

FOOD MENU

APPETIZERS

- THE ORIGINAL TUNA NACHOS * 22**
Fresh raw sushi grade tuna, seaweed salad, crispy wontons, topped with wasabi mayo, teriyaki glaze, sesame seeds, sriracha, scallions
- LOBSTER TOSTONES [GF] 25**
Fried plantains, lobster salad
- CEVICHE OF THE DAY * [GF] MP**
Fresh ceviche of the day
- SHRIMP COCKTAIL [GF] 14**
Chilled cooked shrimp, cocktail sauce
- COCONUT SHRIMP 17**
Crispy coconut shrimp, sweet Thai chili sauce
- SMOKED FISH DIP 18**
Smoked local fish dip, Chef's spices, crispy wontons
- CONCH FRITTERS 17**
Ground conch, bread crumbs, chipotle sauce
- FRIED CALAMARI 17**
Fresh calamari, graham cracker crumbs, homemade chipotle sauce
- MAHI FINGERS 17**
Mahi-mahi fingers served with tartar sauce
- FILET MIGNON CARPACCIO * 18**
Thinly sliced beef tenderloin, mix greens, capers, truffle black garlic
- PHILLY CHEESESTEAK EGG ROLLS 15**
Sliced beef, sauteed onions, peppers, cheese, sweet Thai chili
- TEN JUMBO WINGS 15**
Bleu cheese and celery
MILD MEDIUM HOT

PREMIUM STEAKS TWO SIDES

- FILET MIGNON 8oz [GF] 47**
Our most luxurious cut, buttery smooth and melt-in-your-mouth tender
- T-BONE 16oz [GF] 42**
The perfect combination of a flavorful strip and tenderloin, packed with rich, juicy flavor
- RIB-EYE 14oz [GF] 42**
Rich, marbled, and packed with flavor
- NEW YORK 14oz [GF] 41**
A premium cut known for its balance of tenderness and bold flavor
- CAB SIRLION 10oz [GF] 35**
A tender and juicy cut with rich, beefy flavor
- CHURRASCO 10oz [GF] 32**
Juicy and tender skirt steak, grilled to perfection

LAND TWO SIDES

- BABY BACK RIBS HALF 26 FULL 37**
Fall-off-the-bone tender baby back ribs with BBQ sauce
- BAKED CHICKEN [GF] 26**
Grilled skin-on chicken breast with the drumette

SIDES

- GARLIC MASHED POTATOES 7**
- CORN ON THE COB 5**
- AVOCADO 6**
- FRENCH FRIES 5**
- MAC & CHEESE 8**
- SWEET POTATO FRIES 5**
- JASMINE RICE 5**
- GARLIC BROCCOLI 6**
- GRILLED VEGGIES 6**
- SIDE SALAD 6**
- SIDE CAESAR SALAD 6**

SEAFOOD

- STONE CRAB CLAWS [SEASONAL] MP 47**
Chilled stone crab claws, mustard sauce
- SNOW CRAB LEGS [GF][SEASONAL] 38**
1 LB of Alaskan snow crab cluster, drawn garlic butter
- OYSTERS ON A HALF SHELL* (6) 17 (12) 30**
Served raw, cocktail sauce, horseradish, lemon
- CATCH OF THE DAY MP**
Served with two sides
CRUNCHY / GRILLED / BLACKENED
- CRISPY WHOLE FISH 48**
Whole local yellowtail snapper, sweet Thai chilli sauce, toasted coconut
- WHOLE FLORIDA LOBSTER [GF] MP**
Whole grilled Spiny lobster, served with two sides
- MACADAMIA CRUSTED GROUPER 45**
Garlic broccoli, jasmine rice, brandy lobster sauce
- SEA PAELLA [GF] [MINIMUM 20MIN] 39**
Saffron rice, calamari, mussels, clams, shrimp
- MAHI-MAHI IMPERIAL 38**
Broiled mahi-mahi, crab cake, shrimp, lime beurre blanc sauce
- ATLANTIC SALMON [GF] 28**
Seared Atlantic salmon, rice, lime beurre blanc sauce

