KIDS MENU

All meals for kids 10 and under include entrée, chips or fruit, and beverage			
Peanut Butter Jelly	\$ 6		
Ham or Turkey Sandwich	\$ 6		
Grilled Cheese	\$ 6		
Macaroni & Cheese	\$6		
Chicken Fingers	\$ 6		
Fried or Grilled Shrimp	\$ 6		
(For adults, side and drink not included)			

Granny Mutt's Blueberry Squares vanilla ice cream & warm blueberry compote; a Kelley family trace	\$5 lition
Cecile's Caramel Pie homemade caramel filling in an oreo cookie crust	\$5
Key Lime Martini key lime pie served in a martini glass	\$5
Banana Delight what banana pudding wants to be when it grows up	\$ 5

BEVERAGES

SWEETNESS

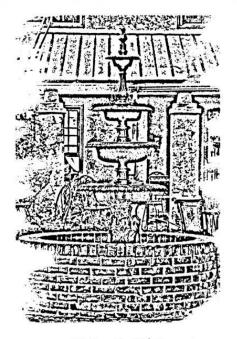
iced tea & coffee	\$1
coke, diet coke, coke zero, sprite, lemonade	\$2
domestic beer	\$3
imported beer	\$4
wine	glass \$6
	bottle \$21/\$28



Labor Day-March 1st
Mon – Sat: 11:30-3pm
Fri & Sat 5:30-9pm
March 1st – Labor Day
Mon – Sat: 11:30-3pm and 5:30-9pm
Closed on Sundays

Contact us about on & off site catering

kelley's
Courtyard Café



19 South 3rd Street Fernandina Beach, FL 32034 (904) 432-8213

SOUPS & SALADS		SANDWICHES and WRAPS	
She Crab Soup	\$4/\$5	All sandwiches served with your choice of Mom's coleslaw, Sun Chips, mixed greens, or black beans & rice x-tra sauces \$.50	
Soup of the Day	\$3/\$4	Turkey Club	\$12
Allie's Salad baby spinach, tart apples, golden raisins, and honey toasted	\$ 6	Boars Head turkey, guaca-mayo, fresh lettuce, sliced tomato, pepper jack cheese and applewood bacon on wheatberry bread	
almonds tossed in a poppy seed vinaigrette		The Steak Wrap A greasy, street vendor-style guilty pleasure of seasoned sirloin	\$12 steak
All American our mixed lettuces, sliced tomatoes, chopped bacon, cheddar	\$6	Vidalia onions, American cheese and homemade ranch dressing garlic herb tortilla	
cheese and your choice of homemade dressings on the side		Mahi Mahi Mahi grilled mahi, cilantro-lime aioli, lettuce, tomato on a kaiser roll	\$12
Mandarin Chopped Salad edemame, crisp vegetables, mixed lettuce, mandarin oranges,	\$6	Shrimp Po'boy	\$12
cashews, tossed in our ginger-soy vinaigrette		1/3 pound of fried shrimp, roasted red pepper remoulade,	Ψ12
Caesar Salad	\$6	lettuce, tomato on a toasted hoagie roll	
our mixed lettuces, parmesan cheese, garlic & dill croutons, and creamy caesar dressing		Tofu Wrap grilled tofu, edemame, broccoli, carrots, mandarin oranges, cashews, wrapped in a garlic herb tortilla	\$12
APPETIZERS		Fried Green Tomato Sandwich	\$12
Fried Green Tomatoes with roasted red pepper remoulade and tropical fruit salsa	\$6	roasted red pepper remoulade, pepper jack cheese, lettuce and tropical fruit salsa on a kaiser roll	ıd
Spinach and Artichoke Dip	\$ 6	ENTREES	
with garlic and rosemary roasted pita		Tortilla Crusted Mahi Mahi	\$19
Rose's An-Believable Veggie Egg Rolls a downtown Farmer's Market favorite! served with our	\$6	served over black beans & rice with tropical fruit salsa and a lemon butter sauce	
ginger-soy dipping sauce Hummus	\$6	Seafood Enchiladas mahi mahi and fresh shrimp, stuffed in corn tortillas,	\$22
with garlic and rosemary roasted pita	φO	topped with fire roasted red pepper cream and queso blanco	
Fried Oyster Appetizer fresh oysters served with our lemon jalapeño aioli	\$10	Creole Shrimp & Sausage Pasta fresh local shrimp with sweet peppers, andouille	\$22
Pan Seared Crab Cake	\$10	sausage and rotoni pasta in a creamy Creole sauce	
served with a fried green tomato, finished with roasted red pepper remoulade and tropical fruit salsa		Fried Shrimp & Oyster Combo served with jalapeno collard greens, cheesy stone-ground	\$24
Barbeque Shrimp	\$10	grits, cocktail sauce and lemon jalapeno aioli	_
Fernandina's finest, grilled with pepperoncinis and topped with our caramelized onion and applewood bacon barbeque sauce		Blue Cheese Crusted Filet Mignon topped with blackberry jus, served with buttermilk mashed potatoes and roasted vegetables	\$26
Crawfish Fritters Cajun battered crawfish served with lemon jalapeño aioli and Mom's coleslaw	\$10	Blue Plate Special ask your server about today's blue plate special	\$14
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^{*}Consumer information: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness