

*Located on the Ocean In Islamorada, Fl. The Fishing Capital Of The World, The Island Grill Prides Itself On Serving The Freshest Seafood, and Most Tender Meats In The Florida Keys. From Our Tuna Nachos, to Our Baked Stuffed Florida Lobster, The Quality Remains Top Shelf.*

### **Hours**

Monday - Thursday 7 AM. – 10 P.M  
Friday – Saturday 7 A.M – 11 P.M  
Sunday 7 A.M – 10 P.M

**Live Entertainment Nightly  
Come By Land or By Sea**

*We accept all major credit cards.  
No personal checks, please.*

*Large and Small Parties  
On The Beach with Tiki Bar*



**Great Food, Great View, Great Entertainment  
85501 O/S Highway Islamorada, Fla. Keys 33036  
Tel: 305-664-8400**

**[eventplannerkeysislandgrill@gmail.com](mailto:eventplannerkeysislandgrill@gmail.com)**

**Lela 305-600-8019**



**Open For Breakfast, Lunch and  
Dinner**

**Everyday,**

**Except Christmas**

**Banquet Services for Weddings,  
Rehearsal Dinners, Office Parties,  
Christmas, or Large and Small  
Gatherings**

**Live Entertainment  
Available**

**Banquet  
Menu**

# Banquet Appetizers

*This Is Our List of Appetizers*

*Feel Free To Ask For One Of Your Own*

## **Tuna Nachos**

*Fresh Ahi Grade Tuna, Over Seaweed Salad \$6.00  
Fried Won Tons, Siracha, Wasabi, Teriyaki  
Glaze, Scallions, and Sesame Seeds 1pp*

## **Spinach Dip**

*Spinach, Artichokes, Cream Cheese & Garlic \$3.00  
Served With Fresh Tortilla Chips*

## **Conch Fritters**

*Fresh Conch, Tenderized, Mixed in Chef's \$4.00  
Batter, Deep Fried Golden Brown. 2pp*

## **Spicy Tuna Roll**

*Ahi Grade Tuna, sushi Rice, Avocado, Siracha, \$9.00  
Wasabi Mayo, a Balsamic Glaze, Wrapped in  
Seaweed and Flash Fried.*

## **Chicken Wings**

*Served With Blue Cheese. \$6.00*

## **Baby Back Ribs**

*BBQ, Fall Off The Bone Ribs with Our Guava \$7.00  
BBQ Sauce. ¼ Slab*

## **Fish Tacos**

*Mahi Grilled or Crunchy, These are The Best. \$6.00  
Yellowtail \$7.00 Hogfish \$8.00 Shrimp 8.00*

## **Mozzarella Sticks**

*Fresh Mozzarella, Coated With Italian \$4.00  
Bread Crumbs, Deep Fried, Placed in A  
Bath of Homemade Marinara Sauce.*

# Banquet Appetizers

## **Peel and Eat Shrimp**

*Tender Juicy Gulf Shrimp, served with \$7.00  
Cocktail Sauce. 1/4lb pp*

## **Smoked Fish Dip**

*Fresh Local Fish Mixed With Chef,s Special \$5.00  
Recipe.*

## **BBQ Mango Shrimp**

*Bacon Wrapped Gulf Shrimp, Topped With \$6.00  
Our Mango BBQ Sauce 3pp*

## **Cheese Tray**

*Select Cheeses, Cubed, For Any Size Party \$6.00*

## **Vegetable Tray**

*Seasonal Mixed Vegetables with Ranch \$5.00  
Dressing.*

## **Fruit Tray**

*A Selection of Fresh Seasonal Fruit. \$6.00*

## **Chicken Tenders**

*Tender Pieces Of Chicken Tenderloin, Deep \$5.00  
Fried Golden Brown.*

## **Blanket Franks**

*Small Tender Wieners, Deep Fried in Puff \$6.00  
Pastry.*

**All Prices Are Per Person**



# Entrées

Select Our Entrée,s, Or Create One, And We Will Prepare It For Your Event All Entrée,s Served With Choice of Two of our Side Dishes

## Florida Lobster ( In Season)

Fresh Fla. Lobster Grilled Or Broiled Served With Two Sides. Market

## Fresh Grouper

Filet of Grouper, Broiled To Perfection, Served With Two Sides. Market

## Fresh Mahi Filet

Fresh Local Mahi Filet, Broiled, Blackened, or Grilled, Served With Two Sides. Yellowtail 26.00 Hogfish 27.00 \$22.00

## Chicken Cordon Bleu

Tender Breast of Chicken, Stuffed with Ham, Swiss Cheese, and Cooked To Perfection. \$18.00

## Grilled Sirloin, Sliced

Tender and Flavorful Choice Sirloin \$16.00  
Cooked Slowly, To Preserve Tenderness.

