









STARTERS

FRIED CALAMARI

Lightly tossed in our signature breading and fried to perfection. Served with our signature Cajun aioli.

SHRIMP AND CRAB DIP

Freshly made with chunks of crab and shrimp. Served with warm tortilla chips and a lemon wedge.

CRAWFISH BOULETTES

We take the classic Cajun trinity and blend it with Cajun seasoning, crawfish tail meat and rice. We then hand bread them and deep-fry to perfection. Served with house-made Cajun aioli.

SEAFOOD CHOWDER

A hearty combination of vegetables, bacon, shrimp, clams and potatoes in a creamy broth and topped with spicy chicharrón crumbles.

CRAWFISH & SHRIMP ETOUFFEE

A thick stew, seasoned to perfection and full of delicious, plump crawfish and shrimp. Served over fried green tomatoes.

OYSTERS

OYSTERS YOUR WAY

Half or full dozen. Raw or steamed. Served with a lemon wedge, horseradish and cocktail sauce.

CHARBROILED

One dozen oysters grilled in our signature garlic herb butter and finished with fresh Parmesan.

SANDWICHES

PO'BOYS

Our traditional Cajun sandwich with your choice of fried seafood and topped with lettuce, tomatoes and a pickle. Served with our signature Cajun aioli.

Shrimp | Oysters | Grouper

*** Your choice of one per order ***

GREENS

KEITH'S SIGNATURE SALAD

A mix of fresh greens tossed with tomatoes, cucumbers, cheese blend, onions and house-made Old Bay® seasoned croutons. Served with your choice of dressing.

Add Blackened Chicken Add Blackened Shrimp

FRIED SEAFOOD

SEAFOOD BASKET

All Seafood Baskets are tossed in our signature breading and fried to perfection. Served with coleslaw, fries and our house-made pier sauce.

Shrimp | Oysters | Grouper

*** Your choice of one per order ***

KEITH'S BY THE POUND

FRESH SEAFOOD

Tossed in your choice of our signature sauces: Keith's Cajun mud butter or garlic herb butter.

Black Mussels | Canaveral Shrimp | Clams | Crawfish | Dungeness Crab Green Lip Mussels | Lobster | Snow Crab | Scallops on the Half Shell

*** MP indicates item is Market Price ***

ADD-ONS

Corn on the Cob Red Bliss Potato Andouille Sausage

SIGNATURE COCKTAILS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

HURRICANE

Light and dark rum mixed with lime juice, grenadine and passion fruit puree.

MANGO HURRICANE

Mango and dark rum mixed with orange juice, mango puree and grenadine.

BAYOU BERRY BREEZE

Blueberry lemonade rum, lemon-lime soda, sour mix and Blue Curaçao.

VOODOO BUCKET

Made with four shots of rum! Banana, coconut, pineapple and mango rum mixed with tropical juices. Served over ice in a 32 oz souvenir bucket.