



ISLAND SHRIMP
Fried shrimp tossed in our sweet and spicy island sauce served over crispy wontons 15.60

CALAMARI
Lightly dusted, fried crisp, tossed with hot cherry peppers, Parmesan cheese, served on bed of marinara sauce with a balsamic drizzle 14.60

SOUPS

LOBSTER BISQUE Cup 5.50 or Bowl 8.50
BLACK BEAN SOUP Cup 4 or Bowl 6.50
SOUP OF THE DAY Cup 5 or Bowl 7.50

SALADS

HOUSE SALAD
Crisp romaine topped with jack cheddar cheese, tomatoes, cucumbers, onions and croutons 10.45

CAESAR SALAD
Crisp romaine tossed with Caesar dressing, croutons and shredded Parmesan cheese 10.45 | add anchovies 3

GREEK SALAD
Crisp romaine, feta cheese, garbanzo beans, tomatoes, beets, cucumbers, kalamata olives, onions, pepperoncini and homemade potato salad served with an herb dressing 13.50

CHOPPED SALAD
Chopped romaine, applewood bacon, tomatoes, avocado, eggs and bleu cheese crumbles tossed in a balsamic vinaigrette dressing 13.50

BLACKENED SALMON SALAD *
Fresh baby spinach tossed with pecans, bleu cheese crumbles and fresh fruit served with raspberry vinaigrette 18.75

ADD ONS:
Chicken 5.25 | Scallops - MKT
Salmon* 6.25 | Grouper Nugget - MKT
Ahi Tuna* 7.25 | Crab Cake 7.25
Shrimp 8.00 | Shrimp & Crab Salad 8.25
Lobster Salad 9

APPETIZERS

COCONUT SHRIMP
Encrusted with coconut and fried golden brown, served with strawberry-horseradish dipping sauce 14.60

LUMP CRAB CAKES
Two Maryland style crab cakes served with bayou sauce and mango salsa 14.60

CHICKEN WINGS
Served mild, medium, hot, blackened, Dallas, honey bbq, cayuso or with sesame teraki sauce
Ten wings 13 | Twenty wings 26 (Bleu cheese, ranch and celery additional)

PORK WINGS
Crispy tender pork shanks tossed in cayuso bbq sauce 14.50

GROUPEL NUGGETS
Blackened, grilled or fried - 13.75

SMOKED FISH SPREAD DUO *
Our In-House Smoked Salmon Spread & Local Nachman's fish spread. Served with pepperoncini, tomatoes, capers, pickle's and club crackers 14.60

ISLAND CHICKEN TENDERS
Boneless tenders fried and tossed with either sesame teraki or buffalo 11.50

AHI TUNA *
Sesame seared tuna. Served with rice noodles and seaweed salad
Half Portion 12.50 | Full Portion 21

QUESO DIP
Queso dip served with fresh chips and salsa 8.50
add guacamole for 3

SANDWICHES

Served with choice of one side
Make any sandwich into a wrap

GROUPEL
Blackened, grilled or fried topped with lettuce, tomato and tartar sauce - MKT

CHURRASCO STEAK SANDWICH
Thin-sliced skirt steak seared topped with sauteed mushrooms, onions and bayou and Swiss 16.50

GROUPEL REUBEN
Grilled grouper served on toasted rye bread with thousand island dressing, Swiss cheese and sauerkraut - MKT

TUNA BLT *
Blackened seared Tuna Steak on a kaiser roll with lettuce, tomato & bacon 16.75

PO' BOY
Lightly breaded and fried, served with lettuce, tomato and bayou sauce on French bread
Your choice of oyster, grouper or shrimp 15.60

TACOS (3)
Choose either: mahi, chicken or shrimp. Wrapped in a soft tortilla, served blackened or grilled, topped with jack cheddar cheese, lettuce, tomato, bayou sauce & mango salsa 14.75
add grouper 3

"THE ISLAND" CHEESEBURGER *
1/2 lb. Custom short rib & brisket blended Angus burger char-grilled topped with cheddar cheese, lettuce, tomato, onion, pickle, and aioli 12.50

