



ISLAND GRILL

Home Of The Original Tuna Nachos

f islandgrillislamorada **@** islandgrillkeys
www.keysislandgrill.com
85501 Overseas Hwy, Islamorada, FL 33036





HOT APPETIZERS

TATER CHIP FONDUE

Homemade potato chips topped with a Bleu cheese fondue, balsamic glaze, tomatoes and scallions \$14

COCONUT SHRIMP

Crispy coconut shrimp, coconut butter, sweet chili sauce \$16

FRIED CALAMARI

Fresh calamari cut by hand, dusted with graham cracker crumbs, fried served with homemade chipotle sauce \$14

TEN JUMBO WINGS

Served with Bleu cheese and celery \$15

MILD MEDIUM HOT JERKED

BLUE CHEESE: \$0.50 RANCH: \$0.50

CONCH FRITTERS

A Keys tradition, fresh ground conch served with homemade chipotle sauce \$14

MARYLAND STYLE CRAB CAKES

One jumbo lump crab, pan seared, served with homemade chipotle sauce \$16

CHARRED OCTOPUS

Marinated grilled octopus, Peruvian corn and criolla sauce \$MP

AHI TUNA PLATE

Fresh sesame seared sushi grade tuna, seaweed salad, teriyaki glaze, wasabi mayo drizzle \$18

CHICKEN QUESADILLA

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese \$14

P.E.I. THAI COCONUT MUSSELS

Mussels, white wine, coconut milk, scallions, red curry \$14

SPICY TUNA ROLL*

Fresh sushi grade tuna, sushi rice, avocado, wrapped in seaweed and flash fried, topped with sriracha, wasabi mayo and teriyaki glaze \$18

SOUPS

CONCH CHOWDER

Traditional tomato based chowder made with fresh conch

CUP \$6 BOWL \$8

SOUP OF THE DAY

Daily fresh made soup

CUP \$6 BOWL \$8

COLD APPETIZERS

THE "ORIGINAL TUNA NACHOS"*

Fresh sushi grade tuna nestled on a bed of wakame seaweed salad over crisp wontons topped with wasabi drizzle, sweet teriyaki, sesame seeds, sriracha and scallions \$19

SMOKED FISH DIP

Fresh local fish, marinated, smoked and mixed with our Chef's spices served with assorted crackers \$12

PEEL & EAT SHRIMP

Fresh shrimp, steamed with Old Bay and chilled served with Island Grill cocktail sauce

1/2LB \$16 1LB \$26

GUACAMOLE

Haas avocado guacamole, topped with papaya salsa, lime juice and crispy multicolor corn chips \$12

YELLOWTAIL TIRADITO*

Fresh thinly sliced yellow tail, smoked shoyu, yuzukosho dressing, peri peri seasoning \$17

TUNA TARTARE*

Ahi-tuna, avocado, scallion, plantain chips, fresh mango, passion fruit coconut aminos glaze \$19

SALADS

CORAL REEF

Diced sushi grade tuna, chopped lettuce, rice, seaweed salad, avocado, Peruvian corn, tropical salsa \$20

TUNA NIÇOISE

Seared ahi tuna steak, tomatoes, black olives, spring mix, green beans, hard boiled egg \$19

AVOCADO CAPRESE

Fresh beefsteak sliced tomatoes, avocado, buffalo Mozzarella, basil, balsamic glaze, extra virgin olive oil \$18

BIG BOBB

Grilled chicken breast, bacon, avocado, diced tomatoes, hard boiled egg, crumbled blue cheese over mixed greens, Italian vinaigrette \$18

STEAK SALAD

Grilled steak, spring mix, diced tomatoes, roasted bell peppers and balsamic vinaigrette \$19

CAESAR SALAD

Fresh romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing \$10

STRAWBERRY SALAD

Spring mix, fresh strawberries, diced red onion, candied pecans, feta cheese and raspberry vinaigrette \$14

TUNA \$12 LOBSTER TAIL \$MP CHICKEN \$6

SHRIMP \$8 STEAK \$12



GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SANDWICHES

BUFFALO SHRIMP PO-BOY

Crispy shrimp tossed in our Chef's buffalo sauce, blue cheese dressing, hoagie bread, diced tomatoes, French fries \$18

