

Jimmy Johnson



Menu

Winner of People's Choice and other local culinary awards!

Carey Chen

Key Largo, Florida Keys

Coach Jimmy Johnson: He'd Rather be Fishing in the Keys

Story and Photos by Andy Newman



Former NFL and University of Miami football coach Jimmy Johnson and friends head off of Islamorada at sunrise for a day of fishing.



Johnson reels in a blackfin tuna.



Johnson displays a nice dolphin fish he caught while trolling in his "Three Rings" center console fishing boat off Islamorada.



Coach Jimmy Johnson at the wheel of his "Three Rings" center console fishing boat in Islamorada after returning from a day fishing off the Florida Keys.

Jimmy Johnson had just won his second consecutive Super Bowl in 1993 and was celebrating with his Dallas Cowboys team in the locker room when Cowboys owner Jerry Jones jammed a phone in his ear.

The caller was Bill Clinton, then president of the United States.

"He said, 'Coach Johnson, I want you to come to the White House, and congratulations on winning the Super Bowl,'" recalled Johnson, who also coached the Miami Dolphins and led the University of Miami to a national championship.

"I said (into the phone) 'I'm sorry, Mr. President, I'm going to the Florida Keys,'" he said. "I'm going fishing."

Standing next to him, Jones was shocked that Johnson had refused an invitation from the president.

"Jerry Jones grabbed the phone and he says, 'Yes, Mr. President, we will be at the White House,'" Johnson said, laughing. "I wasn't even thinking, but that was my mindset — I wanted to go to the Florida Keys."

Johnson has had a residence in the Keys since just after that second Super Bowl victory. He moved to his current home in Islamorada 11 years ago and his name graces Jimmy Johnson's Big Chill at Fisherman's Cove, a dining and entertainment complex as well as a private residence club in Key Largo.

Johnson began visiting the Keys in the mid-1980s while he was head coach at the University of Miami. Toward the end of his tenure at UM, he earned his dive certification and developed a lasting love for the subtropical island chain.

"I came down to the Keys for my final open-water dive and just fell in love with the place, the people and all the things you could do down here," he said.

He decided he eventually wanted to live in the Keys while he was the Cowboys' coach.

"We were kind of landlocked," Johnson said of his time in Dallas. "I bought a 39-foot Larson and put it on Lake Lewisville and (we would) go round and round in circles on my day off. We looked at the black water and I had memories of how beautiful the water was in the Florida Keys."

When he retired from Dallas, Johnson sought a home offering specific benefits. "I wanted to get away from all of the hustle and bustle and autograph seekers, and go to an area where I could just lay back and enjoy life," he said. "(In the Keys) I can go out anywhere and not be bothered."

These days Florida Keys sport fishing has become an additional passion.

"I got into the fishing 10 years or so ago and absolutely love going out on the ocean," he said.

Behind his Islamorada estate he keeps a 39-foot SeaVee center-console boat named "Three Rings," after his three coaching championships. A dedicated room houses an extensive collection of rods, reels and boxes of lures and other tackle. Photos in the room and on his iPhone showcase past notable catches including a big bull dolphin (mahi-mahi), large wahoo and most recently an estimated 235-pound blue marlin he caught while fishing alone.

In fact, Johnson usually fishes alone — a testament to the real reason he enjoys the sport. "I fish for fun and relaxation," he said. "I don't fish for meat. I don't fish to brag to everybody what I can catch."

Johnson has a close circle of Keys friends that occasionally goes with him.

"When I have my friends on board, we have a ball," he said. "We laugh and cut up and talk about fish they lost or laugh about getting lines tangled up."

Generally, however, he enjoys the freedom of solo angling, without a schedule or pressure to catch anything. Sometimes he doesn't even put a line in the water.

"When I was coaching, everything about my entire life was so regimented," Johnson said. "Now, going out by myself fishing, I don't have a schedule. I load the boat and I go out and stay as long as I want to stay."

