



  
 HISTORIC 1889  
**OLD KEY LIME HOUSE**  
 LANTANA WILCOX FLORIDA



## APPETIZERS

- CORDERO'S MARYLAND CRAB CAKE \$13.99  
 PEEL & EAT SHRIMP (HOT OR COLD) \$13.99  
 SMOKED SALMON \$11.99  
 6oz apple & pecan smoked salmon filet served with a tarragon aioli and toasted pita points.  
 CONCH & SHRIMP FRITTERS \$11.99  
 BAM BAM SHRIMP \$11.99  
 COCONUT SHRIMP \$13.99  
 STEAMED CLAMS \$14.99  
 STEAMED MUSSELS \$12.99  
 CALAMARI \$11.99  
 SMOKED MAHI & WAHOO FISH DIP \$10.99  
 CRAB DIP \$11.99  
 SPINACH DIP \$9.99  
 GROUPEY FINGERS \$15.99  
 GRILLED AVOCADO \$9.99  
 Grilled avocado topped with black bean corn salsa, goat cheese, and drizzled chipotle aioli. Served with toasted pita points.  
 OLD HOUSE CHICKEN WINGS \$10.99  
 Your choice of sauce, hot, medium, mild, garlic, BBQ, teriyaki, jerk seasoning or sweet & tangy. Double it for \$19.99

**DELICIOUS**  
 ALWAYS FRESH

## SOUPS AND SALADS

- HOMEMADE NEW ENGLAND CLAM CHOWDER \$6.99  
 LOBSTER BISQUE \$7.99  
 HOUSE SALAD \$8.99  
 CAESAR SALAD \$9.99  
 ARUGULA SALAD \$9.99  
 Baby arugula, sliced red onions, blue cheese crumbles, sliced Granny Smith apples, candied pecans, balsamic glaze. Served with a side of sweet & tangy herb vinaigrette.  
 COBB SALAD \$10.99  
 Baby greens, quinoa, forbidden black rice, avocado, egg, tomatoes, crumbled bleu cheese and crumbled bacon. Served with balsamic vinaigrette dressing.  
 GREEK SALAD \$9.99  
 Kalamata olives, feta cheese, tomato wedges, thinly sliced red onion, cucumbers. Served with a side of oregano vinaigrette.  
 WEDGE SALAD \$9.99  
 Iceberg head quartered & topped with cucumbers, sliced red onions, blue cheese crumbles, diced tomato, diced bacon & finished with our house made buttermilk blue cheese dressing & a balsamic glaze

Add Chicken \$4 | Add Shrimp \$6 | Add Mahi \$6  
 Add Salmon \$9 | Add Crab Cake \$13.99  
 Add Shrimp & Lobster Mix \$9.99

## Desserts

- HOMEMADE KEY LIME PIE \$7.50  
 THREE LAYER CHOCOLATE CAKE \$6.99  
 LOCAL FLORIDA ORANGE CAKE \$6.99

Home of  
 the world's  
 greatest  
*Key Lime Pie.*

## FAVORITES

All Favorites come with a choice of one side.  
 Try our sweet potato fries for an extra \$1

- CORDERO'S CRAB CAKE SANDWICH \$15.99  
 THE WAYNE-O SANDWICH \$14.99  
 Grilled salmon on top of fried goat cheese wheel topped with onion confit, and served with horseradish aioli.  
 SOUTHERN FRIED SHRIMP BASKET  
 Half Basket \$11.99 Full Basket \$16.99  
 FISH & CHIPS BASKET \$11.99  
 SHRIMP AND LOBSTER ROLL \$13.99  
 Served with lemon tarragon butter.  
 Make it two for \$18.99  
 10 OZ BURGER \$11.99  
 CHICKEN SANDWICH \$11.99  
 KEY LIME TACOS  
 Lime infused red cabbage topped with a tangy black bean & corn salsa and jack cheddar cheese with chipotle aioli.  
 Choose your choice of protein  
 Mahi \$14.99 | Shrimp \$13.99 | Chicken \$12.99 | Grouper \$15.99  
 FRESH MAHI SANDWICH \$15.99  
 HOT DOG \$8.99  
 A HUGE Hebrew National hot dog  
 ADD YOUR FAVORITE TOPPINGS  
 \$0.25- raw onions, pickles or relish  
 \$0.50- jalapenos, mushrooms, onions, peppers, salsa, chipotle aioli, wing sauce  
 \$1.00- Guacamole, avocado, feta, american, jack-cheddar, bleu cheese, swiss cheese  
 \$1.50- Chili or Bacon



## CLASSICS

All Classics come with a choice of two sides.  
 Try our sweet potato fries for an extra \$1

- CORDERO'S MARYLAND CRAB CAKES \$25.99  
 ISLAND STYLE MAHI \$23.99  
 Fresh mahi baked in scampi butter with fresh tomatoes, onion, green peppers, & roasted garlic.  
 ROASTED CEDAR PLANK SALMON \$19.99  
 Fresh salmon brushed with a honey dijon mustard, roasted on a cedar plank, and topped with our key lime beurre blanc.  
 MACADAMIA ENCRUSTED FISH \$19.99  
 Fresh white fish rolled in macadamia nut and baked.  
 Finished with our key lime beurre blanc.  
 GROUPEY DINNER \$24.99  
 MAHI DINNER \$22.99  
 CRAB CAKE TOPPED MAHI \$25.99  
 Half pound grilled fresh mahi, topped with our signature crab cake and finished with our key lime Beurre blanc sauce.  
 FRESH CATCH *Market Price Limited Availability*

