

OLD TAVERNIER

Restaurant-Lounge



DINE IN OR TAKE OUT

MM 90.3 OCEANSIDE

OPEN DAILY AT 4:00 PM

305-852-6012

WWW.OLDTAVERNIER.COM

Soups & Salads

SOUPS DU JOUR		CUP 3.95	BOWL 5.95	
ANTIPASTO SALAD	8.95	GREEK SALAD WITH LETTUCE	8.95	
CAESAR SALAD	6.95	HOUSE SALAD	3.95	
AUTHENTIC GREEK SALAD		FOR 1 6.95	FOR 2 12.95	FOR 4 21.95
TOMATO, CUCUMBER, GREEN PEPPER, ONION, FETA, KALAMATA OLIVES, OREGANO & GREEK EXTRA VIRGIN OLIVE OIL.				
SALAD DI LUNA				11.95
SPINACH, GOAT CHEESE, SUN DRIED TOMATOES, WALNUTS & A THREE BERRY DRESSING.				
SPINACH & AVOCADO		RED ONION, MUSHROOMS & A LEMON FETA VINAIGRETTE.		12.95

Appetizers

CREVETTES & COQUILLES ST. JACQUES	15.95
SAUTEED SCALLOPS, SHRIMP & MUSHROOMS BAKED WITH CHEESE & BEURRE BLANC.	
BLACKENED SHRIMP COCKTAIL	14.95
BLACKENED SHRIMP, HOMEMADE SALSA, AVOCADO & ROASTED TORTILLA CHIPS.	
OYSTERS ½ DOZEN *	
MOSCOW - CHILLED OYSTERS SERVED WITH HORSERADISH SOUR CREAM & CAVIAR.	15.95
ROCKEFELLAR - BROILED WITH GARLIC, SPINACH AND MOZZARELLA.	15.95
MUSHROOM NEPTUNE	13.95
CRAB MEAT & MUSHROOMS BAKED IN CHEESE & BEURRE BLANC.	
SEARED AHI TUNA *	11.95
A HOUSE SPECIALTY! SERVED WITH CREOLE & LIME MUSTARD SAUCE.	
BEEF TIPS	14.95
SERVED IN YOUR CHOICE OF HONEY JALAPEÑO OR MUSHROOM BURGUNDY.	
SMOKED SALMON	14.95
CHOPPED EGG, RED ONIONS, CAPERS, HERBED MAYONNAISE & BAGUETTE SLICES.	
BAKED BRIE	13.95
SERVED WITH ALMONDS, FRESH FRUIT, LINGONBERRY GLAZE & BAGUETTE SLICES.	
BEEF CARPACCIO *	11.95
THINLY SLICED RAW SIRLOIN SERVED WITH OLIVE OIL, CAPERS, RED ONION, HERB MAYONNAISE & BAGUETTE SLICES.	
BUFFALO MOZZARELLA CAPRESE	12.95
SERVED WITH TOMATOES, FRESH BASIL & BALSAMIC VINAIGRETTE.	
FRIED CALAMARI	12.95
SERVED WITH MARINARA SAUCE & LEMON WEDGES.	
SAUTEED ESCARGOT	9.95
SAUTEED WITH MUSHROOMS, TOMATOES & SCALLIONS IN A CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES & TOAST POINTS.	
THREE CHEESE FILO	9.95
FETA, RICOTTA & CREAM CHEESE IN A TRIANGLE FILO & BAKED.	
SPANAKOPITA	9.95
SPINACH, FETA CHEESE IN FILO & BAKED.	
GARLIC ROLLS	3.95

Pasta

FETTUCCHINI ALFREDO	15.95	EGGPLANT PARMESAN	15.95
WITH HAM & SCALLIONS		OVER SPAGHETTI	
TORTELLINI ALA CREAM	15.95	BAKED ZITI WITH MEAT SAUCE	15.95
LASAGNA	15.95	MANICOTTI or STUFFED SHELLS	14.95
PASTA CHOICES: ANGEL HAIR, PENNE, SPAGHETTI OR LINGUINI			14.95
SAUCE CHOICES: TOMATO SAUCE, MEAT SAUCE, SAUSAGE, MEATBALLS OR GARLIC BUTTER			

Bring your own catch & we will prepare it anyway you like!

19.95 PER POUND PER PERSON

Seafood

SEAFOOD PASTA GORGONZOLA OR TOSCANA	36.95
CLAMS, MUSSELS, SHRIMP, SCALLOPS, FISH & A HALF LOBSTER TAIL OVER LINGUINI.	
SCALLOPS DE PROVENCE	30.95
SAUTÉED WITH MUSHROOMS, TOMATOES, SCALLIONS & GARLIC IN A SHERRY LEMON BUTTER CREAM SAUCE. SERVED WITH RICE & SEASONAL VEGETABLES.	
WHOLE YELLOWTAIL GREEK STYLE	30.95
PAN SEARED WITH OLIVE OIL, OREGANO & LEMON. RICE & SEASONAL VEGETABLES.	
FRESH CATCH OF THE DAY: CHOICE OF PREPARATION	28.95
BLACKENED, MENIEURE, MEDITERRANEAN OR PROVENÇAL WITH RICE & SEASONAL VEGETABLES.	
SHRIMP SCAMPI	25.95
SAUTÉED WITH GARLIC AND SCALLIONS IN A LEMON BUTTER WHITE WINE SAUCE OVER PASTA.	
CHICKEN & SHRIMP AL MARE	25.95
IN A WINE, SHALLOT, CREAM SAUCE SERVED OVER PASTA.	
POACHED PINK PEPPERCORN DILL SALMON	28.95
IN A KEY LIME DILL COULIS. SERVED WITH RICE & VEGETABLES.	
BLACKENED SEARED YELLOWFIN TUNA STEAK *	27.95
SERVED WITH WASABI, HOISIN GLAZE, GINGER, RICE & VEGETABLES.	
SHRIMP MARINARA	24.95
SAUTÉED WITH GARLIC, MUSHROOMS AND SCALLIONS IN TOMATO SAUCE OVER PASTA.	
VONGOLE	24.95
LITTLENECK CLAMS SAUTÉED IN MUSHROOMS, SCALLIONS & TOMATO OVER CAPPELLINI.	