That's where he usually can be found — except during the NFL season, when he travels weekly to Los Angeles to help anchor "Fox NFL Sunday" with Curt Menefee, Terry Bradshaw, Howie Long, Michael Strahan and Jay Glazer.

"There's only two things that get me away from the Keys," said Johnson. "The Fox TV show, and if someone gives me a big check."

SPECIALTY DRINKS

\$9.25

Grapefruit Mojito

Captain Morgan Grapefruit
Fresh Mint
Lime/Club Soda

The Happy Ending

Parrot Bay Key Lime, Key Lime Liqueur
Crème of Coconut, Orange and Pineapple Juices
in a glass rimmed with Graham Cracker Crumbs

Key Lime Colada

...an Island favorite
Parrot Bay Key Lime
Key Lime Liqueur

Key Largo Tea

Parrot Bay Mango
Parrot Bay Passion Fruit
Parrot Bay Coconut
Parrot Bay Key Lime
Sour Mix
Pineapple Juice

Nautical Naughty

Ketel One Vodka, Peach Schnapps
Cranberry Juice and Orange Juice

Painkiller

Pusser's Rum
Pineapple Juice
Coconut
Orange Juice
Nutmeg

Frozen Drinks

Piña Colada • Strawberry Daiquiri • Rumrunner
Margarita • Mango Daiquiri • Banana Daiquiri

The Big Chill

...the locals' choice
Ketel One Citroen
and Lemonade

Perfect Margarita

Don Julio Blanco
Grand Marnier
Lime Juice

Mango Mojito

Parrot Bay Mango
Fresh Mint
Lime/Club Soda

Ultimate Bloody Mary

Ketel One
Homemade Bloody Mary Mix
Bleu Cheese Olives
Shrimp



BEERS

BOTTLED BEER:

Domestic 4.00
Amberbock, Becks, Buckler, Bud,
Bud Light, Bud Light Lime, Coors Light,
Land Shark, Michelob Ultra, Miller Lite,
Yuengling

Import 5.00
Amstel Light, Blue Moon, Corona,
Corona Light, Guinness, Heineken,
Heineken Light, New Castle, Stella Artois

DRAFT BEER:

Domestic 2.75
Budweiser, Bud Light, Coors Light,
Miller Lite
Yuengling

Import/Specialty 3.75
Corona Light, Key West
Craft Draft 5.50
Sam Adams, ask your server/bartender for others

SOFT DRINKS

Bottomless Soft Drinks:

Coke ♦ Diet Coke ♦ Sprite ♦ Hi-C Lemonade ♦ Fanta Orange ♦ Fresh Brewed Iced Tea 2.75
Arnold Palmer 2.75

WINES

SPARKLING CHAMPAGNE

Brut Freixenet.....	Split...7.50	
Prosecco, Stellina Di Notte, Italy.....		Bottle 33.00
Veuve Clicquot, Orange Label, France.....		Bottle 75.00

WHITE WINE

Pinot Grigio, Stellina Di Notte, Italy	Glass 6.75	Bottle 25.00
Pinot Grigio, Esperto, Italy.....	Glass 9.00	Bottle 30.00
Pinot Grigio, Sterling Vintners, California	Glass 8.50	Bottle 28.00
Pinot Grigio, Santa Margherita, Italy.....		Bottle 48.00
Sauvignon Blanc Sterling, Napa	Glass 6.75	Bottle 25.00
Sauvignon Blanc, New Harbor, Marborough	Glass 8.50	Bottle 30.00
Sauvignon Blanc, Cloudy Bay, New Zealand.....		Bottle 48.00
Chardonnay, Terrazas, Argentina	Glass 8.50	Bottle 28.00
Chardonnay, Kendall Jackson, California	Glass 9.00	Bottle 30.00

