



# Catch Your Own Fish Dinner, Build Your Own Omelette, and Fill Your Own Cocktail Shaker at Hawks Cay Resort

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**The resort in the Florida Keys offers a variety of dining options, some with hands-on guest participation**

Located on one of the largest islands in Duck Key, Florida, Hawks Cay is a treat for the senses. During my three-day stay at [Hawks Cay Resort](#), I was able to sample the many culinary delights that were available. While most activities are only accessible to guests, all of the resort's restaurants, including [Angler & Ale](#), [Alma](#), and Ocean are available to both local residents and visitors.

Upon our arrival, we entered the expansive lobby, filled with natural light streaming in from floor-to-ceiling windows, and were checked in by the staff with a smile.

After we had settled into our rooms, we convened at Alma's bar to start with some light and fruity early evening cocktails before touring the resort, including the kid and family-friendly pools, the saltwater lagoon, and the coveted (and almost hidden) adult pool area reserved for those 21 and older. While the pool areas require plastic-only drink ware, I was impressed and excited to see filtered water stations conveniently spread throughout the resort for easy refills of glasses or bottles.

For our first meal during our stay, we had a relaxing dinner at the casual Angler & Ale restaurant. While their menu covers well-prepared standards like salads, burgers, and chicken, the real highlights involve the **seafood**. We found ourselves quickly moving into "Island Time" as we enjoyed delicious appetizers, cocktails, and desserts with our main dishes and while relishing the calm, slightly cool evening breeze coming off of the docks.

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The next morning we found ourselves back on the docks bright and early to enjoy Hawks Cay's "Hook N Cook" experience. This experience allows residents and guests to bring their fresh catch to be cleaned and prepared later in the day by the chef. Having tried it out first hand, I have to say, there's nothing more enjoyable than fresh fish you caught yourself — especially when you don't have to fuss over it afterwards!

As we settled into the relaxing pace at Hawks Cay, we enjoyed our lunches right off the pool at the **Beach Grill** and Tiki Bar. We also discovered that tropical cocktails could be enjoyed either by the glass or with the purchase of a large shaker bottle, which could be refilled and reused throughout our stay for a reduced refill rate. Breakfast could be sent directly to our rooms, but we found that we could also enjoy our meals in the spacious Ocean restaurant, which was open for breakfast from 7 to 11 a.m. before reopening for dinner at 5:30 p.m.

For our final evening, we dined at **Alma**. Sporting exquisitely plated, Latin-inspired dishes with Caribbean flair, Alma is perfect for a low-fuss fine dining experience. Because Alma is located within an island resort, guests and visitors can be comfortable in both formalwear or smart casual — just don't walk in right off the docks in flip-flops and tank tops!

Along with the many activities available for every type of vacationer — from families looking for kid-friendly events to couples looking for a relaxing weekend — Hawks Cay provides delicious meal options to fit every need!



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**Catch Your Own Fish Dinner, Build Your Own Omelette, and Fill Your Own Cocktail Shaker at Hawks Cay Resort (Slideshow)**



Kelsey Marcus

### **Buffet Breakfast**

**Ocean** is a relaxed, family-friendly restaurant open for breakfast and dinner, located directly off of the pools. The most popular selection for breakfast is their all-inclusive buffet for children and adults. Options include standards like oatmeal, pancakes, bagels (with all the trimmings), fresh fruit, yogurt, and a made-to-order omelette, to name a few.



Kelsey Marcus

### **Build Your Own Omelette**

Depending on the time, the line for freshly made omelettes can be long but they are certainly worth it! You have the option to select your fillings and cheeses.



Kelsey Marcus

### **Buttermilk Pancakes à la Carte**

If buffets aren't your style or you know you simply won't eat that much, you can also order from the menu à la carte. Options include fruit and yogurt plates, "banana brûlée" oatmeal, eggs any style, custom omelettes, buttermilk pancakes (with optional fruit on top), and "ocean waffles."



Kelsey Marcus

### **Catch Your Own Fish**

The “**Hook N Cook**” experience at Hawks Cay allows guests to bring in their catch from the day to be prepared by staff and cooked at all outlets. For \$25 per person, the fish will be cleaned and prepared with a choice of two sides.



Kelsey Marcus

### **Fillet Fish Hawks Cay**

If you have your own fishing charter, you will need to reserve boat slips in advance, but you also have the opportunity to book a fishing charter for a full day or half day. Either way, you have the opportunity to fish for the freshest of meals and have your catch artfully prepared for you at the resort!



Kelsey Marcus

### **Catch Your Own Dinner**

With the “Hook N Cook” experience your fish can be filleted and then blackened or grilled. The resort can also fry your fish upon request, though many people enjoy leaving the cooking creativity up to the chef, as the preferred style depends on the type of fish.



Kelsey Marcus

### **Angler & Ale**

Completed in spring of 2016, Angler & Ale provides a casual dining environment with seating available inside as well outside with dockside tables for lunch and dinner.



Kelsey Marcus

### **Tuna Crudo**

Appetizer highlights at Angler & Ale include **island tuna crudo**, crispy grouper cheeks, lobster mac and cheese, and tuna nachos.



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### **Whole Snapper**

If you're feeling adventurous, go for the whole snapper! Lightly fried, leaving deliciously seasoned, crispy skin and sweet, flaky, white flesh, this dish isn't to be passed up. Other highlights include the fish of the day, broiled Florida lobster, and salt and vinegar jumbo lump crab cakes. The crab cakes were full of jumbo lump, and the salt and vinegar chips were broken up into a crust, leaving a delicious savory note to balance out the otherwise sweet lump crab meat.







Kelsey Marcus

### **White Chocolate Chip Macadamia Nut Bread Pudding**

Dessert highlights at Angler & Ale include **key lime pie**, white chocolate chip macadamia nut bread pudding, and their mud pie. While all the desserts were amazing, the white chocolate chip macadamia nut bread pudding with accompanying toffee ice cream is a must-have!



Kelsey Marcus

### **Fish Tacos**

When in the Keys, you should never turn down an **opportunity for fish tacos!** These tacos come with flour tortillas (or corn, upon request), tortilla chips, and the largest amount of blackened fish you've ever seen in two tacos!



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### Stone Crab Claws

**During stone crab season** (from mid-October to mid-May), stone crab claws are a regularly recurring special on the menu at both Alma and Angler & Ale.



Kelsey Marcus

### Stone Crab Dinner

During our trip, we were able to participate in making Key lime dipping sauce for stone crab claws, tropical fruit salsa, and a rice cake.



Kelsey Marcus

### Oysters on the Half Shell

A timeless classic, the British Columbia oysters at Alma are served on the half shell with an apple shallot mignonette.



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### Pork Belly

Richly decadent, appearing on the plate like a slice of savory chocolate cake, the **roasted pork belly** from Alma is like nothing you've ever experienced before.



Kelsey Marcus

### Scallops

If you are looking for a slightly lighter dish, the pan-roasted **diver scallops** from Alma are the perfect choice.



Kelsey Marcus

### **Guava Flan**

At Alma, with their Latin dishes inspired by Caribbean flavors, dessert highlights include the rich and creamy guava flan, **coconut crème brûlée**, and pudding de pan.



### **Key Lime Martini**

I highly recommend finishing the evening (or *beginning* the evening) with the Key lime pie martini – but only after you've made sure to **enjoy key lime pie at each restaurant** at Hawks Cay!

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