MOJO CHICKEN
Blackened or grilled marinated chicken breast topped with lettuce, tomato, and aioli 11.50

LOBSTER SLIDERS
Fresh lobster salad served on two sweet Hawaiian rolls MKT

CLUB WRAP
Ham and turkey with aioli, bacon, Swiss & cheddar cheese, lettuce and tomato 12.50

SHRIMP & CRAB SALAD WRAP
Shrimp and crab salad served in a wrap with lettuce and tomato 16.75

ADD ON SANDWICH TOPPERS:

- Sautéed Onions
- Mushrooms or BBQ Sauce
- Applewood Bacon
- Cheddar
- Monterey Jack
- Swiss
- Bleu Cheese Crumbles
- Avocado

CASH DISCOUNT

As an incentive for our customers, we now provide an immediate discount of 4% to all cash customers

ENTREES

All entrees are served with a choice of 2 sides

FRESH CATCH*

Ask your server about our fresh fish of the day - MKT

GROUPEL

Sicilian grilled, Cajun or fried - MKT

TUNA STEAK DINNER*

Blackened tuna steak, topped with tatakai sauce 27.50

SHRIMP

Sicilian grilled, Cajun or fried 21

SALMON*

Salmon filet blackened & topped with mango salsa 24

FILET

8oz. Choice aged Black Angus Filet 30 *med well/well done steaks will be butterflied to insure quality

ADD ON:

SHRIMP OR SCALLOPS 8
A CRAB CAKE 7

PASTA

All pastas are made to order, topped with cheese & served with a garlic bread stick

FETTUCCINI ALFREDO

Local fettuccini in Alfredo sauce with broccoli and mushrooms 14 | Add chicken 5.25 | salmon, shrimp or scallops 8.25

CAJUN SHRIMP & CRAB PASTA

Shrimp and crab in a Cajun Alfredo sauce with mushrooms, spinach, sun-dried tomatoes and tossed in cavatappi pasta 21

SHRIMP & SCALLOP MEDITERRANEAN MEZZO PASTA

Shrimp and scallops tossed in a mezzo sauce with kalamata olives, mushrooms, spinach, tomatoes, and tossed in cavatappi pasta topped with feta cheese 22

LOBSTER "MAC N' CHEESE

Cavatappi pasta simmered in a mornay sauce topped with lobster meat, gruyere cheese, herb breadcrumbs & truffle oil MKT

SIDES 4.25

SEASONAL VEGETABLES

ROASTED HERB POTATOES

GARLIC MASHED POTATOES

FRENCH FRIES

YELLOW RICE

BLACK BEANS & RICE

EDAMAME SALAD

COLE SLAW

POTATO SALAD

BROCCOLI

GARLIC BREAD STICKS

KID'S MENU

12 & under

Kids meal include 1 side and a fountain drink 7.50

CHEESEBURGER

CHICKEN FINGERS

FRIED SHRIMP

MAC N CHEESE

GRILLED CHEESE

FRIED FISH

CHEESE QUESADILLA

ISLAND FAVORITES

FRIED BASKET

Your choice of oysters, grouper nuggets or shrimp lightly breaded and fried served with fries and cole slaw 16.75

MOJO CHICKEN DINNER

Blackened or grilled 15.60

ISLAND CHICKEN

Brushed with house Jerk BBQ sauce. Topped with Monterey jack cheese and mango salsa 18.75

CHURRASCO SKIRT STEAK

8 oz. choice aged skirt steak char grilled served with tomato onion salad, chimichurri sauce and roasted potato 25

YOU CATCH IT- WE COOK IT*

Bring us your filleted catch and we will cook it and serve it family style \$15.00 per lb. (each pound includes one side)

SPICY TUNA BOWL*

Tuna poke, sesame quinoa, carrots, cucumbers, wakame, avocado, tatakai, sauce, toasted sesame seeds, pickled, ginger, spicy aioli 18.75