INTERESTING WHITES

Moscato, Ask your server for featured brands		
Stellina Di Notte, Italy	Glass 6.75	Bottle 25.00
Reisling BV Coastal, California	Glass 7.50	Bottle 28.00

INTERESTING REDS

Syrah, Rosenblum, California	Glass 7.50	Bottle 28.00
Malbec, Terrazas, Argentina	Glass 7.50	Bottle 28.00
Chianti, Ruffino, Italy	Split 12.50	
Chianti, Verrazzano, Italy		Bottle 45.00

PINOT NOIR

Handcraft, CA Pinot Noir	Glass 8.50	Bottle 28.00
BV Coastal, California.....	Glass 6.75	Bottle 25.00
La Crema, Sonoma, California.....		Bottle 48.00

MERLOT

BV Coastal, California.....	Glass 6.75	Bottle 25.00
Robert Mondavi, California.....	Glass 9.00	Bottle 30.00
Coppola, California.....		Bottle 40.00

CABERNET SAUVIGNON

Rosenblum, Vinters Cuvee, California	Glass 6.75	Bottle 25.00
Casa Lapostolle Rapel, Chile	Glass 9.00	Bottle 30.00
Newton Red Label, Napa, California		Bottle 42.00
Jordan, Napa, California		Bottle 85.00

House Selections available 6.00/glass



FIRST THINGS FIRST



WHITE TRUFFLE LOBSTER MAC AND CHEESE

Fresh, succulent lobster and aged white Cheddar cheese, tossed with sea shell pasta and topped with with a white truffle panko topping. 15.95.

MAHI BITES

Fresh, locally-caught Mahi Mahi served over a bed of field greens and topped with a Cajun remoulade.

Choice of Grilled/Blackened/Jerk/Fried 12.95



TUNA NACHOS

Fresh Ahi grade tuna served on a bed of wonton crisps topped with a seaweed salad, wasabi aioli and a Teriyaki drizzle. 16.95



SHRIMP BISQUE FRIES

Seasoned Idaho potato fries topped with our house-made Shrimp Bisque, Applewood smoked bacon and freshly diced scallions. 11.95

BUFFALO WINGS

Choose Your Style

BBQ 
Sweet Thai Chili 
Teriyaki 
Garlic Parmesan 

Caribbean Jerk 
Mild 
Medium 
Hot-Turkey Point (nuclear) 

Choose Your Size

Small (10 pieces) 10.95
Large (20 pieces) 19.95

Served with blue cheese and celery. Extra Blue Cheese .50



BIG CHILL BRICK OVEN ROASTED CHICKEN WINGS

Served with grilled onions & focaccia bread

Small (10 pieces) 10.95
Large (20 pieces)...19.95

FRIED CALAMARI

Tender calamari, lightly breaded and fried.

Served with a homemade spicy marinara. 11.95

CONCH FRITTERS

Conch seasoned with island spices, lightly fried and served with a tropical dipping sauce. 11.95

BUSTED ONION

Texas sweet onion battered and golden fried. Served with two sauces: Sweet Thai Chili and Cajun Remoulade. "Served waterfront, not out-back" 9.95

HOMEMADE MOZZARELLA

Creamy inside, crunchy outside, melts in your mouth. Laid over homemade spicy marinara and topped with fresh basil and shredded Parmesan. 9.95

CHIPS AND SALSA

Warm tri-color tortilla chips and homemade Pico de Gallo 5.95

CHEESY SPINACH ARTICHOKE DIP

Creamy, full of flavor, chunks of artichoke. Served with warm tortilla chips, sour cream and Pico de Gallo. 10.95



COACH'S PIGSKIN NACHOS

Slow-roasted BBQ pulled pork, pepper medley, banana peppers, jalapeños, onions, Pico di Gallo, sour cream, guacamole, melted Monterey Jack and Cheddar cheese, served over tri colored tortilla chips. 10.95



