

SALADS

Homemade Dressings:

Parmesan Balsamic Vinaigrette, Chunky Bleu Cheese, Ranch, Honey Mustard, Thousand Island, Caesar, and Light Italian.

Hobo's Wedge Salad

Sliced iceberg lettuce, fresh avocado, topped with feta cheese, chopped walnuts and raspberry vinaigrette dressing. **14**

Chef Salad

Fresh turkey and ham, provolone cheese, hard boiled egg, red onions, fresh tomato wedges, grated cabbage and carrots, served over fresh iceberg lettuce. **14.5**

Blackened Mahi Caesar Salad

Fresh Mahi blackened served on a bed of crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and parmesan cheese, served with a boiled egg and garlic bread. **18**

Ahi Tuna Caesar Salad

Fresh Ahi served on a bed of crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and parmesan cheese, served with a boiled egg and garlic bread. **17**

Blackened Shrimp Mixed Bowl

Crispy mixed greens topped with sliced fresh avocado, black bean corn salsa, cilantro salsa, rice of the day, three blend cheese and blackened shrimp. **16**

Grilled Chicken Caesar Salad

Chicken breast grilled served on a bed of crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and parmesan cheese, served with a boiled egg and garlic bread. **14**

Hobo's Caribbean Jerked Chicken Salad

Chicken breast with jerk seasoning served on a bed of fresh mixed greens, carrots, cabbage, peppercinis, vine-ripe tomatoes, homemade black bean corn salsa, served with pita points topped with melted fresh mozzarella and roasted peppers. **15**

Key Largo Lobster and Shrimp Cobb Salad

1/2 Cold water lobster tail and shrimp baked with Cajun seasoning served on a bed of mixed greens with bacon, fresh diced tomatoes, egg, shredded cheddar and bleu cheese crumbles. **22**

APPETIZERS

Conch Ceviche*

A Hobo's Specialty. Tender conch marinated in lime juice with onions, cucumber, tomato and cilantro, served with tortilla chips. **18**

Fried Calamari

Lightly breaded with Italian herbs then golden fried. Served with homemade marinara sauce. **15.5**

Sauteéd Calamari

Pan sautéed in garlic olive oil or marinara sauce. **18**

Conch Fritters

Keys Tradition! Tender Conch tossed with fresh sautéed vegetables - expertly seasoned & lightly fried. Served with Key Lime mustard remoulade. **15**

Escargot Escalliano

Sautéed in garlic butter with scallions, mushrooms, topped with melted provolone cheese. **15**

Island Seafood Sampler

Conch fritters, blackened Mahi Mahi fingers, smoked Wahoo fish dip and coconut shrimp. **22**

Crab Cakes

Hobo's original recipe made with blue crabmeat, baked and served with Key Lime mustard sauce. **21**

Cracked Conch

Tenderized in house then lightly breaded and fried to perfection - served with cocktail and tartar sauces. **15**

Hot Crabmeat & Artichoke Dip

Creamy hot blue crabmeat, artichoke hearts, and roasted bell peppers. Served with toasted pita and cheese semolina bread. **15**

Award Winning Wings

Breaded and crispy tossed in your choice of Buffalo, Cajun, BBQ, Garlic or Sweet Thai Chili. Served with homemade bleu cheese dressing and celery. **(10) 13.9 (20) 24**

Onion Ring Loaf for Two

Served with zesty BBQ sauce for dipping. **12**

Coconut Shrimp

Jumbo shrimp dipped in sweet coconut flakes and cooked to order. Served with coconut and curry raisin sauces. **15**

Roasted Garlic Spinach Dip

Baked with three blend and Parmesan cheese, served with warm tortilla chips. **12**

Wahoo Fish Dip

Smoked Wahoo served with toasted pita points, onions and capers. **17**

Key Lime Conch or Gator

Tenderized in house, pan sautéed, topped with fresh diced tomatoes, scallions, Parmesan cheese, finished with Key Lime butter sauce. **15.5**

SANDWICHES

Sandwiches include a choice of Seasoned Waffle Fries or Cole Slaw (Quesadilla excluded). Substitute House or Caesar Salad add 4. Other substitutions to include baked mac-n-cheese, asparagus, sweet potato fries and fresh veggies are subject to an upcharge.

