



Welcome to
Kaya Island Eats.
A true island experience.
Our vibe is relaxed
and casual.
Our gourmet food is
freshly prepared and
often described as a fusion
of Caribbean, Polynesian
and Asian flavors.
From our fresh seafood,
Angus meats, homemade
sauces and innovative
vegetarian dishes to our
handcrafted
Mai Tais, key lime pie
and famous
Jamaican Jerk Wings...
Kaya is where locals and
visitors feel at home and
are treated as family.
We first opened our doors
in 2011 and have
maintained our commit-
ment to providing you with
a memorable dining
experience above and
beyond your expectations.
Please relax and enjoy!

Team Kaya

We're Listening

WE TAKE
YOUR
FOOD
ALLERGIES
SERIOUSLY

It's All Here

LIVE MUSIC



KARAOKE
OPEN NIGHTLY @ 8PM

HAPPYTIZERS

Those Incredible Jamaican Jerk Wings

Goat Cheese/Jerk Sauce/Green Onion \$17 GF

Our Signature Tuna Poke Nachos **

Seaweed Salad/Wasabi Pickled Ginger Aioli/Sesame Seeds on Won Ton \$18

Boom Shakalaka Coconut Shrimp

With Bang Bang Sauce \$17

Peel & Eat Shrimp

Key Lime Cocktail Sauce/Half Pound \$17 GF

Conch Fritters

A Local Tradition Served with Creole Remoulade \$17

Hawaiian Pork Sliders

Mango Pineapple Salsa/Key Lime Slaw/Guava Lava Sauce \$16

Veggie Warrior Won Tons

Portobello/Carrot/Ginger/Thai Peanut Sauce \$14 Vegan

Bang Bang Fish

Pan Fried Mahi Mahi Bites with Thai Chili Sauce and Toasted Sesame Seeds \$18

BIG KAHUNA SALADS

Polynesian Party

Shrimp/Grilled Pineapple/Toasted Coconut/Thai Chili Dressing \$21 GF

Chop Chop Chinese Chicken

Five Spiced Chicken/Pickled Carrot /Candied Ginger/Mandarin Orange
Toasted Almonds/Pickled Ginger Dressing \$19

The Big Bonfire Steak Caesar **

Marinated Certified Angus Beef over a Big Classic Caesar Salad \$20 GF w/o Croutons
(Chicken or Shrimp Available)

SOUPS & SALADS

Tomato Bisque

Kiawe (Mesquite) Wood Smoked \$9 GF w/o Croutons

The Tomato Tower

Fresh Mozzarella/Fresh Basil/Strawberry Infused/Balsamic Vinaigrette \$14 GF

Kaya Salad

Spring Mix Greens/Strawberries/Goat Cheese/Macadamia Nuts
Papaya Seed & Sweet Maui Onion Dressing \$10 GF

House Salad

Field Greens/Fresh Veggies/Jamaican Hibiscus Vinaigrette \$8 GF
Add: Portobello + \$11 Chicken + \$12 Shrimp + \$14 Certified Angus Beef + \$14
Fresh Fish + (Market Price)

BIG ISLAND EATS

The Legendary Rasta Pasta

Macadamia Nut Jerk Pesto made with Hemp Oil, Jerk Seasoning,
Macadamia Nuts, Garlic and Basil \$16

Add: Chicken + \$12 Shrimp + \$14 Veggies + \$7 Portobello + \$11

No Worries Coconut Curry Rice Bowl GF/Vegan

Veggies \$18 Chicken \$22 Shrimp \$26 Skirt Steak \$28

ISLAND VEGETARIAN EATS

Ya Mon Jamaican Jerk Portobello GF/Vegan Option Available

Portobello/Coconut Saffron Rice/Black Beans Sauce (Contains Egg) Goat Cheese \$20

Asian/Cajun Tofu Beurre Blanc WITH Pickled Carro & Ginger Salad Vegan Option Available

Blackened Tofu Steak/Hot Chinese Mustard Beurre Blanc/Pickled Carrot & Ginger Salad \$19

Island Roots

Polynesian Stir Fry over Ginger Jasmine Rice \$17 Vegan

Hawaiian Style Jackfruit BBQ

Real Jackfruit/Napa Cabbage/Sweet and Spicy Guava Lava Sauce over Ginger Jasmine Rice \$19 Vegan

The "Good Vibes" Veggie Burger

Made with Lions Mane Mushrooms, & Pea Protein \$15 Vegan

Add: Cheddar/American/Swiss/Pepper Jack \$2.50 Add: Sautéed Mushrooms \$1.50 Add: Caramelized Onions \$1

* We use exotic herbs and spices. If you have dietary restrictions, please notify your server.

