



ISLAND GRILL

## 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 plantain, lobster salad

### SHRIMP COCKTAIL [GF] 18

Chilled cooked shrimp, cocktail sauce, micro greens

### FILET MIGNON CARPACCIO\* 18

Thinly sliced filet mignon, truffle black garlic aioli, capers, lemon-mustard dressing

### CEVICHE OF THE DAY\* [GF] MP

Fresh ceviche of the day, homemade plantain chips

### TRIO TIRADITO\* 23

Hamachi, tuna, salmon, avocado, scallions, spicy teriyaki sauce

### PAN-ROASTED MUSSELS & CLAMS 20

PEI mussels & clams, shallots, white wine, herbs, butter, fennel, garlic toast

### OYSTERS ON A HALF SHELL\* (6) 17 (12) 30

Served raw, cocktail sauce, horseradish, fresh lemon

### STONE CRAB CLAWS [SEASONAL] MP

Chilled stone crab claws, mustard sauce

## LAND two sides

### FILET MIGNONG 8oz [GF] 47

Our most luxurious cut, buttery smooth and tender

### T-BONE 16oz [GF] 42

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

### NEW YORK 14oz [GF] 41

A premium cut known for its tenderness and bold flavor

### CAB SIRLOIN 10oz [GF] 35

Certified angus premium cut

### BABY BACK RIBS 26|37

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

### BAKED CHICKEN [GF] 26

Grilled skin-on chicken breast with the drumette

### CLASSIC BURGER 16

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

## PASTA

### SEAFOOD PASTA 38

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

### LOBSTER MAC & CHEESE 45

Claw and knuckle Main lobster, house cheese sauce, truffle oil, breadcrumbs, lobster tail

### PORTOBELLO MASHROOMS RAVIOLI 28

Finely chopped cremini and portobello mushrooms wrapped in egg pasta, topped with fresh tomato sauce

## SIDES

GARLIC MASHED POTATOES - CORN ON THE COB - AVOCADO - FRENCH FRIES - SWEET POTATO FRIES - RICE - MAC & CHEESE - GARLIC BROCCOLI - GRILLED VEGETABLES - HOUSE SALAD - CAESAR SALAD

## SUSHI

### ISLAND GRILL ROLL \* 22

Crispy shrimp, kani crab, spicy tuna, mango, avocado, eel sauce, spicy aioli, tempura flakes

### ISLAMORADA ROLL 24

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

### SPICY TUNA ROLL\* 24

Tuna, avocado, seaweed paper, fried, topped with sriracha, wasabi mayo, teriyaki glaze, sesame seeds, scallions

### OVERSEAS ROLL\* 24

Tuna, yellowtail, avocado, mango, tempura flakes, topped with tobiko, served with spicy mango chili sauce

### SANDBAR ROLL\* 24

Salmon, cream cheese, avocado, soy paper, topped with eel sauce, spicy aioli, and ikura

### SASHIMI ROLL \* 26

Tuna, salmon, yellowtail, avocado, topped with ikura & truffle oil, spicy chili sauce, ponzu

### TUNA POKE BOWL\* 25

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

## SEAFOOD

### CRISPY WHOLE FISH 48

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

### WHOLE FLORIDA SPINY LOBSTER [GF] MP

Whole grilled Spiny lobster, served with two sides

### MACADAMIA CRUSTED GROUPER 45

Macadamia crusted grouper, 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, key lime beurre blanc sauce

### ATLANTIC SALMON [GF] 28

Seared Atlantic salmon, rice, lime beurre blanc sauce

### CATCH OF THE DAY MP

CRUNCHY / GRILLED / BLACKENED, two sides

### LOBSTER ROLL 36

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

### ISLAND TACOS 25

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

## SOUP & SALADS

### CONCH CHOWDER 7 | 9

Traditional tomato based chowder made with fresh conch

### SHRIMP SKEWER SALAD [ GF ] 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, classic Caesar dressing

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A 20% service charge will be automatically added to all tables of five (5) or more guests.