SEAFOOD

Key Lime Lobster Sandwich

1/2 Cold water lobster tail sautéed with Panko bread crumbs, topped with fresh diced tomatoes, scallions, Parmesan cheese and Key Lime butter sauce. **21**

Blackened Mahi Mahi Quesadillas

Filled with a blend of melted cheeses and homemade black bean corn salsa. Served with diced tomatoes, cherry peppers, shredded lettuce, & fresh cilantro salsa. **18**

Crab Cake Sandwich

Homemade baked crab cake served on a Kaiser roll with Key Lime butter sauce on the side. **17**

Key Lime Fish Sandwich

Lightly dusted then sautéed, topped with tomatoes, scallions, Parmesan cheese and homemade Key Lime butter sauce **18**

Dolphin Reuben

Fresh grilled Mahi Mahi with house cole slaw, melted Swiss cheese & thousand island on grilled deli rye. **18**

Hobo's Fish Sandwich

Choice of fresh grilled, blackened, or fried fish on grilled whole wheat bread with melted American cheese, tomato and house tartar sauce. **17.5**

Baked Mahi Mahi Sandwich

Coated with Italian seasonings and topped with sautéed mushrooms and Key Lime butter sauce. **18**

MM 101 Sandwich

Oven baked fresh Mahi coated with redfish seasoning, topped with roasted peppers, creamed spinach, artichoke hearts and Parmesan cheese, served on toasted ciabatta bread. **18**

Largo Lobster & Shrimp Po' Boy

1/2 Cold water lobster tail and shrimp dusted in Cajun seasoning served on a toasted sub roll with cheddar and Monterey Jack cheeses, sautéed onions, lettuce, fresh tomatoes and Key Lime mustard sauce. **22**

SOUPS

Soup of the Day

Cup... 6 Bowl... 10
Bread Bowl 13

New England Clam Chowder

Cup... 6.5 Bowl... 10
Bread Bowl 13

Bisque of the Day

Cup... 8 Bowl... 12
Bread Bowl 15
(When Available)



*Tuna Tartare

Sushi-grade Ahi yellowfin tuna diced, then mixed with fresh avocado, red onions, scallions, soy and teriyaki sauces. Served with cucumber wasabi sauce, wonton and corn chips. **18**

*Tuna Sesame

Sushi-grade Ahi Tuna pan-seared in olive oil, encrusted with black & white sesame seeds, then sliced, topped with wasabi cream sauce drizzle, served with soy sauce, seaweed salad, ginger and wasabi. **15**

*Tuna Nachos

Sushi-grade Ahi Tuna seared in a cast iron skillet served over wonton chips topped with seaweed salad and sweet Thai chili sauce - finished with a cucumber wasabi sauce. **21**

Jalisco Nachos

Refried beans, shredded cheddar, jalapeños, scallions, Mexican salsa over fresh corn tortilla chips. **11**
(Fajita-style or Chicken, add 3.00)

Shrimp Bruschetta

Jumbo shrimp with fresh basil, tomatoes, olive oil, garlic and peppers, served on toasted 3-cheese semolina bread. **15.5**

Drunken Shrimp

Jumbo shrimp (6) sauteed then tossed in tequila, cilantro and a spicy lemon butter sauce served with extra sauce and garlic bread on the side. **15.5**

STEAK

Philly Cheese Steak

Ribeye shaved in house with sautéed onions, mushrooms & peppers, melted white American cheese served on an Amoroso roll. **18**

N.Y. Strip Steak Sandwich

USDA Prime beef, hand-cut 8oz N.Y. Strip steak served on garlic bread with melted Swiss. Served with tiger sauce & au jus for dipping. **19.5**

Blackened Ribeye Sandwich

Tender ribeye served on toasted garlic bread topped with melted Swiss cheese, mushrooms and onions, served with au jus and creamy horseradish. **19**

CHICKEN

Key Lime Chicken Sandwich

Lightly dusted then sautéed, topped with tomatoes, scallions, Parmesan cheese and homemade Key Lime butter sauce. **15**

Sicilian Chicken Panini

Baked then topped with fresh Bruschetta, melted Parmesan cheese, served on cheese panini bread. **14.5**

Woodrow Chicken Sandwich

Baked with Italian herbs - topped with melted provolone, lightly battered onion loaf, and house BBQ sauce. **14.5**

WRAPS

California Wrap

Ham, turkey, bacon, provolone cheese, Mexican salsa, & sliced avocado wrapped in a flour tortilla. **14**

*Kamikaze Ahi Tuna Wrap

Blackened Ahi Tuna, avocado, lettuce, tomato, wakami salad (seaweed), & homemade cucumber wasabi dressing served in a pressed flour tortilla then drizzled with teriyaki glaze. **17**

BURGERS

Your Way Burger (1/2 lb. Fresh Angus Beef Grilled Your Way) **13.9**

Choice of American, Cheddar, White American, Provolone, or Swiss cheese, sautéed onions, bacon or sautéed mushrooms. (Add 1.00 each)

Greek Isles Lamb Burger (1/2 lb.) **18**

Charbroiled & topped with Greek feta, pepperoncinis, and homemade Tzatziki sauce.

