

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, scallions	22
LOBSTER TOSTONES [GF] Fried plantains, lobster salad	25
CEVICHE OF THE DAY * [GF] Fresh ceviche of the day	MP
OYSTERS ON A HALF SHELL* (6) 17 (12) 30 Served raw, cocktail sauce, horseradish, lemon	
COCONUT SHRIMP Crispy coconut shrimp, sweet Thai chili sauce	17
CONCH FRITTERS Ground conch, bread crumbs, chipotle sauce	17
FRIED CALAMARI Fresh calamari, graham cracker crumbs, homemade chipotle sauce	17
MAHI FINGERS Mahi-mahi fingers served with tartar sauce	17
JUMBO WINGS Bleu cheese and celery	15
MILD MEDIUM HOT	
PHILLY CHEESESTEAK EGG ROLLS Sliced beef, sauteed onions, peppers, cheese, sweet Thai chili sauce	15

SOUPS & SALADS

ONION SOUP Savory Japanese-style broth, mushrooms, green onions, fried onions	CUP 7 BOWL 9
CONCH CHOWDER Traditional tomato based chowder made with fresh conch	CUP 7 BOWL 9
SHRIMP SKEWER SALAD Grilled shrimp skewers, black beans, rice, avocado, mixed greens, cucumber, pineapple chipotle salsa	26
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 12 MAHI-MAHI 10 SHRIMP 12 LOBSTER TAIL MP CHICKEN 8 RIBEYE 22	

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

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	MP
OVERSEAS ROLL * 🍣 Tuna, hamachi, avocado, mango, , tempura flakes, topped with tobiko, served with spicy mango & kimchee sauce	17
SANDBAR ROLL * Salmon, cream cheese, avocado, soy paper, topped with ikura, eel sauce & spicy mayo	17
CALIFORNIA ROLL * Kani, cucumber, avocado, topped with sesame seeds	17
SMALL BOAT [MINIMUM 20 MIN] Three rolls of your choice	15
LARGE BOAT [MINIMUM 35 MIN] Five rolls of your choice	15

POKE BOWLS

TUNA POKE * Fresh raw 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

Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 20% service charge will be added to all parties of eight (8) or more.

FROM THE GRILL WITH TWO SIDES

FILET MIGNON 8oz [GF] Our most luxurious cut, buttery smooth and melt-in-your-mouth tender	47
RIB-EYE 14oz [GF] Rich, marbled, and packed with flavor	42
CHURRASCO 10oz [GF] Juicy and tender skirt steak, grilled to perfection	32
BABY BACK RIBS Fall-off-the-bone tender baby back ribs with BBQ sauce	HALF 26 FULL 37
ADD ON SHRIMP 12 LOBSTER TAIL MP	

SEAFOOD

CATCH OF THE DAY Served with two sides CRUNCHY / GRILLED / BLACKENED	MP
CRISPY WHOLE FISH Whole local yellowtail snapper, sweet Thai chili sauce, toasted coconut, two sides	70
MACADAMIA CRUSTED GROUPER Garlic broccoli, jasmine rice, brandy lobster sauce	99
MAHI-MAHI IMPERIAL Broiled mahi-mahi, crab cake, shrimp, lime beurre blanc sauce	
ATLANTIC SALMON [GF] Seared Atlantic salmon, rice, lime beurre blanc sauce	26
SEAFOOD PASTA Shrimp, scallops, mahi-mahi, linguine, garlic bread	
LOBSTER MAC & CHEESE Maine lobster claw and knuckle, cheese, truffle oil, baked panko bread crumbs	26

SIDES

GARLIC MASHED POTATOES 7
FRENCH FRIES 5
SWEET POTATO FRIES 5
WHITE RICE 5
MAC & CHEESE 8
GRILLED VEGGIES 6
SIDE SALAD 6
SIDE CAESAR SALAD 6

[V] VEGETARIAN [GF] GLUTEN FREE 🌶️ SPICY

HANDHELDS WITH FRENCH FRIES

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

KIDS AGES 12 & UNDER

CHICKEN TENDERS FRIED/ GRILLED with a side of French fries	10
MAC & CHEESE	8
GRILLED CHEESE SANDWICH Served with French fries	10

DESSERTS

HOMEMADE KEY LIME PIE Golden brown graham cracker crust, creamy tart filing, topped with whipped cream	8 / 35
MANGO PASSION CAKE Alternating layers of sweet mango and zesty passion fruit cream and vanilla velvet cake, topped with frosting	9
MADI RUM CAKE A moist cake soaked with vanilla spiced Madi Rum (Fair and Direct Trade Vanilla beans sourced from Madagascar). Served with vanilla ice cream	9
CHOCOLATE BROWNIE Warm double-chocolate brownie, topped with vanilla bean ice cream, hot fudge sauce & whipped cream	9
ICE CREAM Vanilla bean	6