CRAB CAKE SANDWICH

A jumbo lump crab meat with lettuce, tomato, onion, brioche bun, French fries \$18

LOBSTER ROLL

Claw and knuckle Maine lobster tossed in our Chef's blend of herbs spices, dressing served with lettuce, tomato, scallions on a New England style roll and French fries \$28

CHICKEN SANDWICH

Chicken breast, tomato, onions, lettuce, brioche bun, French fries \$14

CRUNCHY GRILLED BLACKENED JERKED FRIED

STEAK SANDWICH

Grilled steak, caramelized onions, pepper-jack cheese, peppers, hoagie bread, French fries \$18

PRIME RIB SANDWICH

Prime Rib steak sandwich with arugula, creamy horseradish and homemade French dip au jus sauce \$18

MAHI-MAHI REUBEN

Fresh grilled Mahi-Mahi on sliced daily baked sourdough bread with thousand island dressing, Swiss cheese and coleslaw, French fries \$16

CUBAN SANDWICH

Roasted pulled pork, ham, Swiss cheese, mustard, pickle hoagie bread, French fries \$14

SANDWICH OF THE DAY

Special catch of the day "ask server for availability"

MAHI-MAHI \$18 YELLOWTAIL \$19

GROUPE \$20 HOGFISH \$MP

CRUNCHY GRILLED BLACKENED JERKED FRIED

ISLAND TACOS

Shredded cabbage, guacamole, chipotle sour cream, pico de gallo

SHRIMP \$16 MAHI-MAHI \$16 STEAK \$17 CHICKEN \$14

HAND CRAFTED BURGERS

CLASSIC BURGER

1/2 lb Fresh ground Angus beef served with lettuce, tomato, onion, American cheese, French fries \$14

BLACK N' ZOLA

Blackened, melted Gorgonzola cheese, smoked bacon, caramelized onion, French fries \$16

FARM HOUSE

Smoked bacon, melted Swiss cheese, fried egg, caramelized onion, mayo, French fries \$16

MINI BURGER SLIDERS

Two mini burger, American cheese, French fries \$12

BUFFY STYLE

No bun, avocado, lettuce, tomato, onion and ranch dressing on the side (low carb) \$14

SIDES

AVOCADO \$3.99

FRENCH FRIES \$2.49

MAC & CHEESE \$6.49

SWEET POTATO FRIES \$2.99

JASMINE RICE \$2.49

GARLIC BROCCOLI \$5.99

SEASONAL VEGGIES \$5.99

GREEN BEANS \$6.99

BAKED POTATO \$4.99

LAND

ISLAND BABY BACK RIBS



Fall-off-the-one tender baby back ribs with BBQ sauce

HALF \$19 FULL \$32

MARINATED CHICKEN

Grilled chicken breast marinated with garlic \$22

CRUNCHY GRILLED BLACKENED JERKED FRIED

CHICKEN PARMIGIANA

Crispy chicken cutlet, tomato sauce, melted Mozzarella served with linguine and garlic bread \$24

RIB-EYE STEAK



14 Ounces of perfectly marbled and generously flavored cut \$34

FILET MIGNON

8 Ounces center cut of prime Angus beef topped with mushroom demi glace sauce \$33

SEA

FRESH CATCH

MAHI-MAHI \$29 SNAPPER \$32

GROUPE \$32 HOGFISH \$MP

Have any of our featured fresh fish prepared to your liking

CRUNCHY GRILLED BLACKENED JERKED FRIED

CRISPY WHOLE FISH

Whole local yellowtail snapper "or" hogfish. Thai sweet chili sauce, toasted coconut \$MP Hogfish \$MP

MAHI-MAHI IMPERIAL

Seasoned and broiled mahi-mahi topped with crab cakes, shrimp served with Key Lime beurre blanc sauce \$36

ATLANTIC SALMON



Pan seared Atlantic salmon served with passion fruit coconut aminos sauce \$29

LOW COUNTRY SHRIMP AND GRITS

Jumbo shrimp, Andouille sausage, tomato gravy over stone ground grits topped with shredded Cheddar-Jack-cheese, diced tomatoes and scallions \$26

