

FOOD MENU

APPETIZERS

- THE ORIGINAL TUNA NACHOS *

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

22
- LOBSTER TOSTONES [GF]

Fried plantains, lobster salad

23
- GRILLED SHRIMP [GF]

Grilled garlic herb butterfly shrimp, Peruvian corn, fresh

21
- COCONUT SHRIMP

Crispy coconut shrimp, sweet Thai chili sauce

17
- PEEL & EAT SHRIMP 1/2LB [GF]

Chilled shrimp, cocktail sauce

16
- SMOKED FISH DIP

Smoked local fish dip, Chef's spices, crispy wontons

17
- CONCH FRITTERS

Ground conch, bread crumbs, chipotle sauce

17
- CHICKEN QUESADILLA

Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

19
- FRIED CALAMARI

Fresh calamari, graham cracker crumbs, homemade chipotle sauce

17
- MAHI FINGERS

Mahi-mahi fingers served with tartar sauce

18
- PHILLY CHEESESTEAK EGG ROLLS

Sliced beef, sauteed onions, peppers, cheese, sweet Thai chili

15
- TEN JUMBO WINGS

Bleu cheese and celery

15
- MILD
- MEDIUM
- HOT

PREMIUM STEAKS TWO SIDES

- FILET MIGNON 8oz [GF]

Our most luxurious cut, buttery smooth and melt-in-your-mouth tender

48
- T-BONE 16oz [GF]

The perfect combination of a flavorful strip and tenderloin, packed with rich, juicy flavor

39
- RIB-EYE 14oz [GF]

Rich, marbled, and packed with flavor

38
- NEW YORK 14oz [GF]

A premium cut known for its balance of tenderness and bold flavor

39
- CAB SIRLION 10oz [GF]

A tender and juicy cut with rich, beefy flavor

32
- CHURRASCO 10oz [GF]

Juicy and tender skirt steak, grilled to perfection

28
- LAND
- BABY BACK RIBS HALF 26 FULL 37

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

17
- CHICKEN PARMIGIANA

Crispy chicken cutlet, tomato sauce, Mozzarella, linguine

24
- SIDES
- GARLIC MASHED POTATOES 7
- BAKED POTATO 7
- CORN ON THE COB 5
- AVOCADO 6
- FRENCH FRIES 4
- MAC & CHEESE 7
- SWEET POTATO FRIES 4
- JASMINE RICE 4
- GARLIC BROCCOLI 6
- VEGGIES 6
- SIDE SALAD 6
- SIDE CAESAR SALAD 6

SEAFOOD

- STONE CRAB CLAWS [SEASONAL]

Chilled stone crab claws, mustard sauce

MP
- SNOW CRAB LEGS [SEASONAL]

1 LB of Alaskan snow crab cluster, drawn garlic butter

35
- OYSTERS ON A HALF SHELL* (6) 17 (12) 30

Served raw, cocktail sauce, horseradish, lemon
- CATCH OF THE DAY

Served with two sides

MP
- CRUNCHY / GRILLED / BLACKENED
- CRISPY WHOLE FISH

Whole local yellowtail snapper, sweet Thai chilli sauce, toasted coconut

MP
- WHOLE FLORIDA LOBSTER [GF]

Whole grilled Spiny lobster, served with two sides

MP
- MACADAMIA CRUSTED SNAPPER

Garlic broccoli, jasmine rice, brandy lobster sauce

39
- PAN SEARED GROUPER

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

38
- SEA PAELLA [GF] [MINIMUM 20MIN]

Saffron rice, calamari, mussels, clams, shrimp

36
- MAHI-MAHI IMPERIAL

Broiled mahi-mahi, crab cake, shrimp, lime beurre blanc sauce

37
- ATLANTIC SALMON [GF]

Seared Atlantic salmon, rice, lime beurre blanc sauce

28
- PASTA
- SEAFOOD PASTA

Shrimp, scallops, mahi-mahi, linguine, garlic bread

37
- LOBSTER MAC & CHEESE

Maine lobster claw and knuckle, cheese, truffle oil, baked panko bread crumbs, lobster tail

MP
- LO MEIN

Bok Choy, green & red peppers, carrots, red cabbage, soy sauce, plum sauce, wine

17
- ADD ON
- CHICKEN 9 SHRIMP 15 STEAK 15
- ALFREDO PASTA

Linguine pasta, creamy Parmesan

15
- ADD ON
- TUNA STEAK 12 CHICKEN 9 SHRIMP 15 STEAK 15

FRESH SUSHI

- ISLAND GRILL ROLL * 🍣

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

22
- ISLAMORADA ROLL *

Crispy shrimp, cream cheese, avocado, soy paper, topped with fried plantain, eel sauce & masago arare