** Consuming raw meats, seafood, and eggs may increase your risk of food borne illness.

2.5% added convenience charge when paying with credit card

305.395.0213 | 618 Duval St. | Key West, FL 33040



COOK *your* CATCH

"Bring your freshly caught fish, and we'll work our magic, creating a three-course, family-style meal that transforms your catch into an unforgettable culinary experience."

We're Listening

WE TAKE YOUR FOOD ALLERGIES SERIOUSLY

LIVE MUSIC



TIKI TACOS

All Tacos Available with Corn Tortillas

Killer Fish Tacos

Choice of: Blackened, Fried or Grilled Mahi Mahi. Served with Key Lime Cilantro Sauce & Mango Pineapple Salsa \$21

Korean BBQ Beef Tacos **

Certified Angus Beef/Napa Cabbage Slaw
Gochujang BBQ Sauce/Sesame & Green Onion \$21

Blackened Shrimp Tacos

Served with Key Lime Cilantro Sauce & Mango Pineapple Salsa \$20

Carne Asada Steak Tacos **

Marinated Certified Angus Beef with Pickled Red Onion & Chimichurri Sauce \$21

Jamaican Jackfruit Tacos **

Spicy Jackfruit with Homemade Jerk Sauce (Contains Egg)/Goat Cheese/Mango Pineapple Salsa \$18

BURGERS & SANDWICHES

All Burgers & Sandwiches Served with French Fries, Lettuce, Tomato, & Onion on the side

Add Cheese: Aged Cheddar/American/Swiss/Pepper Jack Add \$2.50

Bacon Add \$3 Sautéed Mushrooms Add \$1.50 Caramelized Onions Add \$1

Big Beach Burger **

One Pound of our Certified Angus Beef Blend \$25

Beach Burger **

Half Pound of our Certified Angus Beef Blend \$17

3 Baby Beach Burgers **

Same mouthwatering Beef served as Sliders \$18

Flagler's Fish Sandwich

Blackened, Fried or Grilled Mahi Mahi/Key Lime Cilantro Sauce/Mango Pineapple Salsa \$21

Ya Mon Jerked Portobello Sandwich

Goat Cheese/Spicy Jerk Sauce/Mango/Pineapple \$19

Island BBQ Pork Sandwich

Slow-Roasted in Sweet & Spicy Guava Lava BBQ Sauce \$19

Da Kine Chicken Sandwich

Huli-Huli Sauce with Mango/Pineapple \$19

ISLAND MEATS

Churrasco Certified Angus Beef **

Chimichurri Sauce with Cuban Black Beans & Coconut Saffron Rice \$31 GF

Cuban Style Roast Pork

Mojo Sauce/Black Beans & Rice/Plantains \$21 GF

Jamaican Jerk Chicken

Jerk Sauce/Goat Cheese/Mango Pineapple Salsa \$22

Hawaiian Kalua Pork

Slow-Roasted in Banana Leaves with Guava Lava Sauce & Mango Pineapple Salsa \$21

OCEAN EATS

We receive fresh fish daily, Please ask your server for today's options. Prices may vary.

Signature Asian/Cajun Catch

Blackened Choice of Fish over Ginger Jasmine Rice/Hot Chinese Mustard Beurre Blanc/
Pickled Carrot Ginger Salad \$32

Macadamia Coconut Catch

Thai Peanut Sauce/Mango Pineapple Salsa & Ginger/Jasmine Rice \$32

Choice of Fish in a Macadamia Coconut Crust/Thai Peanut Sauce/Ginger Jasmine Rice

Key Lime Catch

Lightly Seasoned with Key Lime Butter/Coconut Saffron Rice/Fresh Vegetables \$32 GF

Choice of Fish Lightly Seasoned with Key Lime Butter/Coconut Saffron Rice/Fresh Vegetables

Reggae Fish

Jamaican Jerk Fish with Goat Cheese/Mango Pineapple Salsa \$32

Choice of Fish Lightly Seasoned Jamaican Jerk Style/Goat Cheese/Mango Pineapple Salsa

Caribbean Shrimp Skewers

Gulf Shrimp served in Passion Fruit Butter Sauce with Mango Pineapple Salsa \$29

Fish & Chips

Half Pound of Mahi Mahi/Panko & Cornmeal Crusted with Creole Remoulade \$21

Tuna Poke Bowl **

Seaweed Salad/Wasabi Pickled Ginger Aioli/Mandarin Orange/Cucumber \$23

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