DESSERTS

DESSERT OF THE DAY 7.50

KEY LIME PIE 6.25

DRUNKEN BREAD PUDDING 7.50

CHOCOLATE TRUFFLE

MOUSSE CAKE 7.50

RAW BAR

OYSTERS

RAW, STEAMED OR FRIED

Half Dozen 10.50 / Dozen 18.50

COLDWATER FLIGHT

12 of our boutique oysters w/ mignonette MKT

RAW OYSTERS - Half Dozen 14.50 / Dozen 27

• Moscow • Sushi • Inferno

OVEN BAKED OYSTERS

Half Dozen 14.50 / Dozen 27

• PARMESAN HORSERADISH

• OYSTERS ROCKEFELLER

• CREAM CHEESE & CRAB

• COMBO

CHAR-GRILLED OYSTERS

Half Dozen 14.50 / Dozen 27

• GARLIC BUTTER & PARMESAN

• CHIPOTLE LIME

• OYSTERS CASINO

• COMBO OF ALL 3

DRUNKEN SHRIMP (served hot only)

1LB of Peel & Eat Shrimp steamed in a spicy beer broth. Served with grilled Ciabatta Bread - 23

CASH DISCOUNT

As an incentive for our customers, we now provide an immediate discount of 4% to all cash customers

Service charge may be added to parties of 6 or more | Ask your server about Gluten Free options.

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness- especially if you have certain medical conditions.

Check out our website or follow us on Facebook to see our calendar of events!

Wine Selections

WHITE WINES

	gls	btl
Chardonnay, William Hill, Central Coast	8.5	29
Chardonnay, Jadot Steel (<i>unoaked</i>) France	9	34
Chardonnay, Story Point, California	10	38
Chardonnay, Laguna, Russian River Valley.....		50
Chardonnay, Cakebread, Napa.....		80
Pinot Grigio, Bollini, Italy.....	7.5	28
Pinot Grigio, Estancia, California.....	8.5	32
Pinot Grigio, Acrobat, Willamette Valley	9.5	36
Pinot Gris, Four Graces, Oregon		44
Pinot Grigio, Santa Margherita, Alto Adige		49
Sauvignon Blanc, 13 Celsius, New Zealand.....	7.5	28
Sauvignon Blanc, Kim Crawford, New Zealand.....	10	38
Sauvignon Blanc, Whitehaven, New Zealand	10.5	40
Sancerre, Les Glories, France.....		58
Rosé, Sables d'Azure, France	9	35
Rosé, Fleur de Mer, France.....	11	44
Rosé, Chateau D'Esclans Whispering Angel, France		44
Riesling, Schmitt Sohne, Germany.....	8.5	32
Moscato, Movendo, Italy.....	7.5	28
Sparkling Rosé, JP Chenet Brut, France.....		(split) 8
Prosecco, Maschio, Italy.....	9	35
Champagne, Taittinger Brut La Francaise, France.....		75

RED WINES

Pinot Noir, Firesteed, Willamette Valley	9	34
Pinot Noir, J Vineyard, California.....	10	38
Pinot Noir, Melomi, California.....	12	46
Pinot Noir, David Bruce, Sonoma		60
Cabernet Sauvignon, William Hill, Central Coast	9	34
Cabernet Sauvignon, J Lohr, Paso Robles	10	38
Cabernet Sauvignon, Francis Coppola, California.....	11	42
Cabernet Sauvignon, Louis Martini, Sonoma	12	46
Cabernet Sauvignon, Jordan, California		75
Cabernet Franc, Cosentino, Napa Valley.....		40
Merlot, Hahn, Central Coast	9	34
Merlot, Rutherford Hill, California		50
Malbec, Terrazas, Argentina	7.5	28
Malbec, Trapiche Broquel, Mendoza.....	10	38
Red Blend, Cline Cashmere, Sonoma	9	34
Zinfandel, Boneshaker, Lodi.....	9	34

Cocktails & Beer

MARTINIS

ISLAND COSMO

Smirnoff Coconut Flavored Vodka,
Triple Sec, Lime Juice, Splash of Cranberry

POMEGRANATE

Smirnoff Citrus Flavored Vodka, PAMA Pomegranate
Liqueur, Lime Juice, Splash of Cranberry

PEAR FLOWER

Three Olives Apple Pear Vodka, St-Germain
Elderflower Liqueur, Splash of Cranberry