FRY SHRIMP DINNER

Buttered fry shrimp, Chef homemade cocktail sauce and tropical coleslaw \$28

SEAFOOD PASTA

Sautéed shrimp, scallops and mahi-mahi served over linguine with garlic bread \$34

MARINARA SAUCE PESTO SAUCE ALFREDO SAUCE

LOBSTER MAC & CHEESE

Claw and knuckle Maine lobster sautéed with a blend of our house cheeses and truffle oil, topped with Japanese bread crumbs and baked served with garlic bread \$36

MOLUSCO PASTA

Shrimp, mussels, clams, white wine, garlic sauce over linguine served with garlic bread \$31

FETTUCCINE ALFREDO

Fettuccine pasta in a creamy Parmesan sauce \$12

TUNA \$12 LOBSTER TAIL \$MP CHICKEN \$6

SHRIMP \$8 STEAK \$12



GLUTEN FREE

For your convenience on parties of 6 or more we will automatically add 18% gratuity



SIGNATURE COCKTAILS

GRAPEFRUIT WATERMELON COOLER

Skyy Watermelon vodka, pink ruby grapefruit syrup, agave nectar, fresh mint sprig \$12

PINK BIKINI

Bombay Sapphire, watermelon juice, agave nectar, splash of fresh lime juice \$12

BLUE HAWAIIAN

Bacardi Superior, fresh pineapple chunks, coco real, lime juice, blue Curacao, lime wheel, cherry, hibiscus syrup \$11

ISLAND GRILL MOJITO

Bacardi Superior, St. Germain, muddled mint, lemon juice, passion fruit syrup, large mint sprig \$10

OVERSEAS LEMONADE

Grey Goose essences strawberry lemon grass vodka, lemonade, cranberry juice, splash of club soda \$10

TEQUILA SUNRISE

Olmecca Altos tequila, real mango puree, lime juice hibiscus syrup, lime wheel \$11

CUCUMBER MARGARITA

Olmecca Altos tequila, muddled cucumber, lime juice, light agave habanero bitters, spicy salt rim, cucumber and peppers \$11

SPICED MULE

Bacardi Spiced Rum, ginger beer, dash of aromatic bitters and lime \$12

PINEAPPLE PLANTERS PUNCH

Plantation Pineapple rum, pineapple juice, mango puree \$11

FROZEN COCKTAILS

PIÑA COLADA

Castillo Rum, Plantation Over-proof Dark rum, coconut cream, pineapple juice, maraschino cherry \$11

STRAWBERRY DAIQUIRI

Castillo Rum, fresh strawberries, lime juice simple syrup, strawberry and lime wheel garnish \$11

RUM RUNNER

Castillo Rum, banana liquor, blackberry liquor fresh orange juice, grenadine \$11

KEY LIME COLADA

Castillo Rum, Malibu, pineapple juice, cream of coconut, lime juice, whipped cream, Graham cracker crumbs, lime wheel \$11

FROZEN MARGARITA

Patron Silver, agave syrup, lime juice, triple sec, salt rim and fresh lime wheel \$16

HARD SELTZER

WHITE CLAW SPIKED SPARKLING WATER

LIME - RUBY GRAPEFRUIT - MANGO - BLACK CHERRY \$5

BEACH FAVORITES

WHITE SANGRIA

Peach schnapps, triple sec, Charles Lafitte champagne, fresh chopped strawberries

RED SANGRIA

Brandy, red wine, triple sec, sprite, fresh chopped orange

GLASS \$7 CARAFE \$26

DRAFT BEER

BUD LIGHT, LIGHT LAGER

Light-bodied beer features a fresh, clean and subtle hop aroma, delicate malt sweetness and a crisp finish \$4

STELLA ARTOIS, BELGIAN PILSNER

A touch of sweetness, a body by grainy malt and mild corn flavors, and a light but noticeable residual bitterness \$5

CHANNEL MARKER IPA, ISLAMORADA BREWERY

Aroma of caramel malts, floral hops and light orange with some lemon. Floral-hops, malty and very old school simple. The finish is malty with lingering orange and lemon \$5

WATERFRONT CRAZY LADY, HONEY BLONDE

Blonde Ale · 5.5% This blonde ale brewed with local honey is a good as it gets. A nice clean ale with a subtle honey-like sweetness that lingers just long enough \$5