JJ ORIGINAL NACHOS

Diced poblano and bell peppers, pico di gallo, black olives, banana peppers, melted Monterey Jack and Cheddar cheese, sour cream and guacamole served over tri colored tortilla chips. Choice of chicken or beef. 10.00

COCONUT CRUSTED SHRIMP

Lightly battered and dusted with sweet coconut then served over a bed of tropical rice and drizzled with a sweet Thai chili sauce. 12.95

SIGNATURE BBQ CHICKEN POTATO SKINS

Grilled, marinated chicken smothered with a blend of Monterey Jack, Cheddar cheese and Applewood smoked bacon all melted to perfection and topped with Captain Morgan BBQ sauce. Served with sour cream and BBQ sauce for dipping. 11.95



Coach's
Championship
Dish



Seafood with this logo is considered sustainable, using current fishing methods; an initiative of the Key Largo Chamber of Commerce.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



SIGNATURE STEAKS & RIBS



All natural Black Angus beef extensively aged in house and cut by the Big Chill butcher, seasoned and grilled to perfection.

BABY BACK RIBS

Hand rubbed with seasoning, slow cooked for "fall off the bone" tenderness, grilled for flavor and basted with Captain Morgan BBQ sauce. "So good it will make your tongue slap your brain" 1/2 Rack 18.95 Full Rack 28.95

CHILI-RUBBED FLANK STEAK

Thinly sliced flank steak served over roasted corn salsa and topped with an avocado crème fraîche. Served with choice of Chowder, Caesar or House Salad and a side. 21.95

14-OZ. RIBEYE STEAK

Well marbled for peak flavor, deliciously juicy. Served with choice of Chowder, Caesar or House Salad and a side. 30.95



PRIME RIB

Rubbed with our special seasonings, then slow cooked for 4-6 hours and seared to capture its full flavor. Served with creamy horseradish and au jus. Available after 4:00pm 16-oz. 32.95

Choose your sauce:

Garlic Rosemary Port Wine reduction, Gorgonzola Roasted Pepper White Wine reduction or Au Poivre 2.95

LET'S GET FRESH

Dressings: Bleu Cheese, Basil Vinaigrette, Creamy Ranch, Balsamic Vinaigrette, 1000 Island, Honey Mustard, Parmesan Peppercorn



CHOP SALAD

Chopped iceberg, spinach and radicchio tossed with red onion, hearts of palm, green olives, mushrooms, bacon, eggs, croutons, bleu cheese and lemon basil dressing. Topped with crispy fried onions. 11.95

THE WEDGE

1/4 head of Iceberg lettuce, tomato wedges, red onion, and Applewood smoked bacon; drizzled with homemade bleu cheese dressing and topped with bleu cheese crumbles. 9.95

HOUSE SALAD

Mixed baby lettuce, grape tomatoes, cucumbers, Applewood smoked bacon, Cheddar cheese and fresh-baked croutons. 7.95

MAHI MAHI SALAD

Fresh local mahi mahi mesquite grilled over Romaine, fresh spinach, tomato wedges and gorgonzola cheese. Served with a basil vinaigrette. 14.95

CLASSIC CAESAR SALAD

Crisp Romaine hearts tossed with Romano cheese, a creamy dressing and topped off with shredded Parmesan and seasoned baked croutons. 8.95

Salad Toppers: Add Chicken 6.00 ♦ Add Shrimp 8.00 ♦ Add Tuna 8.00 ♦ Add Crab Cake 8.00

LET'S TALK SOUP

All soups are handcrafted by our chef daily

SOUP DU JOUR 6.95

Ask about our Chef's daily creation

NEW ENGLAND CLAM CHOWDER

6.95

BIMINI CONCH CHOWDER

6.95

IN THE RAW... BAR

OYSTERS ON THE 1/2 SHELL

Fresh Apalachicola
Bay Oysters
2.00 each (6 min)

