

# Our Story

On October 27, 1950, C.B. Kendall opened the doors of the very first, "Key West Shrimp House" located on the south side of Indianapolis, serving only French Fried shrimp and twice baked potatoes.

This friends, was the beginning of a legacy that is still alive today. The Indianapolis location was the first of several locations throughout Indiana from the 50's into the early seventies, the others were located in Gas City, Frankfort, Bloomington, Kokomo, and Madison. This Madison Indiana location was opened in 1968; Madison is the only remaining location still in operation today.

In 1958 a young lady by the name of Pat Koerner was hired as a waitress at the Indianapolis location. Later that year her husband Paul was hired in as a bartender, Paul moved up the ladder quickly and became district manager, he managed the Indianapolis, Kokomo, Bloomington, Gas City and Frankfort locations. In 1974 he transferred to the Madison location. Paul and Pat loved the area so much they decided to purchase the Madison location, and did so in 1981. For 19 years Paul and Pat operated the "Key West Shrimp House", along with their 6 children.

In 2000, Paul and Pat decided to sell the restaurant to one of their sons, Scott Koerner. Scott owned and operated the "Shrimp House "with the love of his life, his wife Susan, and their daughter Brittany.

Scott and Susan successfully ran the business for 14yrs, continuing on with many of the same traditions as the famed location that first started in Indianapolis so many years ago. In January of 2014 Scott and Susan decided to retire and sell the business to a long time employee, Cathy Morgan. Cathy had been an employee at the Shrimp House for 22 years, enough time to understand and hold true to the values that the Koerner families have held onto for so many years. The "Key West Shrimp House" has a steep history celebrating family Birthdays, Anniversarays, Great Food, Great Times, Family traditions, and most importantly...southern hospitality!

From C.B. Kendell, to Paul and Pat, to Scott and Susan, and now to Cathy these values and traditions will continue on for many years to come, each person listed here has had ownership of the "Key West Shrimp House" located here in Madison, Indiana, but the truth is the Shrimp House has owned the hearts of each of them.

A note from Cathy: "Now my journey with the Key West Shrimp House has begun, I hope to continue this legacy for many more years. My wish is to make each and every one who visits us have a memorable experience to take with you. If for some reason you don't see me on your visit, I can assure you that you will be greeted by my sister Wendy, or one of our courteous servers. Thank You so very much for choosing the "Key West Shrimp House".

We are so very blessed to have you as our guest.

# With Your Dinner

*All dinners, except Lite Appetite, served with unlimited salad bar and onion bouillon.*

*You may upgrade to our homemade Key West Chowder for a slight charge.*

*Please select one of the following (except on Lite Appetite orders: Beachcomber, Chicken Alfredo and Shrimp Alfredo):*

## DOUBLE BAKED POTATO

### VEGETABLE CASSEROLE

Steamed broccoli, carrots, cauliflower, string beans and sweet red peppers topped with a cheese and hollandaise sauce.

### FRENCH FRIES

## BEAN CASSEROLE

A mixture of butter beans, kidney beans and great northern beans.

### RICE

A white rice cooked with a chicken broth and seasoned with sweet red peppers.

### GREEN BEANS

# Appetizers



**SEAFOOD CHOWDER** Cup 5 Bowl 7

**FRIED ONION THINS** 6



**PEEL & EAT SHRIMP** Served hot or cold.  
½ lb. 10 • 1 lb. 17

**CRAB CAKES** 8

**SHRIMP COCKTAIL** 10



**SWEET CHILI FRIED SHRIMP**

Lightly-fried shrimp tossed with a sweet and slightly spicy chili sauce. 11



**SIZZLING SHRIMPIES**

Tender fried shrimp tossed in a creamy Buffalo sauce with a touch of garlic. 11

**OYSTERS**

Rockefeller 11 Char-grilled 10

# Seafood Entrées

**SEAFOOD NORFOLK**

A triple feature favorite of Key West Shrimp House regulars for years. Scallops, shrimp and crab meat. Simmered and served in a lemon butter sauce. 21

**FRENCH-FRIED FROG LEGS**

Lightly seasoned. The history relating to the popularity of frog legs dates back to the Roman legions. It will always be a favorite of those who demand the best. 20

**LOBSTER**

The market in Lobster varies almost day to day throughout the world and we select only the very best. But whatever the Key West Shrimp House serves you will be fantastic. 33

**SEAFOOD PLATTER**

A combination of French fried food including shrimp, scallops, fish, frog legs and clam strips. One of our most popular dishes. 22

**SCALLOPS**

This delicacy is renowned for its sweet taste. We serve them French fried or simply simmered in a wine and butter sauce. 20

**ALASKAN KING CRAB LEGS**

Preparation makes the big difference with this dish and we've been doing it well since the 1950s. 35

