

## Specialty Drinks

**Pain Removers** A Monty's classic blend of Virgin Island Dark Rum, pineapple & OJ. With a touch of coconut #1 #2 #3 **14**

**Bahama Mama** Captain Morgan Spiced Rum, Don Q Coconut Rum, pineapple, OJ, & a dash of grenadine **16**

**Tropical Mule** KetelOne Vodka, muddled cucumber, mango, & ginger beer **15**

**Just a Splash** Tanqueray Gin, muddled cucumber & lemon topped with club soda **14**

**Mamacita** The perfect balance of Don Q Rum & Rumhaven Coconut Rum, a hint of banana with cranberry & pineapple **14**

**Mai-Tai** A tiki bar classic with Don Q Cristal, Reserva 7, orange curacao, lime juice, & orgeat **16**

**Perfect Paloma** Light & refreshing Dulce Vida grapefruit tequila, lightly sweetened, & topped with club soda **14**

**Ziggy's Old Fashioned** Zacapa No.23 Rum, lightly sweetened with a touch of bitters **15**

## Mojitos

**The OG** Don Q Rum, fresh mint, soda & lime **13**

**Loco Coco** Don Q coconut rum, pineapple, coconut cream, mint, soda, & lime **14**

**Guava-Vera** Don Q Rum, guava, mint, soda, & lime **14**

**Watermelon Sugar** Don Q Rum, watermelon, mint, soda & lime **14**

**Crazy for You** Don Q Rum, passion fruit, mint, soda, & lime **14**

## Margaritas

**Monty's** House Silver tequila, agave, & lime juice **13**

**The Heat** El Puebla jalapeno infused tequila, agave, lime juice & tajin rim **14**

**Rosarita** Don Julio Blanco, sparkling Rose', agave, & lime juice **15**

**Mezcalina** Monte Alban Mezcal, muddled cucumber, agave, lime, splash of pineapple & tajin rim **14**

**La Passion** El Puebla Repo tequila, passion fruit, agave, lime, & a tajin rim **15**

## Draft Beer

**Domestic Glass 6 / Pitcher 20**

Michelob Ultra Miller Lite Yuengling Blue Moon

**Import & Local Glass 7 / Pitcher 26**

Stella Artois - Pilsner Modelo Especial - Mexican Lager  
Wynwood La Rubia - Blonde Ale Sierra Nevada Hazy Little Thing- IPA  
Kona Big Wave - Golden Ale Lagunitas - IPA  
Funky Buddah Floridian - German-style Wheat Golden Road Mango Cart - WheatAle

**Rotating Line** - Ask your server!!

**Monty's Pirate Lager \$5**

## Bottle Beer

**Domestic 6**

Budlight Miller Lite Coors Light

**Import 7**

Corona Heineken Presidente  
Red Stripe Modelo Negra Clausthaler N/A

**Seltzer 7**

Happy Dad

# Monty's

COCONUT GROVE

## Happy Hour

Monday through Friday

4:00 PM to 7:00 PM

\*\*\*Excluding Holidays\*\*\*

\$8 Pain Removers, \$7 House Margarita, House Mojito, & Frozen Cocktails  
\$6 Chardonnay, Sauvignon Blanc, Cabernet, & Merlot  
\$7 Well Drinks, \$10 Specialty Drinks, \$6 Import & Local Draft Beers, \$5 Domestic Drafts

## Frozen Cocktails

Made with fresh fruits and juices \$12

### Piña Colada

Island rum blended with Coconut Milk, Fresh Coconut and Pineapple topped with Island Dark Rum

### Rum Runner

Better than the Original from Islamorada's Famous Tiki Bar!  
Light and Dark Rum, Blackberry and Banana Liqueur, Fresh Pineapple and OJ, topped with 151 Proof Rum