OLD BAY PEEL AND EAT

Jumbo 16/20 Shrimp
(served hot or cold)
1/2 order 12.95
Full Order 23.95

OYSTERS ROCKEFELLER

6 prime oysters baked and topped with Applewood smoked bacon, creamed spinach and artichoke, peppers and fresh mozzarella. 14.95

KEY LARGO SMOKED FISH DIP

Homemade and served with crackers, celery, carrots and lemon. 10.95

THE MAIN EVENT

All Entrees are served with choice of New England Clam Chowder, Bimini Conch Chowder, Classic Caesar Salad or House Salad along with your choice of side.
(Pasta Entrées served with choice of soup or salad.)

CAPTAIN'S PLATTER

Fresh local mahi mahi, shrimp and a Key Largo lump crab cake. Please choose one preparation per order from baked, grilled, blackened, jerked or fried. 28.95



PARMESAN CRUSTED SNAPPER

Fresh local yellowtail snapper crispy and encrusted in Parmesan cheese and butter-milk batter, seasoned and topped with lump crab in a lemon butter burre blanc. 29.95

SHRIMP WITH ANGEL HAIR PASTA

Shrimp sautéed with cherry tomatoes, roasted garlic, fresh basil, white wine and finished with garlic butter. 23.95

LINGUINI AND CLAM SAUCE

Whole and chopped clams sautéed in your choice of a white wine garlic butter sauce or a savory red sauce and finished with a touch of fresh basil and crushed red pepper chili flakes. 22.95

CHICKEN PARMESAN

Italian-style chicken cutlet breaded and topped with homemade marinara sauce and melted mozzarella cheese. Baked in our brick oven and served over angel hair pasta. 19.95

TODAY'S FRESH CATCH

Fresh local fish grilled, blackened, jerked or fried.

Mahi Mahi 23.95 Snapper 26.95

Grouper and Hog (upon availability) 28.95



FRIED SHRIMP PLATTER

Jumbo shrimp lightly breaded then fried golden brown served with housemade cocktail sauce. 23.95

COCONUT CRUSTED SHRIMP

Jumbo shrimp lightly battered and dusted with sweet coconut then fried to a crispy perfection. Served with a Sweet Thai Chili dipping sauce. 26.95

FETTUCCINE ALFREDO

Imported fettuccine pasta sautéed with roasted garlic, cream, white wine and Parmesan cheese. 16.95

Add herb roasted chicken 6.00

Add shrimp 8.00

ON THE SIDES

Mango Coleslaw 3.95

Chili Soy String Beans 3.95

Sautéed Mushrooms 3.95

Tropical Rice 3.95

Seasoned Idaho Potato Fries 3.95

Fresh Seasonal Julienne Vegetables 3.95

Sweet Potato Fries 4.95

White Truffle Parmesan Fries 7.95

Available after 4pm:

Baked Potato 3.95

Sweet Potato 3.95

Redskin Mashed Potatoes 3.95

Loaded Baked Potato 4.95



Coach's
Championship
Dish

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Sharing charge: 5.00/person ♦ A gratuity of 18% will be added to parties of 6 or more

SPECIALTY SANDWICHES

Sandwiches are served with your choice of Tropical Mango Slaw, Seasoned Idaho Potato Fries. Sweet Potato Fries, add 1.00.

LOCAL MAHI MAHI SANDWICH

Grilled, blackened, jerked or fried with roasted red pepper mayo and tropical mango cole slaw on a potato bun. 14.95



MAHI BLT SANDWICH

Mahi mahi, Applewood smoked bacon, iceberg lettuce, sliced tomato and avocado on your choice of white, wheat or rye bread. 14.95
Substitute Lobster - add 8.00



PRIME RIB WRAP

Extra-lean, thinly-sliced prime rib, slowly cooked for 6 hours served with creamy onion horseradish sauce and melted Swiss cheese in a warm flour tortilla wrap. 14.95

FISH TACOS

Fresh local catch grilled, blackened, jerked or fried with Tropical Mango Cole Slaw, pico de gallo and cilantro cream. Served on 2 warm tortillas.