PASTA

- SEAFOOD PASTA 38**
Shrimp, scallops, mahi-mahi, linguine, garlic bread
- LOBSTER MAC & CHEESE 38**
Maine lobster claw and knuckle, cheese, truffle oil, baked panko bread crumbs, lobster tail
- LO MEIN 17**
Bok Choy, green & red peppers, carrots, red cabbage, soy sauce, plum sauce, wine
- ADD ON**
CHICKEN 8 SHRIMP 12 RIBEYE 22
TUNA 12 MAHI-MAHI 10
- ALFREDO PASTA 15**
Linguine pasta, creamy Parmesan
- ADD ON**
CHICKEN 8 SHRIMP 12 RIBEYE 22
TUNA 12 MAHI-MAHI 10

FRESH SUSHI

- ISLAND GRILL ROLL * 22**
Crispy shrimp, kani crab salad, spicy tuna, mango, topped with avocado, eel sauce, spicy aioli & tempura flakes
- ISLAMORADA ROLL 24**
Crispy shrimp, cream cheese, avocado, soy paper, topped with fried plantain, eel sauce & masago arare
- SPICY TUNA ROLL * 24**
Sushi grade tuna, avocado, seaweed paper, fried, topped with sriracha, wasabi mayo, teriyaki glaze, sesame seeds & scallions
- OVERSEAS ROLL * 24**
Tuna, hamachi, avocado, mango, tempura flakes, topped with tobiko, served with spicy mango & kimchee sauce
- SANDBAR ROLL * 24**
Salmon, cream cheese, avocado, soy paper, topped with ikura, eel sauce & spicy mayo
- SASHIMI ROLL * [GF] 26**
Tuna, salmon, hamachi, avocado, topped with ikura & truffle oil
- CALIFORNIA ROLL * 17**
Kani, cucumber, avocado, topped with sesame seeds
- VEGGIE ROLL [GF][V] 16**
Cucumber, avocado, carrots, mango, topped with sesame seeds
- SMALL BOAT [MINIMUM 20 MIN] 70**
Three rolls of your choice
- LARGE BOAT [MINIMUM 35 MIN] 99**
Five rolls of your choice

POKE BOWLS

- TUNA POKE * 26**
Fresh raw Yellowfin tuna, rice, sesame seeds, cucumber, edamame, mango, avocado, wakame, scallions, kani crab salad, tempura flakes, ponzu, eel sauce, spicy mayo
- SPICY SALMON * 26**
Fresh raw salmon, rice, sesame seeds, avocado, edamame, carrots, red cabbage, kani crab salad, wakame, tempura flakes, spicy yuzu, eel sauce, spicy mayo

HANDHELDS

- LOBSTER ROLL 36**
Maine lobster claw and knuckle, herbs and spices, scallions, celery tomatoes, New England style roll
- SANDWICH OF THE DAY MP**
Catch of the day, tomato, onion, lettuce, brioche bread
CRUNCHY/ GRILLED/ BLACKENED
- MAHI-MAHI REUBEN 26**
Grilled Mahi-Mahi, thousand island dressing, Swiss cheese, coleslaw, sliced sourdough bread, French fries
- BUFFALO SHRIMP PO-BOY 25**
Crispy shrimp, buffalo sauce, diced tomatoes, blue cheese, hoagie bread, French fries
- ISLAND TACOS 25**
Mahi-mahi, shredded cabbage, guacamole, sour cream, pico de gallo, side of rice & beans
CRUNCHY / GRILLED / BLACKENED
- STEAK SANDWICH 26**
Grilled steak, caramelized onions, pepper-jack cheese, peppers, hoagie bread, French fries
- CLASSIC BURGER 16**
1/2 lb ground Angus beef, lettuce, tomato, onion, American cheese, brioche bun, French fries
- CHICKEN QUESADILLA 20**
Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese

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 26**
Grilled shrimp skewers, black beans, rice, avocado, mixed greens, cucumber, pineapple chipotle salsa
 - BIG BOB [GF] 22**
Grilled chicken breast, bacon, avocado, tomatoes, hard boiled egg, blue cheese, mixed greens, Italian vinaigrette
 - CAESAR SALAD 15**
Romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing
- ADD ON**
- TUNA STEAK 12 MAHI-MAHI 10**
 - LOBSTER TAIL MP CHICKEN 8**
 - SHRIMP 12 RIBEYE 22**

DESSERTS

- HOMEMADE KEY LIME PIE 8 / 35**
A Florida Keys favorite made with a golden brown graham cracker crust and a creamy tart filling, topped with whipped cream
- MANGO PASSION CAKE 9**
Alternating layers of sweet mango and zesty passion fruit cream and vanilla velvet cake, topped with frosting
- 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