COCO ESPRESSO

Smirnoff Coconut Flavored Vodka, Three Olives
Triple Shot Vodka, Irish Cream and Dash of Nutmeg

ISLAND MIXED DRINKS

MOSCOW MULE

Ketel One Vodka, Ginger Beer, Mint,
Fresh Lime Juice

CUCUMBER COOLER

Hendrick's Gin, St-Germain Elderflower Liqueur, Ginger Beer,
Cucumber, Fresh Lime Juice and Simple Syrup

SURFER MARGARITA

Jose Cuervo Silver Tequila, Cointreau,
Fresh Lime Juice and Orange Juice

DARK & STORMY

Myers Dark Rum, Ginger Beer,
and Fresh Lime Juice

MANGO RUM PUNCH

Bacardi Mango Rum, Pineapple and Orange
Juice and Grenadine

ISLAND MARGARITA

Patron Tequila, Cointreau,
Fresh Lime Juice and Orange Juice

FROZEN DRINKS

ADD A SOUVENIR HURRICANE CUP FOR ONLY \$3.50 • ADD A FLOATER OF MYERS OR 151 FOR \$1.00

DAIQUIRIS

Your choice of Strawberry, Mango or
Piña Colada made with Captain Morgan Spiced Rum

DRAGON FREEZE

Bacardi Dragonberry Rum, Lemonade
and Strawberry Mix

FROSÉ

Three Olives Rosé Vodka Blended with
Strawberry and Peach Mixes

FROZEN HURRICANE

Southern Comfort, Strawberry Daiquiri Mix,
Orange Juice, Grenadine and Lemon-Lime Soda

FROSTY DRAFTS

ASK YOUR SERVER ABOUT OUR ROTATING DRAFTS

Guinness Stout

Sam Adams Seasonal

Bud Light

Cider

Yuengling Lager

Stella Artois

Belgium Wheat

BOTTLES & CANS

ASK YOUR SERVER FOR ADDITIONAL SELECTIONS

DOMESTIC

Bud Light
Bud Light Lime
Budweiser
Miller Lite

Michelob Ultra
Coors Light
Salt Life Lager
White Claw Black Cherry

IMPORTS

Corona
Corona Light
Pacifico

Heineken
Heineken Light
St. Pauli NA

EARLY BIRD MENU

3:00 TO 6:00 DAILY

DINE-IN ONLY

ALL ITEMS \$13.00

FISH FRY

Beer Battered Haddock served with fries & coleslaw

COCONUT SHRIMP

(5) Shrimp served with strawberry horseradish sauce (1 side)

CALYPSO PORK SHANKS

(3) BBQ Shanks served over black beans, yellow rice and tropical salsa

“MARYLAND STYLE” CRAB CAKES

(2) Cakes served with our spicy bayou sauce and mango salsa (1 side)

ISLAND CHICKEN

Topped with Jerk BBQ sauce, melted Monterey Jack cheese and tropical fruit salsa served with black beans and yellow rice

***BLACKENED SALMON ALFREDO**

Fettuccini pasta tossed in Alfredo sauce with broccoli and mushrooms topped with blackened salmon. Served with a garlic bread stick

*consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness -especially if you have certain medical conditions

Brunch

Served 10am-12pm

Monte Cristo Sandwich: *Ham, turkey, swiss and cheddar cheese on French fried Texas toast. Served with roasted potatoes. \$13*

Breakfast Tacos (or burrito): *Scrambled eggs with cheese and bacon in soft flour tortillas, topped with salsa. Served with roasted potatoes. \$12*

Egg Sandwich: *Scrambled eggs, cheddar cheese, bacon, lettuce, and tomatoes on Texas toast. Served with roasted potatoes. \$12*

French Toast: *Crispy flash fried Texas toast topped with pecans and powdered sugar. \$11*

Chicken and Waffles: *Crispy breaded chicken tenders served on a Belgian waffle drizzled with sriracha honey. \$12*

Shrimp and Grits: *Creole style sautéed shrimp, bacon, tomatoes and mushrooms served over cheese grits. \$15*