-Ke Key lime liqueur

Frozen Peach Bellini | \$12

peach purée & sparkling wine

Dirty Monkey | \$12

rum, banana puree and pina colada puree, chocolate sauce

Mangorita | \$13

Corazon Blanco tequila, triple sec, lime juice, mango purée

Beer

Premium & Imports | \$7

Samuel Adams
Corona Extra
Heineken
Yuengling
Guinness
O'Douls
White Claw

Domestic | \$6

Bud Light
Budweiser
Coors Light
Miller Light
Michelob Ultra

Premium Draft | \$7

Lazy Way IPA
Islamorada Channel Marker IPA
Islamorada Ale
Stella Artois
Modelo
Strawberry Orange Mimosa
Corona Extra
Playita Pilsner
Cat 5 Key Lime Lager
Blue Moon Wheat

House Draft | \$6

Bud Light
Key West Ale

Pitcher Specials

House Draft Pitcher | \$17

Premium Draft Pitchers | \$20

Zero Proof Cocktails

Raspberry-Mint Lemonade | \$8

freshly squeezed lemon juice, agave, raspberry purée, mint leaves, lemon-lime soda

Strawberry Fizz | \$8

strawberry purée, freshly squeezed lemon & lime juices, soda water

Drink Favorites

Blue Mojito | \$14

Rum, Blue Curacao, agave, mint leaves, lime wedges, soda water

Key West Lemonade | \$12

Stoli Oranj & Razberi, sweet & sour, cranberry juice, soda water

Centric Aperol Spritz | \$14

Aperol orange liquor, prosecco, club soda, orange slice

Lime in 'da Coconut | \$12

Bacardi, coconut cream, pineapple & lime juices

Cucumber Strawberry Refresher | \$13

Tommy Bahama cucumber vodka, muddled strawberries, fresh lime juice, agave, mint, soda water

Prickly Pear Margarita | \$14

Espolon Blanco, Cointreau, freshly squeezed lime juice, prickly pear purée, agave

Peach on the Beach | \$12

Absolut Citron vodka, Peach Schnapps, cranberry & orange juices, sour mix, peach purée

The Botanist Collins | \$14

Botanist gin, St. Germain, lemon juice, soda water

Key Lime Martini | \$14

Stoli Vanilla, Licor 43, lime juice, cream

Dulce Vida Skinny Margarita | \$14

lime, grapefruit, or pineapple jalapeño, fresh lime juice and soda water served on the rocks with salt. Gluten free & low carb

Wine

Sparkling

Canvas Blanc de Blanc | \$11/45

Pink Flamingo Sparkling Rosé | \$11/45

La Marca Prosecco | \$12/48

White

Canvas Pinot Grigio | \$11/45

Canvas Chardonnay | \$11/45

Rodney Strong Chardonnay | \$12/48

Pink Flamingo Rosé | \$13/52

Murphy Goode Sauvignon Blanc | \$12/48

Red

Canvas Pinot Noir \$11/45

Canvas Merlot \$11/45

Canvas Cabernet Sauvignon \$11/45

Rodney Strong Cabernet Sauvignon \$14/56

TintoNegro Malbec \$16/65