### MiamiVice

The best of both worlds, Piña Colada and Rum Runner Mixed

### Lime Margarita

Silver Tequila, Housemade simple Syrup blended with fresh Lime Juice

### Frose'

Frozen Rose' lightly sweetened and blended to perfection

Mango, Strawberry, Guava, or Passion Fruit \$1

**Virgin Piña Colada \$6**

## Sparkling Cocktails

**Elderflower Fizz** Pinky's up! Prosecco with Elderflower, a splash of soda, garnished with mint & orange **14**

**Rose French 75** Our spin on a classic. sweetened sparkling rose, Tanqueray Gin with a twist of lemon **14**

**Aperol Spritz** Aperol, Prosecco & a splash of soda **15**

## Wines by the Glass

**Rose', Moulin de Gassac**, Languedoc, France

**Sparkling Rose, Wycliff**, California

**Prosecco, Santa Marina**, Veneto, Italy

**Chardonnay, Line 39**, Monterey, California

**Sauvignon Blanc, Matua**, Marlborough, New Zealand

**Pino Grigio, Torresella**, Venice, Italy

**Red Blend, Sella Antica**, Tuscany, Italy

**Malbec, Vive'**, Mendoza, Argentina

**Pinot Noir, Skyside**, Sonoma Coast, California

**Cabernet Sauvignon, Clos du Bois**, California

Glass	Bottle
13	46
13	46
13	46
13	46
13	46
13	46
14	52
14	52
14	52
14	52

## Sangria

**Red or White** with apricot brandy, triple sec, mixed fruits

**Sparkling Rose, Wycliff**, California

Glass	Bottle
13	32
14	34

## Wines by the Bottle

**Caymus Conundrum, (Red or White)** Napa Valley, California

**Pinot Grigio, Santa Margherita**, Trentino-Alto Adige, Italy

**Sauvignon Blanc, Cloudy Bay**, Marlborough, New Zealand

**Cabernet Sauvignon, Scarlet Vine**, Valle del Maipo, Chile

**Champagne, Veuve Cliquot Ponsardin**, Reims, France

**Rose', LaJolie Fleur**, Meditteranee, France

Bottle
52
69
74
56
180
54

## Soft Drinks

Pepsi, Diet, Starry, Dr Pepper, Ginger Ale, Lemonade & Iced Tea **4**

Bottled Water & Perrier **5**

**Join Us for Brunch  
Saturday & Sunday  
11:30am to 3:00pm**

Make sure to have your parking ticket **VALIDATED**  
Complimentary up to **3 hours** in **LOT 72**

\*\*\*All food and beverage purchases are subject to an automatic, mandatory 19% service charge\*\*\*

## Soups

**Clam Chowder** New England Style, plenty of clams, cream, bacon, potato & onion. Cup **6** - Bowl **8**

**She Crab Soup** Blue Crab, cream, sherry. Cup **7** - Bowl **9**

**Lobster Bisque** Lobster in a homemade cream base Cup **8** - Bowl **10**

## Raw Bar

**Gulf Oysters** Cocktail & Mignonette Half Dozen **18** Dozen **32**

**Middle Neck Clams** Served with cocktail sauce Half Dozen **8** Dozen **15**

**Tuna Tartar** Yellow fin tuna tossed in a Monty's recipe sauce, mix with cucumber, red pepper, scallions & cilantro, topped with fresh dice avocados **18**

**Seafood Ceviche** Mahi, shrimp & octopus marinated in a Caribbean lime vinaigrette with onions, avocado & corn **18**

**Peel & Eat Shrimp** ½ lb chilled shrimp with Old Bay **16**

**Rockefeller Oysters** Baked & topped with creamy spinach & gratin Parmesan cheese **18**

**Seafood Tower** 4 stone crabs, 6 oysters, 6 clams, 10 peel & eat shrimp, ½ lbs snow crab cluster & seafood ceviche **MP**

## Seafood Appetizers

**House Smoked Fish Dip** Apple-wood smoked Mahi & Wahoo, celery, carrots, & tortilla chips **15**

**Conch Fritters** Fried conch in spicy batter, cocktail & tartar **16**

**Crab Cake Sliders** Lightly breaded lump crab meat fried & topped with citrus slaw, onion, & spicy mustard sauce **19**