## Fresh Wahoo (Availability ) Fresh Wahoo Steak,

Cooked over the Chargrill, served with Potato or Rice, Veggies Market

## Chicken Marsala Pan Seared Chicken Breast Sauteed With

Mushrooms, Marsala Wine, Lemon & a Demi Glaze Garnished with Lemon Slices 16 \$16.00

## Island Grill Chicken

Tender Deep Fried Chicken Breast, Smothered with Chef's Sweet Chili Sauce \$16.00  
Chicken can be served Grilled

## Guava BBQ Ribs

\$28.00

Fall off the bone Ribs, Grilled And topped with Chef's Guava BBQ Sauce, Corn on the Cob & Veggies

## Prime Rib of Beef

A Ten Ounce Cut of Black Angus Prime Rib Seasoned and Roasted To Perfection. 12 oz. 8oz \$29.00  
\$22.00

## Yellowtail Snapper Filet

Fresh Local Yellowtail Snapper. \$28.00

## Marinated Chicken Breast

Tender Marinated Chicken Breast, Grilled or Fried. \$13.00

## Grilled N.Y. Steak

Tender Angus Sirloin grilled To Your Liking. \$26.00

## Roast Pork Tenderloin

Tender Slow Roasted Pork Loin, Seasoned with Chef' s Special Blend of Spices. \$21.00

## Roasted Rack of Lamb

Chef's Favorite, Rack of Lamb, Slow Roasted till Tender and Juicy, with Chef's Special Sauce \$32.00

## Filet Mignon

An 8oz Cut of Black Angus Tenderloin, Grilled To Perfection \$35.00

## Hand Cut Rib-eye Steak

12 oz. Rib-eye, Grilled to Your Liking & Served with Rice and Veggies \$26.00

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## Pastas

### ***Pasta Primavera***

*Your Choice of Marinara, Alfredo, Pesto Sauce or Garlic & Oil*

|                                    |                |
|------------------------------------|----------------|
| <i>Veggie</i>                      | <i>\$14.00</i> |
| <i>Add Chicken</i>                 | <i>\$16.00</i> |
| <i>Add Shrimp</i>                  | <i>\$20.00</i> |
| <i>Seafood Medley</i>              |                |
| <i>Scallops, Shrimp &amp; Mahi</i> | <i>\$22.00</i> |

## Soups

*For Over 19 Years Chef Chenet has Created Our Famous Award Winning Conch Chowder*

|             |               |
|-------------|---------------|
| <i>Cup</i>  | <i>\$4.00</i> |
| <i>Bowl</i> | <i>\$6.00</i> |



## Salads

### ***Fresh Garden Salad***

*Fresh Mixed Greens, Tomatoes, Onions and Cucumber \$5.00*

### ***Caesar Salad***

*Homemade Caesar Salad, Crouton, Caesar Dressing \$5.00*

### ***Bread/Rolls***

*Fresh Selection of Rolls, and Butter \$2.00*

### ***Chicken Salad Platter***

*\$5.00*

### ***Tuna Salad Platter***

*\$6.00*

### ***Artisan Salad***

*Fresh Mixed Greens, Bacon, Gorgonzola Cheese & Homemade Croutons Served with our own Balsamic Vinaigrette \$6.00*

### ***Caprese Salad***

*Beefsteak Tomatoes, Sliced Buffalo Mozzarella, Avocados & Shredded Basil Served with a Balsamic Reduction and Virgin Olive Oil \$9.00*

### ***Additional Charges:***

*White Linen Tablecloths on all Tables: \$ 75.00 total*  
*Hurricane Candles on all Tables: \$ 50.00 total*

