

ISLAND GRILL
Island Experience
\$35

Appetizers

(choice of one)

THE ORIGINAL TUNA NACHOS*

Fresh raw sushi grade tuna, seaweed salad, wasabi mayo, teriyaki glaze, sesame seeds, sriracha, scallions, crispy wontons

GRILLED SHRIMP [GF]

Grilled garlic herb butterfly shrimp, Peruvian corn, fresh lemon

HUMMUS [V]

Hummus topped with cucumber, cherry tomatoes, olives, onions, pita

CONCH FRITTERS

Ground conch, bread crumbs, chipotle sauce

SUSHI WONTONS TACOS *

Ground raw spicy tuna, guacamole, seaweed salad, scallions, eel sauce, spicy mayo, wontons

CAESAR SALAD

Romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing

Entrees

(choice of one)

TUNA POKE *

Yellowfin tuna, rice, sesame seeds, cucumber, edamame, mango, avocado, wakame, scallions, kani crab salad, tempura flakes, ponzu, eel sauce, spicy mayo

ISLAND GRILL ROLL *

Crispy shrimp, kani crab salad, spicy tuna, mango, topped with avocado, eel sauce, spicy aioli & tempura flakes

SEA PAELLA [GF] [MINIMUM 20MIN]

Saffron rice, calamari, mussels, clams, shrimp

SNOW CRAB LEGS [GF] [SEASONAL]

1 LB of Alaskan snow crab cluster, drawn garlic butter

PAN SEARED GROUPER

Pan seared grouper, Asian vegetables, creamy chardonnay leek-mushroom sauce, mashed potatoes

ISLAND TACOS

Mahi-mahi, shredded cabbage, guacamole, sour cream, pico de gallo, side of rice & beans
CRUNCHY / GRILLED / BLACKENED

CHICKEN ALFREDO PASTA

Grilled chicken, linguine pasta, creamy Parmesan sauce

CHURRASCO [GF]

Grilled skirt steak, rice, beans, sweet plantains, chimichurri

HALF BABY BACK RIBS

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

SHRIMP SKEWER SALAD

Grilled shrimp skewers, black beans, rice, avocado, mixed greens, cucumber, pineapple chipotle salsa

FISH & CHIPS

Fried mahi-mahi fingers, french fries, homemade tarter sauce

Available Daily 4pm - 9pm

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