**Mahi Fingers** Crispy breaded Mahi served with tartar sauce **15**

**Coconut Shrimp** Coconut battered, orange marmalade **14**

**Calamari** Served with a house made marinara sauce **17**

**Grilled Octopus** Charred octopus served with garbanzo salad, topped with house made chimichurri **18**

**Crispy Crab Cakes Bites** Seasoned lump crab meat served with our famous spicy mustard sauce **16**

## Snacks

**Ham Croquetas** (5) Served with pink sauce **9**

**Yucca Fries** Served with a cilantro dip sauce **9**

**Fried Pickles** Breaded pickles server with homemade cilantro sauce **10**

**Curly Fries** Brick of seasoned curly fries, perfect for sharing **12**

**Mozzarella Sticks** Breaded mozzarella, house made marinara **11**

**Truffle Fries** Shaved Parmesan cheese with a kalamata olives aioli **9**

**Chicken Strips** Breaded & fried, BBQ & honey mustard **14**

**Chicken Wings** 10pcs. Buffalo or BBQ **14**

**Gator Bites** Seasoned & breaded gator bites served with chipotle mayo **19**

**Guacamole & Chips** Made to order, mild, medium, or spicy **15**

**Nachos** Cheese, jalapeños, sour cream & pico **15**

Add: Grilled Chicken **4** Guacamole **2** Steak **6**

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# Monty's

COCONUT GROVE

## Seafood

**Fish & Chips** Beer battered cod served with tartar, fries & slaw **24**

**Fried Shrimp** Lightly battered shrimp with cocktail, tartar, fries & slaw **25**

**Grilled Shrimp** Served with red peppers, rice & beans **25**

**Mahi Mahi** Grilled, fried or blackened, mango salsa, beans & rice **26**

**Salmon** Grilled salmon fillet, served with our signature mango salsa, accompanied with Jasmine rice & asparagus **28**

**Grouper** Crispy grouper fillet, served with rosemary red skin potatoes & tartar sauce **29**

**Seafood Rice** Paella style. Yellow rice, cooked with lobster broth, topped with calamari, fish, clams, crawfish, scallops & shrimp **32**

**Cazuela de Mariscos** Cod, shrimp, clams & bay scallops cooked in a House made Criolla sauce, jasmine rice **32**

**Lobster & Shrimp Risotto** Served with sautéed mushrooms, white wine with Parmesan cheese, topped with crispy onions **34**

**Lobster & Shrimp** Grilled Florida lobster tail & shrimps served with butter, salad & a choice of a side **59**

**Whole Fish** Citrus marinated & lightly breaded, rice & beans **MP**

**Lobster Thermidor** Fresh Whole Maine lobster cut in half stuffed with sautéed mushrooms, lobster & shrimp, creamy Parmesan sauce, & gratin provolone cheese on top. Served with smashed garlic baby potatoes **MP**

## Florida Stone Crabs

Harvested off the Florida Keys these claws are as fresh as it gets!

Our fishermen only take one claw from each crab making them one of the most sustainable foods you can eat. They're steamed on the boat and put on ice before being brought directly to us. Slightly sweet, paired perfectly with a great glass of wine or the right cocktail.

## Tacos

**Baja Fish Tacos** Mahi, citrus slaw, chipotle mayo, & queso fresco **19**

**Baja Shrimp Tacos** Citrus slaw, chipotle mayo, & queso fresco **18**

**Octopus Tacos** Grilled onions, paprika potatoes, lettuce, & cilantro sauce **19**

**Chicken Tacos** Lemon garlic grilled chicken, queso fresco, pico, & chipotle mayo **18**

**Impossible Tacos** Sautéed mushrooms, avocado sauce, queso fresco & pico de gallo **18**

**Steak Tacos** Sautéed with red peppers & onions, avocado crema & cilantro **20**

**Ahi Tuna Tacos** Seared & blacked tuna, fresh avocado mango salsa, topped with sweet teriyaki & chipotle mayo **22**

## Pasta

**Alfredo** Fettuccine pasta in a creamy Alfredo sauce **18** Add: Chicken **6** Shrimp **7** Salmon **12**

**Seafood** Shrimp, scallop, & clams, cooked in a house-made marinara sauce. Served over al dente fettuccine topped with fresh basil **28**

**Lemon Garlic Shrimp** Fettuccine tossed with sautéed shrimp in garlic, butter, white wine, & freshly squeeze lemon **21**

**Cajun** Fettuccine tossed in a homemade Cajun white sauce, sautéed onions, red bell pepper & sausage **19** Add: Grilled chicken **6** Grilled Shrimp **7**