*Site Fee & Set-up Fee For The Beach Will Be Discussed with the Banquet Manager Prior to Booking. Beach Banquet Area can be Fully Covered with a Tent Upon Request. Client is Responsible for the Cost and Will Be Booked Through Island Grill*

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## Desserts

*A Selection of Desserts To Choose From.  
We Will Create A New One For You, at  
Your Request.*

### **Fried Cheesecake**

*Rich Cheesecake, Wrapped in Crust, Deep  
Fried, and Topped With Whipped Cream.*

*Add Ice Cream For \$1.00.           \$7.00*

### **N.Y. Cheesecake**

*Our New York Favorite, Rich, Tasty N.Y.  
Style, Raspberry Swirls           \$7.00*

### **Ice Cream**

*Chocolate or Vanilla Bean Hard Ice  
Cream.                               \$3.00*

### **Triple Chocolate Cake**

*Four Layers Of Rich Chocolate Cake, Covered With  
Chocolate Fudge Icing.           \$9.00*

### **Soft Cake Brownie**

*Soft, Sweet Brownie,  
Add Ice Cream For \$1.00.           \$7.00*

### **Homemade Key Lime Pie**

*Made Here at The Island Grill, a True Keys  
Favorite.                               \$6.00*



## Party Packages

*Selection of Family Style Fun Event Package & Small Groups*

### **Hot Dogs and Hamburgers**

*With Potato Salad and Tropical Cole Slaw  
\$16.00*

### **BBQ Chicken & Ribs**

*With Rice, Baked Beans, and Tropical Cole Slaw  
\$25.00*

### **Pig Roast, Luau Style**

*With Rice, Black Beans, Tropical  
Cole Slaw, Fresh Rolls & Butter  
Starting at \$300.00*

### **Keys Style Clambake**

*Clams, Mussels, Shrimp, Lobster, Snow  
Crab, Bliss Potatoes, Salad, Rolls & Butter  
Market*

### **Off Premise Catering:**

*Within 5 Miles: \$250*

*6 to 20 Miles: \$300*

*Bartender: \$240 for 4 hours*

*Servers: \$50 each per hour*

*Busser: \$28 per hour*

*Event Planning Fee: \$350*

*Chef Fee: \$300*

*Additional Charges May Apply such as equipment rental*

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# Champagne Brunch Menu

*Each Brunch is Served with One  
Complimentary Mimosa or Orange Juice*

## ***Stuffed French Toast***

*Homemade French Toast Stuffed with Fresh Berries and a Sweet Cream Cheese Sauce served with Scrambled Eggs, Tropical Fruit and Home fries and Meat Selection* \$13.95

## ***Pancake Buffet***

*Choice of Banana, Blueberry, Strawberry or Chocolate Chip Pancakes served with Scrambled Eggs and your choice of Meat.* \$13.95

## ***Fish and Eggs***

*Scrambled Eggs served with fresh Fried Fish, Home fries and Toast.* \$18.95

## ***Benedict Bar***

*Eggs Benedict or Maine Lobster Benedict served with Home fries.* Market

## ***Hearty Breakfast***

*Scrambled Eggs, Pancakes, Sausage, Bacon, Home fries and Toast.* \$16.95

## ***Sandwich Bar***

*Scrambled Eggs, Cheese, Ham, Bacon on your Choice of Wheat Toast, Sourdough Toast, Rye Toast, Bagel or Croissant served with Home fries.* \$11.95

## ***Border Breakfast***

*Breakfast Burrito Slices served with Salsa, Home fires and Toast..* \$10.95

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ate Fee

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## Ala Carte

### ***Tropical Fruit***

*Tropical Fruit served with yogurt and granola.* \$ 7.95

### ***Sausage Gravy and Biscuits***

\$ 6.95

### ***Bagel Station***

***Assortment of Bagels, Cream Cheese  
and Jams*** \$4.25

### ***Sausage***

\$4.95

### ***Ham***

\$4.95

### ***Bacon***

\$4.95

### ***Scrambled Eggs***

\$4.95

### ***Homefries***

\$4.95

## ***Additional Brunch Bar:***

*Bloody Mary/ Bloody Cesar Bar*

*Champagne Bar: Champagne and Juice Bar, includes Orange  
Juice for Mimosas, Cranberry Juice, Pineapple Juice, Mango  
Juice or Guava Juice.*

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