

# Big Daddy Conch's™

**AUTHENTIC CUBAN & BAHAMIAN FOOD**  
 LOCALLY OWNED & OPERATED

**Open Daily @ 11am**  
 for lunch and dinner

**Happy Hour Everyday**  
 4-7pm • FULL BAR!

**292-0802**

For delivery call 295-9929.

**511 Greene St., Key West**



## Appetizers

- Big Daddy Conch Fritters** ..... \$9  
Better than the Bahamas.
- Old Town Pita Chips w/ Spinach & Artichoke Dip** .. \$9
- Big Daddy Conch Chowder**..... \$5
- Junkanoo Wings** ..... \$9
- Havana Crab and Corn Bisque** ..... \$5
- Goombay Calamari** ..... \$9
- Big Daddy Conch Salad** ..... \$13  
Freshly tossed at your table.

## Sandwiches

- Cuban Mix** ..... \$8
- Hamburgers**..... \$7
- Dorado (Mahi Mahi)** ..... \$9
- BBQ Pork** ..... \$9
- Cuban Pork** ..... \$9
- Chicken Sandwich**..... \$8
- Philly Steak and Cheese** ..... \$9
- Philly Chicken and Cheese**..... \$9
- Conch Steak** ..... \$13

## Entrées

- Big Daddy Conch Cracked**..... \$16  
Prime conch steak, tenderized and expertly seasoned, lightly breaded and fried to perfection. Served with our Red n' Sour sauce along with your choice of two sides.
- Asela's Palomilla Steak**..... \$16  
Pan seared in a cast iron skillet, then topped with mojo onions, served with yellow rice, black beans & plantains.
- Big Daddy Shrimp and Lobster Chilau**..... \$21  
Key West pink shrimp and locally caught Florida Lobster slowly stewed in tomato sauce flavored with garlic, green pepper and onions. Served with white rice and Cuban bread.
- Boiled Fish n Grits**..... \$14  
This old-school dish is comfort food at it's best. Tender chunks of locally caught fish poached in a hearty broth with potatoes and onions, flavored with lime juice and red pepper, then garnished with hard boiled eggs and grits. Served with Cuban bread.
- Smokin' Mojo Chicken** ..... \$14  
An 8 ounce chicken breast marinated in classic mojo, grilled to perfection, topped with Barbeque sauce, smoked bacon, diced tomatoes, and melted pepper jack cheese. Served with your choice of two sides.

- Key West Dorado** ..... \$17  
Also known as Dolphin Fish or Mahi Mahi, this hearty, firm and flavorful fish is lightly seasoned and broiled, then served with your choice of two sides.
- Bone Island Ropa Vieja** ..... \$12  
This shredded beef stew, in a tomato based sauce, flavored with classic sofrito is served with yellow rice, black beans & plantains.
- Bahama Village Fried Shrimp**..... \$15  
Seasoned, lightly breaded and fried to perfection Key West pink shrimp. Served with our Red n' Sour sauce along with your choice of two sides.
- Mamma Joan's Shrimp and Rice** ..... \$14  
This classic combines the Bahamian staple of Pigeon Peas N' Rice with tender chunks of slowly beer steamed Key West pink shrimp.
- Stock Island Roast Pork**..... \$13  
Our two-step marinating process gives this classic Cuban dish it's explosive flavor. Served with yellow rice, black beans and plantains.
- Fresh Local Yellowtail Snapper** ..... \$17  
Big Daddy Conch's says, "When in Key West do it the way we Conchs do it." Expertly seasoned and fried or broiled to perfection. Served with our Red n' Sour sauce along with your choice of two sides.
- Key West Spicy Shrimp and Linguini**..... \$18  
Key West Pink Shrimp, sautéed with diced tomatoes, red onion, and Cajun spices, in a cream sauce tossed in linguini and garnished with green onions.
- Big Daddy Picadillo** ..... \$11  
Key West's answer to chili, this Cuban ground beef hash is garnished with olives, capers, and raisins. Served traditionally with white rice and Cuban bread.
- Key West Catfish** ..... \$13  
Expertly seasoned and breaded in cornmeal, we serve our tender chunks of catfish with our Red n' Sour sauce along with your choice of two sides. We can also prepare this "Creole" style upon request.
- Stock Island Pork Chop**..... \$15  
This local favorite is mojo marinated, sautéed with onions, and served with yellow rice, black beans and plantains.

**LIVE ENTERTAINMENT!**