Marino Burger (1/2 lb.) **15.9**

Charbroiled & topped with blue cheese crumbles, cheddar, and bacon.

Sloppy Hobo Burger (1/2 lb.) **16.9**

Served over sautéed mushrooms, and topped with lightly battered onion rings, potato sticks, melted provolone, & cole slaw. Served with a side of house BBQ sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTRÉES

All entrees are served with your choice of fresh vegetables, seasoned waffle fries, rice of the day, creamed spinach, pasta with marinara sauce or baked potato (loaded add 2). Substitute House or Caesar Salad add 4. Other substitutions to include baked mac-n-cheese, asparagus, sweet potato fries and special potato are subject to an upcharge. Pasta dishes are excluded from side options.

SEAFOOD

Fried Whole Yellowtail - delicate and rich, served with homemade tartar sauce and lemon. **MP**

Cracked Conch

Tenderized in house then lightly breaded and fried to perfection - served with cocktail and tartar sauces. **26**

FRESH CATCH OF THE DAY

Coconut Crusted - Covered in fresh coconut, lightly fried, served with homemade curry raisin sauce. **28**

Pan Sautéed - Egg washed, delicately sautéed, finished with Key Lime butter sauce. **28**

Key Lime Style - *Our House Specialty!* Lightly dusted then pan sautéed, topped with fresh tomatoes scallions, Parmesan cheese, and homemade Key Lime butter sauce. **29**

Blackened - Dusted with Cajun seasonings then seared in a cast iron skillet. **27**

Godfather's - Egg washed then sautéed with fresh garlic and white wine, topped with fresh tomato and oregano. Served over a bed of creamed spinach. **29**

Stuffed - Stuffed with seasoned blue crabmeat, finished with garlic herb sauce. **32**

*Prepared with fresh Black Grouper, Yellowtail Snapper or Hogfish – Market Price
Menu prices are for Mahi only.*

Shrimp Hobo

Sautéed jumbo shrimp in butter, garlic, shallots, wine, mushrooms, scallions, & tomatoes, served over pasta, or rice. **24**

Seafood Hobo - The same but prepared with fresh mahi, shrimp and scallops. **28**

Butterfly Jumbo Shrimp

Lightly dipped in Japanese breadcrumbs then golden fried. Served with homemade cocktail and cilantro tartar sauce. **21**

Stuffed Shrimp

Stuffed with seasoned blue crabmeat then baked. Finished with Key Lime peppercorn beurre blanc. **24**

Lobster and Shrimp Louisiana

1/2 Cold water lobster and shrimp pan sauteed tossed in a creamy roasted red pepper sauce with Cajun spices and scallions served over rice. **25**

Blackened Seafood Trio

Fresh Mahi, shrimp and scallops, sautéed with a spicy Cajun seasoning, then topped with a creamy roasted red pepper sauce. **27**

Golden Fried Seafood Combo

Fresh Mahi, shrimp and scallops, calamari and large crispy clam strips served with house made cilantro tartar and cocktail sauces. **33**

Broiled Seafood Combo

Fresh Mahi, shrimp and scallops, and a stuffed 1/2 cold water lobster tail broiled with seasoning, lemon and white wine. Finished with garlic herb sauce. **34**

Twin Broiled Cold Water Lobster Tails

49

Seafood Penne Rigate

1/2 Cold water lobster tail, shrimp and scallops, sautéed with Italian olive oil, fresh tomatoes, basil, garlic, and fresh asparagus tossed in a light tomato cream sauce served over penne pasta. **34**

Penne Primavera

Fresh asparagus, broccoli, zucchini, yellow squash, carrots, peppers and mushrooms tossed in a light garlic and olive oil sauce served over penne pasta. **15**

Seared Sea Scallops

Fresh scallops pan seared to perfection in garlic and olive oil. Other preparations include fried or broiled. **33**

BEEF & CHICKEN

Filet Mignon (8oz)

The iconic cut of beef grilled to perfection. Served with Brandy cream sauce on the side. **MP**