Mahi Mahi 14.95 Tuna 14.95

Snapper 16.95 Grouper 17.95

PULLED PORK SANDWICH

Marinated for 24 hours, then slow roasted for 8 hours before being tossed in our homemade Captain Morgan BBQ sauce. Served on a hoagie roll and garnished with crispy onions and scallions. 10.95



BIG CHILL FISH SANDWICH

Fresh fish of the day fried, topped with American cheese and fresh dill sauce on a potato bun. A locals' favorite. 14.95

CHICKEN PARMESAN SUB

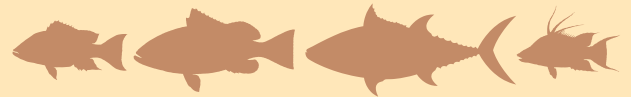
Italian-style chicken cutlet breaded and topped with home-made marinara sauce and melted Mozzarella cheese. Baked in our brick oven and served on a toasted Italian hoagie roll, garnished with fresh basil and shredded Parmesan. 10.95

DOLPHIN REUBEN

Local Mahi topped with 1000 Island dressing, Tropical Mango Slaw and melted Swiss. Served on toasted rye bread. 14.95

MOJO CHICKEN SANDWICH

Chicken marinated in the Big Chill's Famous Mojo blend, topped with lettuce, tomato, onion and pickle on a toasted potato bun. Your choice of grilled, fried or blackened. 9.95
Add Cheese \$1 Add Bacon \$2



UPGRADE YOUR FISH
in any of our fish sandwiches:
Snapper or Grouper, add 2.95
Tuna or Hogfish, add 3.95



BIG CHILL BURGERS



All Burgers are thick & juicy Black Angus Beef
served with your choice of Tropical Mango Slaw, Seasoned Idaho Potato Fries. Sweet Potato Fries add 1.00.



APPLEWOOD SMOKED BACON CHEDDAR BURGER

All-American juicy burger topped with Applewood smoked bacon, Cheddar cheese, lettuce, tomato, onion and pickle served on a potato bun. 12.95

CALIFORNIA BURGER

You won't miss the meat with our balsamic-marinated Portobello mushroom, grilled to perfection and topped with avocado, arugula, pepperjack cheese, roasted red pepper and garlic pesto mayo. 12.95

Add a burger patty for 5.95.



HAMBURGER

Thick and juicy Angus beef burger grilled to order with lettuce, tomato, onion and pickle on a potato bun. 10.95

CHEESEBURGER

Black Angus Beef burger topped with your choice of cheese and grilled to perfection. Served with lettuce, tomato, onion and pickle on a potato bun. 11.95



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Coach's
Championship
Dish

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Enrico's traditional pizza consists of the finest mozzarella, Italian tomatoes, Parmesan and Romano cheeses, olive oil and basil.



**Famous
Homemade
Garlic Rolls:**

1/2 doz... 2.95
doz... 4.95

Individual 10".....7.95 Small 12"..... 10.95 Large 16"..... 14.95

Toppings: Pepperoni, Meatball, Sausage, Ham, Black Olives,
Banana Peppers , Anchovies, Fresh Garlic, Extra Cheese and
Gourmet style: Onions, Mushrooms, Jalapeño, Sweet Pepper Medley.

