



LUNCH

MATT'S STOCK ISLAND  
KITCHEN & BAR

RAW BAR

**Oysters** East & West Coast \$MP  
~ Daily Selection ~

**Clams on the Half Shell** Red Wine Mignonette \$MP

**Key West Pink Shrimp** Vodka Cocktail Sauce \$15

**Black Fin Tuna Tartare** \$17  
Lemon, Cucumber, Soy, Rice Chips, Tajin

**Yellow Tail Snapper Ceviche** Aji Amarillo, Corn, Lime, Tomato \$14

**Chilled Florida Lobster** Icy Hot Sauce \$MP

STARTERS

**Matt's Smoked Fish Dip** \$14  
Ritz Crackers, Celery, Carrots

**Crab Beignets** \$15  
Lemon Powder, Old Bay Aioli

**Grilled Oysters** \$14  
Lemon Herb Butter

**Crab & Avocado** \$14  
Aji Amarillo, Cuban Bread

**Shrimp & Tortilla Soup** \$8  
Cilantro, Cumin Crema, Avocado,  
Key West Pink

**Cornmeal Crusted Oysters** \$14  
Lemon Aioli

**Black Bean Fritters** \$10  
Avocado Poblano Sauce

SALADS

**Creamy Caesar** \$10  
Kale, Romaine, Cuban Croutons, Parmesan

**Little Gem Wedge** \$12  
Buttermilk Dressing, Pork Belly, Red Onion,  
Heirloom Tomato, Blue Cheese

**Avocado & Tomato** \$14  
Avocado, Cilantro, Lime, Red Onions,  
Queso Blanco

**Baby Kale** \$11  
Cashew, Pickled Onion, Goat Cheese

**Add:**  
**Shrimp** Grilled, Blackened or Popcorn +8  
**Chicken** Grilled or Blackened +6  
**Daily Fish** Grilled or Blackened +MP  
**Crispy Fried Oysters** +8

BASKETS

**Key West Pink Shrimp** \$16  
Crystal, Buttermilk, Old Bay Aioli

**Fish & Chips** \$15  
Beer Batter, Lemon,  
Green Tomato Tartar

**Fried Chicken** \$15  
Citrus Dust, Habanero Hot Sauce

All Served with Bacon Salt Fries  
& Orange Jalapeño Slaw

HOUSE SPECIALTIES

**Blackened Mahi Sandwich**  
Orange Slice, Red Onion, Lemon Aioli  
\$16

**Shrimp Po'Boy**  
Key West Pinks, Lettuce, Tomato,  
French Bread, N'awlins BBQ  
\$14

**Snapper On The Half Shell Tacos**  
Orange Jalapeño Slaw, Avocado Poblano Crème,  
Pickled Red Onions, Cilantro, Lime, Radish, Corn Tortillas.  
\$22

**Lobster BLT**  
Lobster, Cuban Bread, Housemade Pork Belly,  
Heirloom Tomato, Butter Lettuce  
\$23

**Steamed Mussels**  
Coconut, Red Curry  
\$14

**Stock Island Burger**  
LTO, White Cheddar, Dill Pickles,  
Housemade Ketchup  
\$19

**Grilled Chicken Sandwich**  
Butter Lettuce, Heirloom Tomato, Avocado,  
Chipotle, Pickled Red Onions  
\$14

All Served with Bacon Salt Fries & Orange Jalapeño Slaw

DESSERTS

**Chocolate "Candy Bar"**  
Nutella, Hazelnut, Bacon  
\$10

**Guava & Cream Cheese  
Bread Pudding**  
Guava Ice Cream  
\$10

**S'mores**  
Graham Cookies, Marshmallow,  
Ganache  
\$10

**Key Lime Tart**  
Coconut Macaroon Crust  
\$10

A service charge of 20% will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.  
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 fully cooked  
Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

## COCKTAILS

### Moscow Mule \$10

Tito's Vodka, Ginger Beer, Angostura Bitters, Lime Juice

### Key Lime Martini \$12

Stoli Vanilla Vodka, Cream of Coconut, Pineapple Juice  
Graham Cracker Crust, Lime Twist

### Banana Bread Old Fashioned \$14

Bulleit Rye, Banana Liqueur, Pear Brandy,  
Black Walnut Bitters

### Hemingway Daiquiri \$12

Pilar Blonde Rum, Luxardo, Grapefruit Juice, Lime

### Little Devil \$13

Milagro Silver Tequila, Montelobos Mezcal, Luxardo  
Ancho Reyes, Agave, Jalapeño Salt Rim

### Negroni \$11

Nolet's Silver Gin, Campari, Sweet Vermouth,  
Orange Twist

### French Press \$77

Earl Grey Infused Vodka, St. Germaine,  
Fresh Lemon Juice, Prosecco Floater

### Stock Rock Mojito \$13

Pilar Blonde Rum, Pilar Aged Rum, Agave,  
Fresh Lime Juice, Muddled Mint

## BEER

### CAN:

Michelob Ultra \$5

Miller Light \$4.5

Orange Blossom Pilsner 2 \$8

Stiegal Grapefruit Radler \$6

Strongbow Cider \$6

Stella Artois \$6

Ballast Point Even Keel Mango IPA \$6

Guinness \$6

Heineken \$5

Kona Big Wave \$5

MIA Miami Weiss \$6

Blue Point Toasted Lager \$6

Yuengling \$5

## WINE

### By The Glass:

#### WHITE

Cliff Lede Sauvignon Blanc \$11

Chalk Hill Chardonnay \$11

Gotham Project Pinot Grigio \$8

#### ROSÉ

Maison Saleya Cotes de Provence \$9

#### RED

Diseno Malbec \$8

Carmel Road Pinot Noir Monterey \$11

Silver Palm Cabernet Sauvignon \$10

Spellbound Petite Syrah \$10

### Bottle:

#### WHITE

Burgans Albarino \$32

Brancott Chosen Rows Sauvignon Blanc \$98

Cakebread Cellars Chardonnay \$50

Sonoma Cutrer Chardonnay \$65

King Estate Domaine Willamette Pinot Gris \$35

Pine Ridge Chenin Blanc \$33

Thomas Schmitt Riesling \$28

Weingut Frank Gruner Veltliner \$33

### Bottle:

#### ROSÉ

Miraval Rose \$45

Fleur de Prairie Rose \$35

#### RED

Stag's Leap Artemis Cabernet Sauvignon \$125

Duckhorn Cabernet Sauvignon \$75

La Crema Willamette Valley Pinot Noir \$40

Siduri Pinot Noir Russian River Valley \$75

Bon Pas Cotes Du Rhone \$30

Trivento Malbec Golden Reserve \$35

Domaine Napa Cellars Merlot \$38

Gundlach Bundshu Red Blend \$55

Bianchi Petite Syrah \$55

#### SPARKLING

Cantine Maschio Sparkling Rose \$33

Laurent Perrier Sparkling Rose \$125

Moet Chandon Half Bottle \$60

Poema Cava Brut \$25

Billecart Salmon Brut Reserve \$85

Veuve Cliquot Champagne \$90

La Marca Prosecco Split \$16