WATERFRONT LAZY WAY IPA

IPA · 6.5% Tropical fruit, mango, citrus & slightly piney hop aromas dominate with nice malty notes in the background \$5

LANDSHARK, ISLAND-STYLE LAGER

Island-style lager is a complex blend of hops and caramel malts with a light, refreshing taste and a hint of malty sweetness \$4

BOTTLED BEER

BUDWEISER	\$5.00
BUD LIGHT	\$5.00
CORONA	\$5.50
CORONA LIGHT	\$5.50
HEINEKEN	\$6.00
MICHELOB ULTRA	\$6.00
BLUE MOON	\$7.00
MILLER LITE	\$5.50
COOR'S LIGHT	\$5.50
ANGRY ORCHARD	\$5.50
O'DOUL'S NON ALCOHOLIC	\$4.50

BEVERAGES

ISLAND GRILL SMALL STILL WATER	\$3.00
ISLAND GRILL LARGE STILL WATER	\$5.00
SAN PELLEGRINO SPARKLING	\$6.00
ICE TEA	\$2.50
SODA	\$2.50

PEPSI - DIET PEPSI - CRUSH - LEMONADE
MAUNTAIN DEW-DR. PEPPER - SIERRA MIST - GINGER ALE



WINE BY THE GLASS

Chardonnay Chateau St Jean, North Coast

GLASS \$9 CARAFE \$29

Pinot Grigio Stemmari, Sicily Italy

GLASS \$8 CARAFE \$28

Sauvignon Blanc Matua Valley, New Zealand

GLASS \$9 CARAFE \$29

Cabernet Sauvignon Sterling, Central Coast

GLASS \$9 CARAFE \$29

Merlot 14 Hands, California

GLASS \$7 CARAFE \$26

Pinot Noir Seaglass, Santa Barbara County

GLASS \$9 CARAFE \$29

Rosé Pink Flamingo, Camargue France

GLASS \$8 BOTTLE \$28

Brut Charles Lafitte, Champagne France

GLASS \$7 BOTTLE \$26

BUBBLES

BRUT Don Perignon, Champagne France \$425

BRUT ROSÉ Royal Pommery, Champagne France \$111

BRUT Royal Pommery, Champagne France \$88

BLANC DE BLANCS Mumm, Napa California \$59

PROSECCO DOC Brut NV Zardetto, Veneto Italy \$45

PROSECCO Tiamo, Valdobbiadene, Italy \$9

WHITES WINES

AROMATICS

MOSCATO BARTENURA, Veneto Italy \$35

SAUVIGNON BLANC Paul B. Touraine, Loire France \$37

RIESLING Dr. Loosen Bros, Mosel Germany \$32

VIIGNIER Miner Family Vineyard, California \$39

LIGHT AND CRISP

PINOT GRIGIO DOC Zenato, delle Venezie, Italy \$35

SAUVIGNON BLANC Fincher & Co, New Zealand \$38

ALBARIÑO Atlantik, Rias Baixas Spain \$41

PINOT GRIS Erath, Willamette Valley Oregon \$41

FULLER AND COMPLEX

CHARDONNAY Ashby Park, Howell Mountain Napa \$33

CHARDONNAY Sonoma Cutrer, Russian River Valley \$48

CHARDONNAY Matanzas Creek, Sonoma County \$55

CHARDONNAY Beringer Luminus Oak Knoll, Napa \$65

ROSÉ-BLUSH

ROSÉ Listel Billette, Côtes de Provence France \$35

ROSÉ Château Minuty, Côtes de Provence France \$45

WHITE ZINFANDEL Baron Herzog, California \$25

RED WINES

BRIGHT AND FRUIT DRIVEN

PINOT NOIR Row Eleven, Santa Maria Valley California \$48

PINOT NOIR Fighting Chance, Santa Barbara California \$52

PINOT NOIR Arkas, Sonoma Carneros \$55

PINOT NOIR Patz & Hall, Sonoma Coast California \$82

PINOT NOIR Etude, Carneros California \$95

ELEGANT AND EARTHY

SYRAH Delas Côtes du Rhône, Rhône France \$36

MALBEC Aruma Bodegas Caro, Mendoza Argentina \$36

TEMPRANILLO Resalso, Ribera del Duero Spain \$39

RIOJA RESERVA Marques de Murrieta, Rioja Spain \$63

MALBEC El Enemigo, Mendoza Argentina \$65

SUPERTUSCAN Le Volte, Tenuta Dell'Ornellaia Italy \$85

DARK AND COMPLEX

MERLOT Broadside Margarita Vineyards, Paso Robles \$35

MERLOT Oberon, Napa Valley California \$44