**Lobster Mac & Cheese** Al dente macaroni mixed in a blend of provolone, Parmesan cheese & chunks of fresh Florida lobster. Topped with toasted breadcrumbs **34**

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

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## Salads

**Classic Caesar** Romaine, shaved Parmesan, garlic herb croutons **14**

Add: Grilled Chicken **7** Shrimp **8** Mahi **10** Salmon **12** Steak **12**

**Latin Chopped** Salad mix, grilled chicken, queso fresco, plantains, grilled corn, avocado, salsa & cilantro dressing **18**

**Watermelon Salad** Grilled or blackened shrimp, mixed greens dressed in a balsamic vinaigrette, topped with watermelon sprinkled with tajin, goat cheese, red onions, tomatoes, & walnuts **20**

**Seared Tuna** Choice of blackened or sesame crusted yellowfin tuna. Salad mix with mango, red pepper, chopped peanuts & ginger dressing **20**

**Poke Bowl** Diced Tuna, jasmine rice, carrots, cucumber, sesame seeds, chipotle mayo & sweet chili soy sauce **19**

**Seafood Salad** Shrimp, Crab & Lobster salad served over Romaine lettuce, tomatoes, carrots, cucumber, black olives, key lime dressing **21**

**Salmon & Quinoa** Quinoa mix, carrots, red pepper, cilantro, & avocado, tossed in a red wine vinaigrette, topped with crusty salmon bites **20**

## Sandwiches

**Mahi Sandwich** Grilled or blackened, tartar, lettuce, tomato, onion **19**

**Chicken, Bacon, Avocado** Swiss cheese, lettuce, tomato, herb mayo **17**

**Crispy Chicken Sandwich** Battered chicken breast, spicy mayo, pickles, lettuce, pickled red onions, & garlic aioli **17**

**Minuta Sandwich** Snapper perfectly seasoned & lightly breaded. Lettuce, tomato, red onions, & tartar sauce. Served with potato sticks **17**

**Pan con Bistec** Butter toasted hoagie bread, pink sauce spread, lettuce, & tomatoes, seared mojo skirt steak caramelized onions, topped with potatoes sticks **18**

**Seafood Roll** Shrimp, crab & lobster salad, Romaine lettuce, diced tomatoes, onion & celery **21**

## Burgers

**American Burger** American cheese, mayo, lettuce, tomato, onion, & pickle **16**

**Swiss Mushroom Onion Burger** Herb mayo, lettuce, tomato, & onion **17**

**BBQ Bacon Burger** BBQ sauce, cheddar, bacon, lettuce, tomato, & onion **17**

**Impossible Burger** American cheese, mayo, lettuce, tomato, onion, & pickle **18**

**Monty's Burger** Bacon marmalade, grilled queso fresco, ranch coleslaw, tomatoes, & red onions **18**

### Try our new Mayhem Burger

5lb Angus Beef seasoned with Cajun spices & topped with pico de gallo, jalapeno, bacon marmalade, lettuce, tomatoes, provolone sauce, chipotle mayo, ketchup, spicy mustard, BBQ, fried onions, & potato sticks. Accompanied by Monty's curly fries **MP**

## Grill

**NY Steak** 12oz steak & rosemary potatoes, topped with garlic butter **32**

**Roasted Chicken** Baked quarter chicken served with mojo yuca, Caribbean rice & beans **21**

**BBQ Ribs** Fries, corn & slaw - Half Rack **18** Full Rack **26**

## Sides

**Steamed Broccoli** **6**

**Corn on the Cob** **6**

**Tostones** **6**

**Sweet Potato Fries** **6**

**Side Caesar Salad** **6**

**Sweet Plantains** **6**

**Asparagus** **7**

## Kids

**Hot Dog** **7**

**Grilled Cheese** **8**

**Cheeseburger** **8**

**Grilled Chicken** **8**

**Chicken Fingers** **8**

**Fish Fingers** **8**

**Kid Steak** **12**

**Kid Pasta** **10**

## Desserts

**Key Lime Pie** **9** Our Award Winning Key West Recipe... tart & delicious!

**Ice Cream** **8** Vanilla, Chocolate, & Coconut

**Coconut Flan** **9**

**Fried Cheesecake** **11**

**Brownie à la mode** **12**