
Appetizers

CONCH FRITTERS 18

Diced conch, carrots, and celery with a hint of **curry**, breaded and fried. Served with our homemade aioli.

* LOBSTER & CONCH CEVICHE 22

Diced lobster, conch, tomatoes, onion, and spices marinated in key lime juice. Served with tortilla chips.

FRIED CALAMARI 17

Calamari fried golden. Served with marinara sauce.

NEW CRACKED CONCH 20

Tenderized and fried golden

SPANAKOPITA 11

Five traditional Greek pie of spinach, feta cheese and seasonings baked in phyllo dough.

* CONCH HOUSE SAMPLER 30

Three conch fritters, three coconut shrimp, cracked conch, and lobster & conch ceviche.

COCONUT SHRIMP 18

Fresh shrimp breaded with coconut and fried. Served with our own mildly spicy orange marmalade sauce.

NEW GATOR BITES 19

Tenderized alligator in a buttermilk marinade and flash-fried. Served with sweet & spicy chipotle aioli.

* AHI TUNA CRISPS 20

Seared Ahi tuna, avocado, wakame seaweed, & wasabi served on crispy wontons. Drizzled with soy.

Soups & Salads

SPICY **Gf** CONCH CHOWDER

Award Winning tomato based broth with diced conch, celery, bacon, potatoes, and carrots.

• Cup-10 Bowl-13 •

LOBSTER BISQUE

Award Winning cream-based soup with diced lobster, pureed celery, and carrots.

• Cup-10 Bowl-13 •

CAESAR SALAD 12

Romaine topped with croutons and Parmesan tossed with Caesar dressing.

→ ADD TO ANY SALAD...

Chicken: 9, Mahi: 14, Calamari: 9,
Shrimp: 13, Tuna: 12, Snapper: 15,
Hogfish: 17

Gf WATERMELON MINT 16

Award Winning with cucumbers, tomatoes, and Cotija cheese and our homemade blueberry vinaigrette.

GREEK SALAD 15

Romaine lettuce, feta, kalamata olives, red onion, cucumber and tomato. Served with balsamic vinaigrette.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A fee of 3% will be applied to all non-cash payments. Customers may avoid this fee by paying cash.

Seafood Entrées

FRESH CATCH OF THE DAY

Fresh local fish fillets prepared to your choice of **grilled, fried, or blackened**. Served with garlic mashed potatoes and seasonal vegetables.

• Mahi- 31 Shrimp- 28 Snapper- MP Hogfish- MP •

Any of the above seafood choices can be made with preparations below:

ISLAND MATECUMBE

Broiled in olive oil with capers, basil, onions, tomatoes, lemon juices and topped with a key lime butter sauce.

• Add 4 •

COCONUT MACADAMIA

Rolled in coconut and macadamia nuts, baked & topped with an orange glaze.

• Add 5 •

CRAB STUFFED MAHI 42

Fresh local Mahi broiled to perfection and stuffed with a mango crab stuffing topped with a rich lobster bisque. Served with garlic mashed potatoes and sautéed vegetables.

SEAFOOD SCAMPI 34

Sautéed shrimp, calamari, and mushrooms in a creamy, garlic-herb white wine sauce over linguine.

ISLAND TROPICAL SEAFOOD 41

Fresh local hogfish, shrimp, tropical papaya, and red grapes simmered in creamy coconut milk, curry, and island spices. Served over steamed jasmine rice. Served **Mild or Spicy**.

SPICY NEW GATOR & SHRIMP JAMBALAYA 31

Gator & shrimp sautéed with celery, andouille sausage, garlic, onion, cayenne, tomato, green peppers and Jasmine rice.

HOUSE STYLE CONCH 34

Tenderized conch breaded and fried, finished with tomatoes, scallions and parmesan cheese. Topped with a key lime butter sauce. Served with steamed Jasmine rice and tostones.

* ANGLER'S YELLOWFIN TUNA 30

Sushi grade tuna seared with sesame seeds. Served with wakame seaweed, steamed jasmine rice, and pineapple salsa with teriyaki & sweet Thai chili sauce.

We make vegan and gluten-free items, but do NOT have a gluten-free or vegan kitchen

VEGAN MENU AVAILABLE

GF = GLUTEN-FREE

DF = DAIRY-FREE

Conch House Specialties

Df VEGGIE CURRY STIR-FRY 21

Fresh vegetables, grapes & papaya simmered in a creamy coconut milk with curry and island spices.
Served over steamed white rice.