CARMENERE Errazuriz Max Reserva, Chile \$48

BLEND Cocodrilo Paul Hobbs, Mendoza Argentina \$69

BLEND The Prisoner, Napa Valley California \$94

BLEND 8 Years in the Desert Orin Swift, Napa Valley \$105

RICH AND POWERFUL

CABERNET SAUVIGNON Jam Cellars, California \$37

ZINFANDEL Joel Gott's, California \$42

CABERNET SAUVIGNON Coppola Director Cut \$53

CABERNET SAUVIGNON Wentz, Livermore Valley \$55

CABERNET SAUVIGNON Decoy Sonoma County \$65

CABERNET SAUVIGNON Charles Krug, Napa Valley \$83

RED BLEND Tapestry Bealeau Vineyards, Napa Valley \$99

PETIT SYRAH Stag's Leap, Napa Valley California \$101

CABERNET SAUVIGNON Crossbarn Paul Hobbs \$115

CABERNET SAUVIGNON Faust, Napa Valley \$121

CABERNET SAUVIGNON Jordan, Alexander Valley \$155

SHIRAZ-CABERNET Penfolds Bin 389, South Australia \$175

CABERNET SAUVIGNON Groth, Napa Valley California \$190



DESSERTS

HOMEMADE KEY LIME PIE

A Florida Keys favorite made with a golden brown graham cracker crust and a creamy tart filing topped with whipped cream

Slice \$7

Entire Pie \$25

FRIED CHEESE CAKE

Fried cheesecake layered with banana and real butter caramel \$8

CHOCOLATE BROWNIE

Warm double-chocolate brownie smother with vanilla bean ice cream, hot fudge sauce and whipped cream \$10

CHOCOLATE LAYER CAKE

Five layer dark moist chocolate cake filled with silky smooth chocolate topped with elegant dark chocolate ganache \$8

APPLE BLOSSOM

Baked pastry filled with fresh Northern Spy apple topped with crunchy crumble and glaze served with vanilla bean ice cream \$7

GELATO

Vanilla bean \$5

21+ LIQUOR INFUSED ICE CREAM

THE LUCKY BROWNIE

An irish cream ice cream made with CAROLANS IRISH CREAM & bits of organic brownie \$9

KENTUCKY CRÈME BRÛLÉE

A crème brûlée ice cream made with MAKER'S MARK & caramelized sugar sprinkles \$9

THE PIÑA COLADA

A pineapple and coconut cream ice cream made with DIPLOMÁTICO RESERVA EXCLUSIVA \$9

THE HIGHLAND TRUFFLE

A Belgian chocolate ice cream made with Macallan 12 YRS & a smooth touch of chocolate chunks \$10

PASSION FRUIT MARGARITA

A passion fruit sorbet made with CASAMIGOS \$9

COFFEE

COFFEE

Traditional light roast breakfast blend coffee

\$2.5

DECAFF COFFEE

Traditional light roast decaff breakfast blend coffee

\$2.5

HOT TEA

ENGLISH BREAKFAST

EARL GREY

CAMOMILE

GREEN TEA

\$2.5





Breakfast

BOWLS

ACAI BOWL

Acai, berries, banana, granola, honey \$12

YOGURT AND GRANOLA

Berries, vanilla parfait yogurt, granola \$8

MAPLE OATMEAL

Served with seedless black raisins \$7

GRIDDLE

PANCAKES

Three buttermilk pancakes \$6

FRENCH TOAST

Texas bread, maple syrup and butter \$6

BELGIAN WAFFLES

Maple syrup and butter \$7

SANDWICHES

WAFFLE SANDWICH

Waffle, bacon, sunny-side egg, Pepper-Jack cheese, home potatoes \$10

AVOCADO TOAST

Sunny-side egg, bacon, scallions, aioli, home potatoes \$11

LOX BAGEL

Smoked salmon, onion, capers, tomatoes, cream cheese \$14

CROISSANT SANDWICH

Scrambled egg, Cheddar cheese, bacon, home potatoes \$10

BREAKFAST BURRITO

Eggs, chorizo sausage, jalapeños, salsa, topped with homemade green chili, melted cheddar-jack cheese and home potatoes \$11

