

KEY CITY FISH COMPANY

WINES

WHITE

Oak Grove Chardonnay, Central Coast, California

Shines with tropical fruit flavors, followed by smooth, creamy finish

Dungeness White Riesling, Columbia Valley, Washington

Semi sweet and intensely aromatic with flavors of juicy ripe peaches and apple

Waterbrook Sauvignon Blanc, Columbia Valley, Washington

Crisp, aromas of apple and citrus, hints of herbs and light toasty oak

Windfall Asian pear Wine, Washington

Crisp subtle flavors of pear with hints of citrus and oak

SPARKLING WINE

Castelblanch Extra Cava Brut, Spain

Elegant and crisp, with a steady stream of fine bubbles

Champagne Francoise Chauvenet Silver Cap Blanc de Blancs Brut, France

Floral aromas with a citrus tang, smooth, round finish

Korbel Brut, Sonoma County, California

Light and crisp with spicy fruit flavors and a medium-dry finish

RED

Milbrandt Traditions Merlot, Columbia Valley, Washington

Velvety polished merlot highlighted by cherry, blackberry, vanilla and spice, astonishing long lingering finish

Barnard Griffin Syrah, Columbia Valley, Washington

Deep in color and intensely rich in fruit flavor

Doña Paula Shiraz-Malbec, Mendoza, Argentina

Displays dark chocolate, blackberry, and plum flavors, with spice, mint, and a hint of licorice

Oak Grove Cabernet Sauvignon, Central Coast, California

Zesty spice notes and rich, ripe flavors of dark cherry, plum, and currants against backdrop of mild tannins.

Writer's Block Lake Country Zinfandel, North Napa, California

Dried plum, bittersweet chocolate, espresso, fresh tobacco, raisin bouquet, hints of clove, full-bodied flavor

ROSÉ

Harbinger Red Mountain Rose, Red Mountain, Washington

Bright cherries softened by neutral oak barrel aging. Light with a gentle sweetness.

SOUP AND SALADS

Key City Seafood Chowder

Classic northwest creamy chowder of carrot, celery, onion, shrimpmeat, bay scallops, clams, and seasonal fish

Spinach Salad

Baby spinach with fresh strawberries, caramelized pecans, and roasted garlic, drizzled with extra virgin olive oil, balsamic, and garlic honey, topped with a lightly breaded and fried goat cheese medallion

Classic Caesar Salad

Romaine hearts, herbed croutons, Parmesan cheese, and anchovies, with classic house made Caesar dressing

Castle Key House Salad

Romaine hearts, baby spinach, thin sliced red onion, great northern beans, and marinated cucumbers, with a house made creamy feta cheese dressing

CASTLE KEY RESTAURANT

ENTRÉES

Grilled Salmon

Honey grilled wild Pacific salmon filet topped with Thai chili cilantro butter, and served with sautéed vegetables and Jasmine rice

Cioppino

Generous portions of salmon, clams, shrimp, crab, and calamari in a rich tomato base

Crab-Stuffed Prawns

Butterflied prawns stuffed with crabmeat, roasted peppers, green onions, cilantro, and boursin cheese, baked and served with sauce hollandaise, sautéed vegetables, and Jasmine rice

Jambalaya

Sautéed chicken breast, andouille sausage, shrimp, and rice, tossed in a spicy fire roasted tomato sauce

Wienerschnitzel

Boneless pork cutlet pounded thin, then Panko breaded and pan-fried, served with lemon herb butter, sautéed vegetables, and a baked potato

*Peppercorn Sirloin Steak

Char-grilled sirloin steak grilled to your specifications then topped with a peppercorn demi-glace, and served with sautéed vegetables and a baked potato

*Country Natural Ribeye

10oz. cut of top quality natural beef char-grilled to perfection and sauced with a brandy demi-glace. Served with sautéed vegetables and a baked potato

Cheese Tortellini

Tender cheese filled pasta tossed in a light white wine, garlic cream sauce, and topped with fresh shredded parmesan cheese

Chicken Mushroom Penne

Portabella, oyster, and crimini mushrooms sautéed with garlic, shallots, and herbs, tossed with penne pasta in a sherry cream sauce, and topped with Parmesan cheese and a grilled chicken breast

Clam and Andouille Sausage Linguine

Fresh Manila clams and spicy Cajun sausage steamed in chicken stock and fire roasted tomato marinara, tossed with linguine pasta

Bella Portabella

Seared marinated portabella mushroom placed atop wilted spinach, filled with sautéed vegetables, and drizzled with a sun-dried tomato and black pepper dressing

DESSERT

Ask your server about today's special creations

**The consumption of raw or undercooked foods increases the risk of food borne illness*