



@ Key Harbor Marina, Waretown NJ

Outpost Provisions

DOCKSIDE SHARES

CARIBBEAN PETE'S JERK WINGS

Our #1 Starter! Jumbo wings marinated in our wet jerk seasoning for 24 hrs then fried crispy and dusted with a dry jerk rub. Served with our Key West aioli. \$17.95

RAVEN'S REEF FRITTERS

Golden-fried Key West-style fritters loaded with tender chopped conch, peppers, onions, and island spices. Served hot with our house Key West aioli and fresh lime wedges. \$18.95

SHIPWRECK COCONUT DRIFTERS

Jumbo shrimp hand-crusted in toasted coconut and panko, flash fried until golden and served with our pineapple cocktail sauce. Crispy, sweet, and just a little wild – straight from the Key West Outpost. \$17.95

JUNKANOO FRIES

Crispy island fries piled high with jerk chicken, pico, melted cheese, and drizzled with our signature Root Beer BBQ & Key West aioli. Loud, colorful, and made to share. \$15.95

HARBOR SEAR TUNA

Everything bagel-crusting rare ahi tuna, sliced and fanned over crisp island slaw and our Key West aioli. \$18.95

KEY WEST STEAMED CLAMS

Tender clams simmered in a fragrant white wine-garlic broth with lemon, herbs, and a touch of Caribbean spice. Grilled bread on the side. \$17.95

DRUNKIN' MUSSELS

PEI mussels steamed in white wine, dark rum, garlic & herbs with a splash of cream and a squeeze of fresh lime. Served with grilled bread for soaking up every drop. \$24.95

CASTAWAY BURT ENDS

Beef burnt ends rubbed with Caribbean spices, glazed in our house root beer BBQ sauce. Tender, sticky, and smoky-sweet. \$20.95

BBQ CROSSBONES

3 tender St. Louis riblets, slow-cooked and glazed in our house Root Beer BBQ sauce. Sticky, smoky, and fall-off-the-bone good. \$17.95

OUTPOST CHICKEN TENDER BASKET

Hand-breaded buttermilk chicken tenders, fried golden and crispy. Served with island-seasoned fries and your choice of dipping sauce: Root Beer BBQ, Key West Aioli, or Honey Mustard. \$13.95

TRADING POST HANDHELDS

TRADE WIND PORK TACOS

Slow-cooked Cuban mojo pork piled high in two warm flour tortillas with crisp island slaw, fresh pico de gallo, and a smoky drizzle of our house root beer BBQ sauce. Served with golden seasoned fries. \$17.95

REEF RUNNER SHRIMP TACOS

Fresh-off-the-dock jumbo Gulf shrimp, seared and tucked into warm tortillas with island slaw, bright pico, and our signature Key West aioli. Served with golden seasoned fries. \$18.95
Make it Blackened for a little island heat. +\$1.00

MARINER'S MAHI TACOS

Two warm flour tortillas loaded with flame-grilled mahi mahi, tucked over our island slaw and topped with fresh pico de gallo and a drizzle of Key West aioli. Served with golden seasoned fries \$20.95
Make it Blackened for a little island heat. +\$1.00

THE SEVEN MILE SMASH

Double smashed brisket, chuck & short-rib patties with melted American cheese, tomato, onion & shredded lettuce on a toasted brioche bun. Served with golden seasoned fries. \$17.95
add bacon +\$2.00 or fried egg +\$2.00

SMUGGLER'S SPICY HONEY SMASH

Double smashed brisket-blend patties with a crispy crust, melted American, and sweet-heat honey pepper bacon. Topped with honey jalapeño & onion jam on a toasted brioche bun. Served with golden seasoned fries. \$18.95
add bacon +\$2.00 or fried egg +\$2.00

THE ISLAND SUNRISE SMASH

Two smashed patties stacked high with melted American, crispy bacon, and a sunrise egg cooked over-easy. Served on a toasted brioche bun. Served with golden seasoned fries. \$18.95

MOJO HARBOR CHICKEN SANDWICH

Grilled citrus-mojo chicken breast brushed with bright island marinade, topped with our house Key West aioli, crisp shredded lettuce, and fresh tomato on a toasted brioche bun. Served with golden seasoned fries. \$17.95
add bacon +\$2.00

WAYFINDER'S MAHI SANDWICH

Fresh-caught mahi seared over open flame and stacked high on a toasted brioche bun with crisp lettuce, ripe tomato, red onion, and our house-made Key West Tartar on a toasted brioche bun. Served with golden seasoned fries. \$24.95
Make it Blackened for a little island heat. +\$1.00

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

 Favorites  Gluten-Free  Gluten-Sensitive



More Outpost Provisions

REEF & FIRE PLATES

SPICE ROUTE SHORT RIB 🍖🌿

Slow-braise beef short rib in Caribbean jerk spices, citrus, fresh herbs, and island aromatics until it's fall-apart tender. Finished in its own rich cooking jus and served over buttery mashed potatoes that soak up every bold, smoky-sweet drop. \$29.95

CRAB-STUFFED CAPTAIN'S CATCH

Fresh Atlantic flounder folded around a rich deviled lump crab stuffing, baked until tender and finished with a warm lemon-butter drizzle. Bright, coastal, and just indulgent enough. Served with island rice & seasonal vegetables. \$36.95

KEY WEST SEAFOOD BAKE 🍤🌿

Crawfish, shrimp, mussels, smoked sausage, and sweet corn baked in a lemon-butter white wine sauce. Served bubbling hot with grilled bread. \$36.95