INDIANA'S FAMILY-OWNED BUSINESS OF THE YEAR

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# Shrimp

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## FRENCH FRIED SHRIMP

This is the dish that made us famous. It's our original dish and a favorite among customers. These beautiful shrimp are peeled, hand-breaded, flavored with spices and herbs, then fried to a golden brown. 19



## ORANGE GRILLED SHRIMP

Large shrimp are skewered, grilled and glazed with a wonderful ginger orange sauce. 19



## SHRIMP ORLEANS

Large shrimp are skewered with andouille sausage and seasoned with our own unique blend of Cajun seasonings and then grilled. A little spicy. 19

## CHEF'S SPECIAL

No doubt one of the favorites among regulars. A combination of Shrimp Panama and French Fried Shrimp. 20

## SHRIMP SCAMPI

Peeled, split, brushed with lemon, butter and garlic then broiled. Topped with a generous amount of Parmesan cheese. 20

## SHRIMP-IN-A-NET

Placed in a net and submerged in seasoned boiling water. Peel and dip them in zesty Key West Shrimp sauce for a real treat! 19

## SHRIMP ALFREDO

Shrimp served over a bed of fettuccine, topped with a creamy alfredo sauce and finished with a blend of melted cheeses. Ask for it blackened for a spicy twist. 19

## COCONUT SHRIMP

These large shell shrimp are dipped in a light liquid, rolled in chopped coconut and almonds, then carefully fried to protect the flavor. 19

## SHRIMP PANAMA

The shrimp are peeled, pre-boiled, wrapped in bacon, and then simmered in a tomato sauce that gives them that special flavor. 19

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# Fish

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## BAKED HALIBUT OSCAR

The choice of kings. A meaty, yet delicate white fish smothered in hollandaise sauce and garnished with asparagus. 24

## OVEN-ROASTED SALMON

Wonderfully seasoned with a special blend of herbs and spices and a touch of brown sugar. 18

## THE BEACHCOMBER

Icelandic cod served over a seasoned bed of rice and vegetables, topped with butter and roasted almonds. 17

## STUFFED COD MONTEREY

Icelandic cod stuffed with a combination of crab, bay shrimp and Monterey cheese. 20



## FRENCH-FRIED FISH

Preparation is key! Sprinkled with fresh lemon juice and lightly breaded in a tasty unique mixture of seasonings or baked. 19



## BLACKENED MAHI MAHI

Seasoned with our unique blend of Cajun seasonings and grilled. 19

## FRENCH FRIED TILAPIA FILLET

The demand for this fresh water delicacy has created an entirely new industry called "Tilapia Farming." The fingerlings are raised in acre size ponds and fed a balanced, controlled diet to assure their growth to plump goodness. Each medium size fish is lightly rolled in Japanese bread crumbs and fried to a golden brown. 18

## CATFISH

A Southern treat. Rolled in a light and slightly spicy cornmeal mixture and fried. 19

## Steak

All steaks are fresh-cut Choice Angus Beef. Our steaks are topped with a homemade compound butter consisting of roasted garlic, fresh lemon, and parsley. Want it on the side? Just ask

12 OZ RIBEYE 24 | 10 OZ NEW YORK STRIP 20  
6 OZ FILET MIGNON 23

## Combinations

All dinners, except Lite Appetite, served with unlimited salad bar and soup.  
You may upgrade to our homemade Key West Chowder for a slight charge.

RIBEYE & LOBSTER 43	KING CRAB LEGS & LOBSTER 51
FILET & LOBSTER 42	RIBEYE & SHRIMP 35
NEW YORK STRIP & LOBSTER 39	FILET & SHRIMP 34
KING CRAB LEGS & RIBEYE 48	NEW YORK STRIP & SHRIMP 31
KING CRAB LEGS & FILET 47	LOBSTER & SHRIMP 41
KING CRAB LEGS & NEW YORK STRIP 44	

## Chicken

### CHICKEN PARMESAN

Crisp chicken over a bed of pasta and topped with our homemade marinara sauce and cheeses. 18

### CHICKEN ALFREDO

Grilled chicken breast over a bed of fettuccine and topped with creamy Alfredo sauce. 18

### GRILLED CHICKEN BREAST

Marinated in oil and vinaigrette, perfectly grilled and topped with toasted almonds. 17

## Lite Appetite

Includes one trip to the salad bar and your choice of French fries, sweet potato fries or rice.

6 OZ FILET 20	SCALLOPS Fried or simmered in wine and butter. 15
FRENCH FRIED SHRIMP 15	SHRIMP PANAMA 15
SHRIMP IN-A-NET 14	FRENCH FRIED COD 15
CRAB LEGS 19	GRILLED CHICKEN BREAST 14
SEAFOOD NORFOLK 15	