Beef Churrasco

12oz grilled skirt steak served with homemade chimichurri sauce-an aromatic blend of parsley, cilantro, garlic, oregano, vinegar, & olive oil. Topped with our signature onion rings. Suggested with black beans and rice. **39**
Prepared with a 16oz "Big Daddy" Portion **MP**

Steak Au Poivre (14oz)

Premium Angus NY Strip Steak grilled then flambéed in Cognac, finished with a creamy, pepper brown sauce. **39**

Surf & Turf

Choice of premium Angus NY Strip Steak (14oz) or Filet Mignon (8oz) grilled with a choice of cold water lobster tail (6oz) or 6 golden fried shrimp. **MP**

"Jamaican" Me Crazy Chicken

Boneless breast of chicken seasoned with Caribbean jerked spices and baked. Topped with homemade black bean corn salsa, shredded Monterey Jack cheese & a side of sour cream. Served over rice. **22**

Chicken Key West

Breast of chicken encrusted with panko bread crumbs, pan sautéed, then served over pasta finished with a fresh tomato basil cream sauce. **22**

Key Lime Chicken

Lightly dusted then pan sautéed chicken breast, topped with tomatoes, scallions, Parmesan cheese and homemade Key Lime butter sauce. **23**

Chicken Parmesan Dinner

Chicken breast lightly fried topped with provolone cheese and marinara sauce served over pasta. **22**

KIDS

Ages 12 and under ONLY

Mac n Cheese with garlic bread	8
Cheeseburger with waffle fries	9
Spaghetti with marinara sauce and garlic bread	8
Grilled chicken breast and veggies with rice	9
Chicken fingers with waffle fries	9
Shrimp basket with waffle fries	10
Fresh fish basket with waffle fries	10
Hot dog with fries	9
Cheese quesadilla with black beans	7
Grilled cheese with fries	7
Grilled prime NY steak with fries	17.5

ISLAND FARE

Pasta in Paradise

Sautéed mushrooms, scallions, roasted peppers, artichoke hearts, & roasted garlic spinach tossed in a creamy feta sauce. Topped with blackened Mahi Mahi and shredded Parmesan cheese. **24**

Coconut Shrimp Basket

Jumbo shrimp dipped in sweet coconut flakes then cooked to order. Served with coconut and curry raisin sauces. **16**

Key Lime Shrimp

Jumbo shrimp encrusted with Japanese breadcrumbs, pan sautéed, topped with fresh diced tomatoes, scallions and Parmesan cheese then finished with Key Lime butter sauce, served over rice. **24**

Fresh Fish, Shrimp, or Clam Basket

Golden fried and cooked to order. Served with seasoned waffle fries, house cocktail & cilantro tartar sauces. **16**

SPECIALTY FARE

Shrimp Risotto

Jumbo shrimp sautéed with mushrooms, then tossed in a creamy cheese sauce served over homemade risotto. **24**

Lobster Mac-n-Cheese

Whole cold water lobster tail medallions sautéed, then tossed in a creamy Alfredo cheese sauce, finished with Parmesan cheese. **39**

Tuna Steak Dinner

Your choice: grilled, blackened, or seared (pan sauteed in garlic and olive oil). Served with seaweed salad, ginger, wasabi paste and soy sauce. **28**

Grouper Lorenzo

Fresh black grouper pan sautéed, topped with a sautéed crab cake, finished with Key Lime butter sauce. **MP**

SIDES

Black Beans & Rice	4
Rice of the Day	4
Creamed Spinach	4
Seasoned Waffle Fries	5
Fresh Vegetables	6
Asparagus	6
Sweet Potato Fries	6
Loaded Baked Potato	6
Baked Mac -n- Cheese	6

Add \$.50 for homemade dressing dipping sauce.

DESSERTS

Key Lime Pie

A classic homemade treat made with a mild Key lime custard filling nestled in a buttery graham cracker crust, served with a dollop of whipped cream and a lime zest garnish. **7**

Candy Walnut Apple Pie à la mode

Baked with a crispy buttery crust and creamy apple filling! Served warm with vanilla ice cream. **9**

Death by Chocolate

The ultimate chocolate fudge cake! **9**

Hot Decadent Brownie à la mode

Rich fudge brownie with a drizzle of white chocolate icing, and finished with Belgian white & milk chocolate curls. Served warm with vanilla bean ice cream, dutch chocolate syrup, and whipped topping. **7.5**

Peach Melba for Two

House Specialty! Peaches, raspberry sauce, vanilla ice cream, house special syrup, all topped with whipped cream. **12**