SPICE MERCHANT'S GARLIC SHRIMP 🍤🌿

Sautéed jumbo shrimp finished with garlic butter, fresh lime, and herbs. Served over island rice with seasonal vegetables. Bright, coastal, and made to order. \$26.95

HARBOR SUNSET CHICKEN 🍗🌿

Double citrus-mojo grilled chicken breast topped with fresh pico. Served over rich Island rice with seasonal vegetables. A sunset-worthy plate straight from Pete's Key West Outpost. \$24.95

THE HAVANA ASADO 🍖🌿

Slow-roasted citrus-garlic pork shoulder, marinated in mojo and Caribbean spices, roasted until fork-tender with caramelized edges. Finished with a warm pan jus and served with Island rice, sweet plantains, and a drizzle of Key West citrus glaze. \$25.95

PETE'S RASTA RUNAWAY

Jerk-grilled chicken, house-made fresh fettuccine, tri-color peppers, cream sauce & island herbs. Bold, creamy, and kissed with Caribbean heat. \$21.95

Add Jerk Shrimp +\$8.00 or

Sub Shrimp +\$5.00 (if replacing chicken)

GULFSTREAM SALADS

OUTPOST HOUSE SALAD

Dockside greens, cucumber, tomato, and red onion tossed in our citrus-lime vinaigrette. \$11.95

Add Grilled Chicken +\$6.00, Blackened Shrimp +\$8.00, or Seared Ahi Tuna +\$9.00

ISLAND CAESAR

Crisp romaine, shaved parmesan, and dockside croutons tossed in our lime-garlic Caesar dressing. \$12.95

Add Grilled Chicken +\$6.00, Blackened Shrimp +\$8.00, or Seared Ahi Tuna +\$9.00

THE CASTAWAY KIDS MENU

GOLDEN TREASURE MAC

Creamy cheddar mac & cheese. \$8.95

KEY WEST CHICKEN BITES

Grilled chicken bites with fries. \$9.95

DOCKSIDE CHEESEBURGER

Grilled single patty & American cheese with fries. \$10.95

BURIED TREASURE GRILLED CHEESE

Buttery Texas toast & melted American with fries. \$8.95

THE CASTAWAY KIDS OUTPOST BUTTER BREW!

A frothy golden soda kissed with butterscotch and vanilla cream. Finished with whipped treasure foam.

Served chilled for young adventurers of the Key West Outpost. \$6.00

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CARIBBEAN PETE'S HOOK & COOK

You catch it, You clean it, We cook it! After enjoying a day of fishing, bring your bounty to Caribbean Pete's. We will be happy to prepare your catch! The cost to prepare your catch is \$28 per person, for up to one pound of fish or a half dozen crabs per person. You may choose between Jerk, blackened, or broiled for the fish and crabs are steamed plain or with bay seasoning. Served with yellow rice, Cuban black beans, & Maduro (sweet plantains).

We will not be responsible for illness due to improper handling, packaging or prep work done to fish before it is brought to our kitchen. Your catch should always be stored at 41 degrees or below.

LANTERNS & LEGENDS LOUNGE BEVERAGES

READY TO BE TOPPED OFF WITH YOUR
FAVORITE SPIRIT!

SMUGGLER'S PUNCH

A bold island blend of pineapple and citrus with a crimson sunset swirl. Sweet, bright, and just a little dangerous. \$9.00

CAPTAIN'S CITRUS FIZZ

Bright lime and island mint topped with fiery ginger beer. Crisp, refreshing, and captain-approved. \$9.00

PINARITA

The best of both worlds! A perfect blend of our Margarita mix & our Pina colada mix. \$9.00

SANGRIA KIT

Our house made sangria mix is perfect for your favorite red or white wine. Pitchers are priced at \$20.00

Add your favorite red or white wine!

THE OUTPOST COFFEE DOCK

CARIBBEAN ROAST (HOUSE BREW)

Smooth, bright, and easy-drinking – the official brew of the Outpost crew. \$3.95

ESPRESSO

Bold. Bright. Straight to the point
Single \$3.50 Double \$4.75

CAPPUCCINO

Light, airy, and balanced like a calm harbor morning. \$5.75

LATTE

Smooth and mellow – the everyday island favorite. \$6.25

THE OUTPOST COLD BREW COLLECTION

SHAKIN' JAMAICAN™

Bold island cold brew featuring notes of caramel, rich vanilla, and coffee liqueur (non-alcoholic flavor). \$6.75

THE COCONUT KEY

Smooth island cold brew kissed with sweetened coconut cream – like Key West in a cup. \$7.00

SEVEN MILE SUNRISE

Dark roast depths beneath a citrus sunrise cold foam – bold below, bright above. \$7.50

SMUGGLER'S MOCHA BREW

Deep island roast blended with dark chocolate, topped with whipped cream & a chocolate drizzle – dessert disguised as coffee. \$7.50

PROUDLY SERVING



COFFEE & TEA COMPANY

THE OFFICIAL SPECIALTY
COFFEE OF WALT DISNEY
WORLD® RESORT,
DISNEYLAND® RESORT, AND
DISNEY VACATION CLUB®

NO CREDIT CARD FEES! To keep things breezy, we only split checks 2 ways. Need more? A \$1.00 fee applies per extra split.
STASH THE GOLD: Pay with CASH and save 3% OFF your haul!