Gf Df MAHI & AVOCADO 21

Perfectly grilled mahi. Served with fresh Pico de gallo and avocado.
• Does not come with sides. •

SEAFOOD & CHIPS

Beer-battered and fried. Served with fries.
• Mahi- 22, Shrimp- 21 Snapper- MP, Hogfish- MP •

spicy Gf SHRIMP & GRITS 25

Shrimp, andouille sausage, scallions, and roasted red peppers over buttery bacon, cheddar cheese grits with Cajun seasoning & garlic.

• **Award Winning & Local Favorite** •

Df SHRIMP & PLANTAINS 21

Sautéed shrimp and roasted red peppers topped with scallions and a fresh pineapple salsa.
• Served over crispy fried tostones. •

CRACKED CONCH 27

Tenderized, fried conch served with house-made aioli and fries.

Conch House Tacos

Topped with fresh pico de gallo salsa, cabbage, and our house-made taco aioli sauce on 2 flour tortillas. Served with tortilla chips.

NEW FRIED GATOR 21

GRILLED CHICKEN 14

GRILLED HOGFISH 32

GRILLED SHRIMP 21

SEARED AHI TUNA 20

GRILLED LOBSTER 37

GRILLED SNAPPER 22

GRILLED MAHI 21

CRACKED CONCH 27

From the Land Entrées

CHICKEN PARMESAN 27

Breaded chicken breast fried with mozzarella and marinara.
Served over linguine tossed in a blush marinara.

HEMINGWAY CHICKEN 27

Lightly breaded in coconut and macadamia nuts. Finished with a pineapple salsa. Served with garlic mashed potatoes and fresh sautéed vegetables.

ISLAND CHURRASCO STEAK 45

USDA Prime 10 oz. Churrasco Steak marinated in chimichurri. Served with red beans, steamed jasmine rice, and tostones.
• Add shrimp skewers. 8 •

BURGER IN PARADISE 19

½ lb Angus beef, American cheese, bacon, lettuce, tomato, onions, and mayo on a panini.
Served with French fries.

CHEESE TORTELLINI 19

Tri colored cheese tortellini tossed in a creamy blush white wine sauce.
• **Add: chicken for \$5.95 or shrimp for \$8.95** •

Fish & Seafood



CONCH

Pronounced "konk" from the Greek meaning shell. A conch is a marine mollusk with a famous spiraled shell and edible flesh. Second in popularity only to escargot. Conch is protected in the Florida Keys.



MAHI-MAHI

Pronounced: MAH-hee MAH-hee. It is also called the dolphin fish, but it should not be confused with the mammal dolphin. The Hawaiians renamed this fish Mahi-Mahi. It is typically found in tropical and subtropical waters. White, firm, and mild in taste.



HOGFISH

It is characterized by a large, laterally compressed body shape. It possesses a very elongated snout, which it uses to search for crustaceans buried in the sediment. This very long "pig-like" snout and its rooting behavior give the hogfish its name. This white, flakey, fish is considered a delicacy.



SNAPPER

It is an abundant species of snapper native to the western Atlantic Ocean, including the Gulf of Mexico and the Caribbean. This species is mostly found around coral reefs. It is white, flaky, and light in taste.

History of Key Largo

The island of Key Largo is about 30 miles long. The first hint of a community of Key Largo was an 1870 post office named Cayo Largo in the present-day Rock Harbor area (mm 95 to 100). The 1870 census population of the island of Key Largo was 60. The 1948 movie "Key Largo, gave the name Key Largo instant popularity. Local businessmen wanted to capitalize on the popularity of Key Largo, but there was not even a Key Largo mailing address. In 1952, the name of the Rock Harbor Post Office was changed to the Key Largo Post Office. It was then that the name of Key Largo as a community, not as an island, was resurrected.

Today's Key Largo spans about 24 miles from Ocean Reef to Tavernier. Key Largo is known as the Dive Capital of the World, with the magnificent natural reefs, the sunken ships, the tremendous variety of marine life not to mention the clarity of the waters. Key Largo is sandwiched between the watery wilderness of the Everglades National Park and the fish-covered coral formations of North America's only living coral barrier reef. It is also a popular sport fishing as well as kayak destination. 2025 population is 12,447.

Children's Menu (under 12)

GRILLED CHICKEN 9

served with fruit

CHEESEBURGER 10

served with fries

CHICKEN FINGERS 10

served with fries

CHEESE PIZZA 10

FRIED FISH BASKET 14

served with fries

MACARONI & CHEESE 8