24
- SPICY TUNA ROLL * 🍣

Sushi grade tuna, avocado, seaweed paper, fried, topped with sriracha, wasabi mayo, teriyaki glaze, sesame seeds & scallions

24
- OVERSEAS ROLL * 🍣

Tuna, hamachi, avocado, mango, , tempura flakes, topped with tobiko, served with spicy mango & kimchee sauce

24
- SANDBAR ROLL *

Salmon, cream cheese, avocado, soy paper, topped with ikura, eel sauce & spicy mayo

24
- SASHIMI ROLL * [GF]

Tuna, salmon, hamachi, avocado, topped with ikura & truffle oil

26
- CALIFORNIA ROLL *

Kani, cucumber, avocado, topped with sesame seeds

19
- VEGGIE ROLL [GF][V]

Cucumber, avocado, carrots, mango, topped with sesame seeds

16
- SMALL BOAT [MINIMUM 20 MIN]

Three rolls of your choice

70
- LARGE BOAT [MINIMUM 35 MIN]

Five rolls of your choice

99

POKE BOWLS

- TUNA POKE *

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

26
- SPICY SALMON *

Fresh raw salmon, rice, sesame seeds, avocado, edamame, carrots, red cabbage, kani crab salad, wakame, tempura flakes, spicy yuzu, eel sauce, spicy mayo

26

HANDHELDS

- LOBSTER ROLL

Maine lobster claw and knuckle, herbs and spices, scallions, celery tomatoes, New England style roll

36
- SANDWICH OF THE DAY

Catch of the day, tomato, onion, lettuce, brioche bread

MP
- CRUNCHY/ GRILLED/ BLACKENED
- MAHI-MAHI REUBEN

Grilled Mahi-Mahi, thousand island dressing, Swiss cheese, coleslaw, sliced sourdough bread, French fries

23
- BUFFALO SHRIMP PO-BOY

Crispy shrimp, buffalo sauce, diced tomatoes, blue cheese, hoagie bread, French fries

23
- ISLAND TACOS

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

22
- CRUNCHY / GRILLED / BLACKENED
- STEAK SANDWICH

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

22
- CLASSIC BURGER

1/2 lb ground Angus beef, lettuce, tomato, onion, American cheese, brioche bun, French fries

16
- CHICKEN SANDWICH

Chicken breast, tomato, onions, lettuce, brioche bun, French fries

18
- CRUNCHY/ GRILLED/ BLACKENED

SOUPS

- SOUP OF THE DAY CUP 7 BOWL 9

Fresh daily made soup
- CONCH CHOWDER CUP 7 BOWL 9

Traditional tomato based chowder made with fresh conch

SALADS

- SHRIMP SKEWER SALAD

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

24
- BIG BOB [GF]

Grilled chicken breast, bacon, avocado, tomatoes, hard boiled egg, blue cheese, mixed greens, Italian vinaigrette

22
- CAESAR SALAD

Romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing

15
- ADD ON
- TUNA STEAK 14
- LOBSTER TAIL MP CHICKEN 10
- SHRIMP 15 STEAK 17

DESSERTS

- HOMEMADE KEY LIME PIE 8 / 35

A Florida Keys favorite made with a golden brown graham cracker crust and a creamy tart filing, topped with whipped cream
- FLORIDA ORANGE CAKE 9

Handmade with fresh-squeezed 100% Florida Orange juice squeezed into all layers, filled with fresh orange mousse
- MADI RUM CAKE 9

An ultra moist cake soaked with vanilla spiced Madi Rum (Fair and Direct Trade Vanilla beans sourced from Madagascar). Served with vanilla ice cream
- CHOCOLATE LAYERED CAKE 9

Five layer dark chocolate cake filled with silky chocolate, topped with dark chocolate ganache
- CHOCOLATE BROWNIE 9

Warm double-chocolate brownie, topped with vanilla bean ice cream, hot fudge sauce & whipped cream
- CARROT CAKE 9

Baked with fresh carrots, crunchy walnuts, sweet golden raisins and delicious pineapple, topped with cream cheese frosting & butter cream
- FRIED CHEESE CAKE 9

Fried cheese cake layered with banana, topped with caramel
- ICE CREAM 6

Vanilla bean