Steak & Chicken

SURF & TURF *	49.95
FILET MIGNON IN BURGUNDY SAUCE & LOBSTER TAIL IN BEURRE BLANC. SERVED WITH MASHED POTATOES & VEGETABLES.	
FRENCHED RACK OF LAMB *	35.95
SERVED WITH AN OLIVE OIL LEMON & OREGANO GLAZE. SERVED WITH RICE & VEGETABLES.	
OSSO BUCCO	35.95
BRAISED VEAL SHANK IN AU JUS WITH MASHED POTATOES & VEGETABLES.	
FILET MIGNON *	35.95
CHARBROILED WITH BURGUNDY SAUCE WITH MASHED POTATOES & VEGETABLES.	
PETIT FILET WITH SHRIMP *	32.95
IN BURGUNDY SAUCE & SHRIMP IN BEURRE BLANC WITH MASHED POTATOES & VEGETABLES.	
ROASTED PRIME RIB *	29.95
SERVED IN AU JUS SAUCE WITH BAKED POTATO & VEGETABLES.	
NEW YORK STRIP au POIVRE *	33.95
IN A BRANDY GREEN PEPPERCORN DEMI GLAZE WITH MASHED POTATOES & VEGETABLES.	
VEAL PICCATA	25.95
PAN SEARED VEAL CUTLET IN A CAPER & LEMON SAUCE SERVED WITH ANGEL HAIR PASTA.	
VEAL PARMESAN	22.95
BREADED VEAL CUTLET BAKED IN MOZZARELLA & TOMATO SAUCE OVER PASTA.	
CHICKEN FLORENTINE	20.95
PAN SEARED BREAST OF CHICKEN TOPPED WITH SAUTÉED SPINACH, MUSHROOM & SHALLOTS. BAKED WITH MOZZARELLA & TOPPED WITH BEURRE BLANC. SERVED WITH RICE & VEGETABLES.	
CHICKEN PARMESAN	17.95
BREADED CHICKEN BREAST BAKED IN MOZZARELLA & TOMATO SAUCE SERVED OVER PASTA.	

Children's Menu

MEATBALL PARMESAN SUB	9.95
ITALIAN SUB	9.95
FRESH FISH FINGERS – SERVED WITH FRENCH FRIES.	11.95
CHICKEN FINGERS – SERVED WITH FRENCH FRIES.	8.95
CHOICE OF PASTA – STUFFED SHELLS, MANICOTTI OR SPAGHETTI.	7.95

DINNERS SERVED WITH YOUR CHOICE OF SOUP OR HOUSE SALAD

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

Pizza To Go

	SMALL	MEDIUM	LARGE
CHEESE	13.00	15.00	17.00
TOMATO BASIL	16.00	18.00	20.00
VEGETARIAN	17.00	19.00	21.00
DELUXE	18.00	20.00	22.00
MEAT LOVERS	18.00	20.00	22.00

TOPPINGS:

BASIL, BLACK OLIVES, FRESH TOMATOES, GARLIC, GREEN PEPPERS,
ONIONS, JALAPEÑOS, MUSHROOMS, PEPPERONI,
SAUSAGE, SPINACH, SCALLIONS, PINEAPPLE
\$1.50 EA.

ANCHOVIES, BACON, GROUND BEEF, MEAT BALL,
BELL PEPPERS, HAM, SUN DRIED TOMATOES,
ARTICHOKE, BROCCOLI, EXTRA CHEESE, GREEN OLIVES
\$2.50 EA.

ALFREDO SAUCE, CHICKEN, GOAT CHEESE, RICOTTA
\$5.00 EA.

5 SHRIMP \$10.00

A \$3.00 CHARGE IS ADDED FOR DINE-IN PIZZA.



Since opening our doors in 1988, Old Tavernier Restaurant has been a home away from home for all of us in the Upper Keys.

Locals and tourists alike are still coming for fresh seafood, prime steaks, chicken, lamb, homemade Italian and Greek Cuisine, or just great pizza in the bar. Everything is and has been homemade from the bread to the desserts. Even our extra-virgin olive oil is from the family's own olive groves in Southern Greece.

Those who were toddlers when we opened now have babies of their own, still stop in to say "hello!" and get a taste of their childhood.

Geoffrey Tomb wrote, "Scatter my ashes at Old Tavernier. But first, may I have one last meal?" We aren't asking for your ashes, but we will always invite you back for another meal.