Reservation Guidelines

Reservations available at 5pm, 7pm, or 9pm, based on availability

Reservation Policy

We kindly ask that reservations commence within 15 minutes of the scheduled time. In the event that your party is delayed beyond this time frame, we may need to apply a nominal late fee or, regrettably, forfeit the reservation.

For groups of 15 or more guests, we offer a limited menu selection to ensure a smooth dining experience for all. Additionally, we request that such groups settle their bills under one check, with a maximum of two forms of payment for convenience.

Please note that TradeWinds Resort operates as a cashless property, accepting debit, credit, or room charges for your convenience.

Reservation Confirmation

To ensure optimal service, we kindly request a final confirmation and an accurate count of guests 24 hours prior to your reservation time. The guaranteed number of guests will be charged at the full rate, irrespective of any no-shows.

Unfortunately, additional seating may be subject to availability for guests not included in the guaranteed count.

Seating Arrangements

Our seating arrangements are carefully curated based on the evening's business level, under the discerning guidance of our restaurant management. While we strive to accommodate all parties, please understand that seating may be spread across multiple tables, and larger groups may necessitate separation.

Service Charge

To ensure the quality of service, a 20% automatic service charge will be added to groups of 8 or more guests.

Cancellation Policy

In the event of a cancellation, we appreciate a notice of at least 48 hours in advance to avoid any charges.

Cancellations made under 48 hours prior to the reservation time will incur a $250 fee, which will be processed using the credit card on file.

RumFish Grill Specifics

While we endeavor to accommodate all requests, tank-side seating at RumFish Grill cannot be guaranteed.

For those seeking to enhance their dining experience with special event additions, such as a customized sign in the tank or a diver accompanied by a customized sign, we kindly request a minimum of 2 weeks' notice for scheduling.

Service is our Passion

We appreciate your understanding and cooperation in adhering to these policies as we strive to provide you with an exceptional dining experience. Should you have any further inquiries or require assistance, please do not hesitate to contact us.

Thank you for choosing to dine with us at TradeWinds Resort!

Indian Key Menu - $60 per person

Exclusive of 22% Service Charge & Local Tax

First Course

Guest's Choice of One:

SMOKED BACON CAESAR

romaine | parmesan | croutons | anchovies

Second Course

Guest's Choice of One:

JERK "BRICK" CHICKEN

½ chicken marinated in Jerk seasoning | coconut rice | mango relish | rum glazed carrots

GRILLED SALMON

braised green | aged cheddar grits | petite greens | fresno chile hollandaise

SPICY SEAFOOD LINGUINE

white fish | shrimp | chorizo | fresno chile charred tomato broth

Third Course

KEY LIME PIE

candied key lime | lime reduction | whipped cream

Long Key Menu - $80.00 per person

Exclusive of 22% Service Charge & Local Tax

First Course

Guest's Choice of One:

LOBSTER BISQUE

crème fraiche | chive oil

GULF BLVD GREENS

gathered greens | heirloom tomatoes | cucumber | pickled onion | heart of palm | citrus herb vinaigrette

Second Course

Guest's Choice of One:

JERK "BRICK" CHICKEN

½ chicken marinated in Jerk seasoning | coconut rice | mango relish | rum glazed carrots

SUGAR & SPICE PAN SEARED GULF GROUPER

smashed fingerling potatoes | rum glazed carrots | citrus relish | Florida orange beurre blanc

14 OZ. NY STRIP

smashed fingerling potatoes | grilled asparagus |
choice of: chimichurri | fresno hollandaise | red wine demi | au poivre

Third Course

Guest's Choice of One:

KEY LIME PIE

candied key lime | lime reduction | whipped cream

CHOCOLATE LAVA CAKE

vanilla ice cream

Shell Key Menu - $110.00 per person

Exclusive of 22% Service Charge & Local Tax

First Course

Guest's Choice of One:

LOBSTER BISQUE
crème fraiche | chive oil

SMOKED BACON CAESAR
romaine | parmesan | croutons | anchovies

WATERMELON & ARUGULA
Whipped goat cheese | toasted pistachio | white balsamic dressing

Second Course

Guest's Choice of One:

CRIPSY BRUSSELS SPROUTS
rum glaze | toasted pistachios | smoked bacon

FIRECRACKER CALAMARI
bang bang sauce | toasted sesame seeds | scallions

BEEF TENDERLOIN SKEWERS
chimichurri | seasoned fries

Third Course

Guest's Choice of One:

JERK "BRICK" CHICKEN
½ chicken marinated in Jerk seasoning | coconut rice | mango relish | rum glazed carrots

SPICY SEAFOOD LINGUINE
white fish | shrimp | chorizo | fresno chile charred tomato broth

RUM GLAZED ATLANTIC HALIBUT
grilled asparagus | smashed fingerling potatoes | petite greens

8 OZ. BEEF TENDERLOIN
smashed fingerling potatoes | grilled asparagus |
choice of: chimichurri | fresno hollandaise | red wine demi | au poivre

Fourth Course

Guest's Choice of One:

KEY LIME PIE
candied key lime | lime reduction | whipped cream

CHOCOLATE LAVA CAKE
vanilla ice cream