Individual... .75 each

Small..... 1.00 each

Large..... 1.50 each

Specialty Pies

Small 12" 14.50 Large 16" 18.50

Meatball & Ricotta

*Sliced Meatballs over
our Traditional Pizza*

White Pizza

*Mozzarella, Ricotta,
& Romano Cheese (No Sauce)*

Arugula

*Tossed Arugula salad
over our Traditional Pizza*

Hawaiian

*Pineapple, Ham,
& Fresh Garlic*

Fresh Mozzarella Sliced Tomato & Basil (No Sauce)

**The
Italian Fisherman**

*Lobster Meat, Clams,
Shrimp & Crab Meat
Small...24.95
Large....34.95*

Pesto Shrimp

*Pesto Marinated Shrimp with Mozzarella,
Ricotta, Fresh Basil and topped with
Roasted Garlic Chips (FUGETABOUTIT)!!
Small...18.95 Large...21.95*

The Boss

*Pepperoni, Sausage, Meatball, Onion,
Mushrooms, Sweet Pepper Medley, and
extra Cheese. (Anchovies upon request)
Small...16.95 Large...23.95*

Calzone

Mozzarella, Ricotta & Romano Cheese

Small... 10.95

Large...14.95

Extra Toppings: Small 1.00 each Large 1.50 each

Big Chill

Brick Oven Roasted Chicken Wings

Served with grilled onions & foccacia bread

Small (10 pc.)..... 10.95

Large (20 pc.)..... 19.95

SWEET ENDINGS



JJ'S ORIGINAL KEY LIME PIE
Buttery pecan toffee crust combined with our freshly squeezed key lime custard. Delicious!!!! 7.95

CHOCOLATE OVERLOAD CAKE
Indulge yourself in four layers of chocolate decadence. 7.95




**WHITE CHOCOLATE
MACADAMIA NUT CHEESECAKE**
Ribbons of white chocolate blended with sweet cream cheese and a touch of vanilla, topped with chopped macadamia nuts. 7.95

VANILLA BEAN ICE CREAM 3.95

LITTLE ANGLERS

Reserved for our guests under 12 years of age;
Includes fries and a fountain soda

BAKED MAHI MAHI PLATE 
Baked catch of the day served with French fries and julienne seasonal vegetables. 12.95

GRILLED CHICKEN PLATTER
Grilled chicken breast served with French fries and julienne seasonal vegetables. 9.95

GRILLED CHEESE
White bread with American cheese. 6.95

FISH FINGERS
Lightly breaded and deep fried to golden brown. 9.95

CHICKEN FINGERS
Lightly breaded and deep fried to golden brown. 7.95

MINI BURGERS
Two burgers with Cheddar cheese. 6.95

PASTA WITH BUTTER
Angel hair pasta sautéed with warm butter. 6.95

Sharing charge: 5.00/person ♦ A gratuity of 18% will be added to parties of 6 or more
Checks may be split up to 6 ways ♦ Absolutely no outside food or beverage ♦ Corking Fee \$15



Menu created by Owner/Operator Lorenzo "Larry" Calvano and Executive Chef Dominic Congemi



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Interview with Big Chill Owner and Operator

Interview with Larry Calvano, Owner and operator of the Big Chill Restaurant Key Largo.

CT- The Fisherman's Cove and the Big Chill took over the old Italian Fisherman property at MM 104 on the bayside that sat vacant for many years. First came the 5 star, 3 bedroom bayview fractional ownership condominiums. Next the Big Chill restaurant opened with 3 bars, exceptional food and entertainment. Then Jimmy Johnson partnered up and hung his trophies in the sports bar and we all thought it just can't get any better than this and now you just put in a pizza parlor and made me the best pizza I've ever had in my life! I understand that your addition of the famous Enrico's New York Style Pizza is a tribute to your father?

LC - My father, Enrico Michael Calvano, was one of the Masters of the Art of making pizza. Starting in New York in the early 60's my parents opened their first pizza restaurant and after many successful years they decided to move with their 3 young children and start a better life in the beautiful state of Florida, which is every New Yorker's dream. We moved to Fort Lauderdale and in 1972 Enrico's New York Style Pizza was born.

CT - I remember Enrico's Pizza when I lived in upstate New York, it was by far the best and they were growing.

LC - Yes, after many years and multiple stores later it was a huge success! Then my father became ill and on

May 25th, 2008 he lost his battle with cancer.