SIDES

BACON \$2.99

SAUSAGE \$2.99

CHORIZO \$3.99

HAM \$3.99

TWO EGGS \$3.99

ENGLISH MUFFIN \$2.99

HOME POTATOES \$3.99

FRUIT CUP \$4.99

CROISSANT \$3.99

AVOCADO \$3.49

BAGEL \$2.99

GRITS \$2.99

CREAM CHEESE \$.99

EGGS YOUR WAY

TWO EGGS ANY STYLE

\$8

ADD PROTEIN (pick one)

Smoked Bacon

Sausage

Ham

Grilled Steak \$7

ADD SIDE (pick one)

Home Potatoes

Grits

Fresh Fruit

Avocado

ADD BREAD (pick one)

Sourdough Toast

Whole Wheat Toast

Rye Toast

Cuban Toast

SPECIALTY OMELETS

GREEK

Eggs, spinach, tomatoes, Feta cheese, home potatoes and toast \$10

HAM & CHEESE

Ham, Pepper-Jack, American, Cheddar, Swiss served with home potatoes and toast \$10

WESTERN

Ham, onions, peppers served with home potatoes, toast \$10

VEGGIE

Tomatoes, onions, peppers, spinach, mushrooms served with home potatoes, toast \$10

BUILD YOUR OWN OMELET

Choose any four items served with home potatoes and toast (American, Swiss, Cheddar, Feta, Pepper-Jack, bacon, sausage, ham, onions, peppers, mushrooms, spinach, tomatoes, broccoli) \$10

ADD EGG WHITES \$2

SPECIALTY SKILLET

VEGETARIAN

Scrambled eggs, onions, peppers, mushrooms, spinach served with home potatoes topped with cheese \$12

SOUTHWESTERN

Scrambled eggs, bacon, sausage, pepper, onion, home potatoes topped with cheese \$12

BUILD YOUR OWN SKILLET

Scrambled eggs, choose any four items (American, Swiss, Cheddar, Feta, Pepper-Jack, bacon, sausage, ham, onions, peppers, mushrooms, spinach, tomatoes, broccoli) \$12

FAVORITES

CHICKEN 'N' WAFFLES

Crispy chicken, Belgian waffles, home potatoes and sweet & spicy honey mustard \$12

CHORIZO HASH

Sunny-side egg, home potatoes, onion, peppers, chorizo, marinara \$12

HUEVOS RANCHEROS

Two eggs any style, flour tortilla, refried beans, green chili, Pepper-Jack cheese \$11

BENEDICTS

ORIGINAL BENNY

Two poached eggs, ham, toasted English muffin, Hollandaise sauce \$11

LOBSTER BENNY

Two poached eggs, Maine lobster salad, toasted English muffin, Hollandaise sauce \$20

CRAB CAKE BENNY

Two poached eggs, crab cakes, toasted English muffin, Hollandaise sauce \$18

KID MENU

BIG KID START

Egg any style, smoked bacon, buttermilk pancake \$6

MARSH-PANCAKES

Two pancakes, butter, maple syrup, flamed marshmallow cream, chocolate chips \$7

OREO-PANCAKES

Two Oreo cookie pancakes, maple syrup and butter \$6

BEVERAGES

FRESH ORANGE JUICE \$5

APPLE JUICE \$3

CHOCOLATE MILK \$3

ICE TEA \$3

COFFEE

AMERICAN COFFEE \$2.5

AMERICAN DECAFF \$2.5

HOT TEA \$2.5

THANK YOU, COME AGAIN!

FOR PARTIES OF SIX OR MORE 18% GRATUITY WILL BE AUTOMATICALLY ADDED



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