## PASTAS & BOWLS

- PENNE ALFREDO \$10.99  
 Penne pasta tossed in a creamy Parmigiano Reggiano cheese sauce.  
 Add Chicken \$4 | Add Shrimp \$6  
 JAMBALAYA \$15.99  
 This Creole inspired dish is bursting with flavors and spices! Enjoy fresh Gulf shrimp, chicken and andouille sausage accented by Cajun rice with a kick.  
 LOBSTER & SHRIMP MAC DADDY \$23.99

## SIDES

- VEGETABLE OF THE DAY (SEASONAL) \$3  
 2 GARLIC BREADSTICKS \$3  
 BLACK BEANS AND RICE \$4  
 SIDE OF FRIES \$4  
 SIDE OF SWEET POTATO FRIES \$5  
 2 HOMEMADE CORNMUFFINS \$2  
 MASHED POTATOES \$3  
 COLE SLAW \$3

# Specialty Cocktails

DRINKIN' RUM BEFORE 10AM MAKES YOU A PIRATE, NOT AN ALCOHOLIC!

## OLD KEY LIME MARTINI

Three Olives Vanilla Vodka, Key-lime liqueur, splash of orange juice top with a touch of piña colada mix. Garnished with graham cracker crust rim.

## ORANGE CRUSH

Three Olives Orange Vodka, Triple Sec, fresh squeezed orange juice and a splash of lemon / lime soda.

## CHERRY LIMEADE

Zodiac Cherry Vodka, lemon lime soda and lime

## PATRON SUNRISE

Patron Tequila, orange juice and grenadine.

## JOSE CUERVO SILVER MARGARITA

Have it on the rocks or frozen, made with Jose Cuervo Silver so you can't go wrong either way.

## MOJITO

Margaritaville Rum, Mint, Simple Splash Soda

## THREE OLIVES BLOODY MARY

Three Olives Vodka, Bloody Mary Mix and an Old Bay rim

## BAHAMA MAMA

Calypso Rum, Calypso Anejo Rum, Calypso Coco Rum, Pina Colada, Pineapple Juice, Grenadine

## THE KICKED UP PINA COLADA

Made with white rum, coconut and pineapple. Add an extra kick of Kraken Black Spiced Rum \$2

## OUR WORLD FAMOUS RUM RUNNER

House Recipe- White, Dark & Coconut Rum. Add an extra kick of Kraken Black Spiced Rum \$2

## RUBY SLIPPER

Deep Eddy Ruby Red Vodka, soda water and lime.

If you've got your dancing shoes on, don't forget our barside has

**Live Local Music**

CALL FOR WEEKLY SCHEDULE



# WINE

## SPARKLING WINES

Maschio, Prosecco, Treviso, Italy (split) \$9

Opera Prima, Spain \$30

## WHITE WINES

Pinot Grigio, Cupcake, Veneto, Italy \$7 / \$26

Pinot Grigio, Caposaldo, Delle Venezie, Italy \$8 / \$28

Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand \$7 / \$26

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand \$10 / \$35

Chardonnay, Kendall Jackson, California \$10 / \$35

Chardonnay, Sonoma Cutrer, Sonoma Coast \$13 / \$44

Riesling, St.Gabriel, Mosel, Germany \$7 / \$26

Moscato, Trapiche, Argentina \$6 / \$20

Rose, Vanderpump, Provence, France \$11 / \$32

## RED WINES

Pinot Noir, Chloe, Monterey, CA \$8 / \$22

Pinot Noir, Meiomi, Santa Barbara, CA \$13 / \$44

Merlot, Guenoc, Lake County, CA \$9 / \$35

Malbec, Trivento Reserve, Mendoza, Argentina \$8 / \$22

Cabernet Sauvignon, Castle Rock, Columbia Valley, WA \$8 / \$22

Cabernet Sauvignon, J Lohr "Seven Oaks", Paso Robles, CA \$10 / \$37

## HOUSE WINES

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel \$6 Glass

## OLD HOUSE SANGRIA

Red Sangria \$7 Glass / \$25 Pitcher

House Made White Watermelon Sangria \$8 / \$25 Pitcher

## BEERS

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LIGHT

YUENGLING

ANGRY ORCHARD CIDER

CORONA

CORONA LIGHT

HEINEKIN

KALIK GOLD

DOS EQUIS

SAM ADAMS

BECKS N/A

SANDBAR SUNDAY

FLORIDA CRACKER

ISLAMORADA ALE

JAI ALAI IPA

SEADOG BLUEBERRY

ISLAND TIME IPA

ASK YOUR SERVER ABOUT OUR DRAFT SELECTION

## Dining Room

Sunday-Thursday 11:00 am -10:00pm

(Kitchen closes at 10:00 pm)

Fri-Sat 11:00am - 11:00pm

(Kitchen Closes at 11:00 pm)

## Brunch

Saturday and Sunday 11:00 am - 2:00 pm

## Happy Hour

Monday- Friday 4:00-7:00 on Bar side ONLY

1/2 price ALL Alcohol Excluding Draft Beers and Premium Wines

**Bar Crawl at one of our Five Bars as seen on Booze Traveler "Worlds Best Bar" Edition**

Check Out Our Gift Shop and Pick Up Your Own Bottle Of

## OKLH Rum Runner

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[www.oldkeylimehouse.com](http://www.oldkeylimehouse.com)



Please drink responsibly. RNDIC 1766548