Overcome with grief we made a decision to close the business and seek other forms of employment. I was already involved with the Big

than by naming it "Enrico's New York Style Pizza".

CT - What is the secret of your success?

LC - First I have to thank God for truly blessing me,

and never lose sight of your dreams! I have surrounded myself with the best staff in all the Keys, fulfilled my passion for people and serving them the best and freshest products available. With the love and support of my beautiful wife and son, success was sure to follow. Thank you Key Largo for helping make my family's dream come true!

CT- I can't rave enough about this pizza! Meatball & Ricotta, White Pizza, Fresh Mozzarella, Broccoli Rabe & Sausage, Arugula, Hawaiian, and Philly Cheesesteak are the Specialty Pies but the Italian Fisherman (Lobster meat, clams, shrimp and crab meat) and The Boss (almost everything) are my favorites. Your prices are low and the flavor is so fresh.

LC - When it comes to pizza it's more than just dollars and cents, it's about pride and passion. In today's hard economic times we all need something to enjoy and let us forget about today's hardships and still enjoy the blessing that we all have. What better way than to share a freshly prepared, reasonably priced pizza with the whole family? Enrico's New York Style Pizza at Jimmy Johnson's Big Chill is committed to only serving the finest, freshest ingredients in our pizza's, nothing is canned or frozen. The other guys might make more money on their pies but they will never take more pride and serve as fresh and delicious a pizza as ours. It is true Italian Pizza the way it should be! And our way of saying Grazie Key Largo!



The Calvano family carries on the tradition.

Chill at the time so I kept my focus here in Key Largo. My thoughts kept returning to the past and all the great memories, I just couldn't let it go, so on May 25th, 2010, the 2nd year anniversary of my father's passing I decided to go out and buy a pizza oven for the Big Chill and bring back the passion my whole family with over 100 years of combined experience has for making pizza the way it should be, and what better way to honor the Master himself

and my wonderful parents who taught me what it takes to be successful in business and life. One of the early lessons was that you must surround yourself with good people and I was taught from an early age that you are only as good as your help, treat them with the same respect you would your family because they are your family in business. Never ask from anyone what you wouldn't do yourself. Love what you do and do what you love. Work hard



VISIT OUR RETAIL COUNTER

FOR BIG CHILL APPAREL

FLAG TEE

S, M, L,
XL & XXL

SPF 45
WHITE
\$40.00



BACK: YOUR CHOICE OF
5 FISH/SEALIFE DESIGNS

HOODIE BLACK, WHITE OR PINK

\$39.95
S, M, L,
XL,
XXL



ENRICO'S TANK

RED • \$15.95

S, M, L, & XL



SAILFISH
HOGFISH
LOBSTER
DOLPHIN
MARLIN

SHORT SLEEVE TEE

S, M, L, XL & XXL

BLACK, WHITE, OR
BABY BLUE

\$15.95



TANK TOP BLACK, WHITE, YELLOW, OR BABY BLUE • \$15.95

S, M, L, & XL



WOMEN'S FISHING TEE

S, M, L, & XL

SPF 45
PINK OR
BABY BLUE
\$21.95



MEN'S FISHING TEE (LS)

S, M, L, XL & XXL

SPF 45 • WHITE • \$40.00

BACK: YOUR CHOICE OF
5 FISH/SEALIFE DESIGNS

MEN'S LOGO TANK 15.95

S, M, L, XL & XXL

BLACK, WHITE, OR BABY BLUE

HATS & VISORS \$20.00

HATS: DENIM, TAN OR WHITE



VISORS:
BLACK,
TAN OR
WHITE



LONG SLEEVE TEE

S, M, L, XL & XXL

BLACK, WHITE, OR
BABY BLUE

\$19.30



MORE ITEMS AT THE RETAIL COUNTER! AVAILABILITY MAY VARY!