



DINNER

MATT'S STOCK ISLAND
KITCHEN & BAR

RAW BAR

Oysters East & West Coast \$MP
~ Check Daily Board ~

Clams on the Half Shell Red Wine Mignonette \$MP

Key West Pink Shrimp Vodka Cocktail Sauce \$15

Fresh Crudo Check Daily Board \$MP

The Commodore Tower - For Two \$MP

Oysters, Shrimp, Lobster Cocktail, Tuna Tartare,
Yellowtail Snapper Ceviche

Black Fin Tuna Tartare \$17

Lemon, Cucumber, Soy, Rice Chips, Tajin

Yellow Tail Snapper Ceviche \$14

Aji Amarillo, Corn, Lime, Tomato

Chilled Florida Lobster Icy Hot Sauce \$MP

The Admiral Tower - For Four \$MP

Oysters, Shrimp, Lobster Cocktail, Tuna Tartare,
Yellowtail Snapper Ceviche

STARTERS

Matt's Smoked Fish Dip \$14

Ritz Crackers, Celery, Carrots

Crab Beignets \$15

Lemon Powder, Old Bay Aioli

Scallops & Bacon \$15

Citrus Marmalade

Oyster Rockefeller \$14

Parmesan, Kale, Bacon, Anise

Grilled Oysters \$14

Lemon Herb Butter

Steamed Mussels \$14

Coconut, Red Curry

Crab & Avocado \$14

Aji Amarillo, Cuban Bread

Cornmeal Crusted Oysters \$14

Lemon Aioli

BASKETS

Key West Pink Shrimp

Crystal, Buttermilk, Old Bay Aioli

Served with Bacon Salt Fries &

Orange Jalapeño Slaw

\$16

Black Bean Fritters

Avocado Poblano Sauce

\$10

Fish & Chips

Beer Batter, Lemon, Green Tomato Tartar

Served with Bacon Salt Fries &

Orange Jalapeño Slaw

\$15

SOUP + SALAD

Shrimp & Tortilla Soup \$8

Cilantro, Cumin Crema, Avocado,

Key West Pink

Creamy Caesar \$10

Kale, Romaine, Cuban Croutons, Parmesan

Little Gem Wedge \$12

Buttermilk Dressing, Pork Belly, Red Onion,

Heirloom Tomato, Blue Cheese

Avocado & Tomato \$12

Avocado, Cilantro, Lime, Red Onions,

Queso Blanco

Baby Kale \$11

Cashew, Pickled Onion, Goat Cheese

TODAY'S CATCH

Grilled • Blackened • Sauteéd • Corn Meal Crusted

With Your Choice of Sauce:

Crayfish Thyme Butter, Green Tomato Tartar, Citrus Gremolata, New Orleans BBQ, Icy Hot sauce

Clam "Chowder"

Nueske's Bacon, Potato, Celery,

Onion, Thyme

\$29

Grouper

Cornbread Gnudi, Kale,

Crawfish Thyme Butter

\$35

BBQ Ribs

BBQ, White Bread, Pickles, Slaw,

Bacon Salt Fries

\$29

HOUSE SPECIALTIES

Snapper On The Half Shell Tacos

Orange Jalapeño Slaw, Avocado Poblano Crème,

Pickled Red Onions, Cilantro, Lime, Radish, Corn Tortillas.

Enough to Share.

\$32

Dry-Aged Sirloin

8 oz. Block Cut, Street Corn Salad, Chipotle,

Queso Blanco Puree

\$36

Basket of Fried Chicken

Citrus Dust, Habanero Hot Sauce,

Bacon Salt Fries

\$26

Double Stacked "Squealer" Burger

Housemade Blend, LTO,

Mayo, Bacon Salt Fries

\$19

Cowboy Steak

21 oz. Bone-In

\$52

SIDES

Cornbread Mash \$7

Green Beans Cashews \$7

Bacon Salt Fries Buttermilk Dressing \$6

Yucca Tater Tots Pickapepper Aioli, Manchego \$8

Roasted Cauliflower Lime and Chili \$7

Roasted Brussels Sprouts with Citrus and Bacon \$7

Street Corn Salad with Avocado and Red Onion \$8

DESSERTS

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

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

Key Lime Tart Coconut Macaroon Crust \$10

Guava & Cream Cheese Bread Pudding Guava Ice Cream \$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, Fever Tree Ginger Beer, Peychaud's Bitters, Lime Juice, Candied Ginger Slices

Key Lime Martini \$12

Stoli Vanilla Vodka, KeKe Lime Pie Liqueur, Pineapple Juice, Graham Cracker Crusted Rimm, Lime Twist

Banana Bread Old Fashioned \$14

Bulleit Rye, Giffard Banane du Bresil Banana Liqueur, G.S. Massenez Pear Brandy, Fee Brother's Black Walnut Bitters, Banana Chips

Hemingway Daiquiri \$12

Pilar Blonde Rum, Luxardo Liqueur, Grapefruit and Lime Juice

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 \$12

Absolute Elyx Vodka, St. Germaine Elderflower Liqueur, Earl Grey Bitters, Fresh Lemon Juice, Prosecco Floater

Stock Rock Mojito \$13

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

BEER

CAN:

Michelob Ultra \$5

Miller Light \$5

Orange Blossom Pilsner 2 \$9

Stiegal Grapefruit Radler \$8

De Brabandere Wittekerke Witbier \$7

Baltika #9 Strong Lager \$8

Ballast Point \$6

Guinness \$8

Heineken \$6

Kona Big Wave Golden Ale \$6

MIA Miami Weiss \$6

Blue Point Toasted Lager \$6

Yuengling \$5

Bud Light \$5

Pabst Blue Ribbon \$5

WINE

By The Glass:

WHITE

Cliff Lede Sauvignon Blanc \$13

Chalk Hill Chardonnay \$13

Gotham Project Pinot Grigio \$10

ROSÉ

Maison Saleya Cotes de Provence \$10

RED

Diseno Malbec \$10

Saintsbury Pinot Noir \$13

Farmstead Cabernet Sauvignon \$13

Tablas Creek Patelin DeTablas Rose Blend \$13

Bottle:

WHITE

Burgans Albarino \$38

Brancott Chosen Rows Sauvignon Blanc \$90

Cakebread Cellars Chardonnay \$90

Sonoma Cutrer Chardonnay \$55

Charles Smith Vino Pinot Grigio \$34

King Estate Domaine Willamette Pinot Gris \$70

Pine Ridge Chenin Blanc \$36

Thomas Schmitt Riesling \$33

Weingut Frank Gruner Veltliner \$37

Bottle:

ROSÉ

Miraval Rose \$57

Fleur de Prairie Rose \$35

RED

Stag's Leap Artemis Cabernet Sauvignon \$89

Duckhorn Cabernet Sauvignon \$109

La Crema Willamette Valley Pinot Noir \$55

Siduri Pinot Noir Russian River Valley \$75

Bon Pas Cotes Du Rhone \$30

Trivento Malbec Golden Reserve \$50

Domaine Napa Cellars Merlot \$42

Gundlach Bundshu Red Blend \$55

Bianchi Petite Syrah \$55

K. Vintners Milbrant Syrah \$65

SPARKLING

Cantine Maschio Sparkling Rose \$36

Laurent Perrier Sparkling Rose \$109

Moet Chandon Half Bottle \$60

Poema Cava Brut \$30

Billecart Salmon Brut Reserve \$95

Veuve Cliquot Champagne \$95