

F O O D M E E

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]** 18
Fried plantains, lobster salad
- TUNA TARTARE *** 18
Yellowfin tuna, avocado, mango, scallions, honey citrus ponzu sauce, wasabi mayo, crispy wontons,
- PHILLY CHEESESTEAK EGG ROLLS** 14
Sliced beef, sauteed onions, peppers, cheese, sweet Thai chili sauce
- COCONUT SHRIMP** 16
Crispy coconut shrimp, sweet Thai chili sauce
- PEEL AND EAT SHRIMP 1/2LB [GF]** 14
Chilled shrimp, cocktail sauce
- TEN JUMBO WINGS** 15
Bleu cheese and celery
MILD MEDIUM HOT JERKED
- CONCH FRITTERS** 17
Ground conch, bread crumbs, chipotle sauce
- CHICKEN QUESADILLA** 19
Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese
- SMOKED FISH DIP** 17
Smoked local fish dip, Chef's spices, wontons
- FRIED CALAMARI** 16
Fresh calamari, dusted with graham cracker crumbs, homemade chipotle sauce
- MAHI FINGERS** 16
Mahi-mahi fingers served with tartar sauce
- TATER CHIP FONDUE** 14
Potato chips, Bleu cheese fondue, balsamic glaze, tomatoes, scallions

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 *** 22
Crispy shrimp, cream cheese, avocado, soy paper, topped with fried plantain, eel sauce
- SPICY TUNA ROLL * 🌶️** 22
Sushi grade tuna, avocado, seaweed paper, fried, topped with sriracha, wasabi mayo, teriyaki glaze, sesame seeds, scallions
- OVERSEAS ROLL * 🌶️** 22
Tuna, hamachi, avocado, mango, serrano pepper, tempura flakes, topped with tobiko, served with spicy mango & kimchee sauce
- SANDBAR ROLL * [GF]** 22
Salmon, cream cheese, avocado, soy paper, topped with eel sauce, spicy aioli & ikura
- SASHIMI ROLL * [GF]** 25
Tuna, salmon, hamachi, avocado, topped with ikura & truffle oil
- CALIFORNIA ROLL * [GF]** 17
Kani, cucumber, avocado, topped with sesame seeds
- VEGGIE ROLL [GF][V]** 15
Cucumber, avocado, carrots, mango, topped with sesame seeds
- SMALL SUSHI BOAT [MINIMUM 20 MIN]** 62
Three rolls of your choice
- LARGE SUSHI BOAT [MINIMUM 30 MIN]** 95
Five rolls of your choice

POKE BOWLS

- TUNA POKE *** 25
Yellowfin tuna, rice, sesame seeds, cucumber, edamame, mango, avocado, wakame, scallions, kani crab salad, onion crisps, ponzu, eel sauce, spicy mayo
- SPICY SALMON *** 25
Fresh raw salmon, rice, sesame seeds, avocado, edamame, carrots, red cabbage, kani crab salad, wakame, tempura flakes, spicy yuzu, eel sauce, spicy mayo
- TEMPURA PARADISE** 25
Tempura shrimps, rice, sesame seeds, carrots, cabbage, avocado, onion crisps, wakame, edamame, scallions, ponzu, teriyaki glaze, spicy mayo, eel sauce

SEAFOOD

STONE CRAB CLAWS [SEASONAL ITEM]	EACH MP
Chilled stone crab claws, mustard sauce	
SNOW CRAB LEGS [SEASONAL ITEM]	1LB 32
1 LB of Alaskan snow crab cluster, drawn garlic butter	
OYSTERS ON A HALF SHELL*	(6) 15 (12) 30
Served raw, cocktail sauce, horseradish, lemon	
SEAFOOD TOWER* [SEASONAL ITEM]	107
1LB snow crab legs, lobster, 1/2LB peel & eat shrimp, 1/2 dozen oysters, cocktail sauce, mustard sauce, served chilled	
CATCH OF THE DAY	MP
Served with two sides CRUNCHY GRILLED BLACKENED	
CRISPY WHOLE FISH	MP
Whole local yellowtail snapper, sweet Thai chilli sauce, toasted coconut	
AHI TUNA PLATE	28
Seared ahi tuna, sesame seeds, seaweed salad, teriyaki glaze, wasabi drizzle, sriracha	
MACADAMIA CRUSTED SNAPPER	39
Garlic broccoli, jasmine rice, brandy lobster sauce	
PAN SEARED GROUPEL	38
Pan seared grouper, Asian vegetables, creamy chardonnay leek-mushroom sauce, mashed potatoes	
SEA PAELLA [GF] [MINIMUM 20 MIN]	34
Saffron rice, calamari, mussels, clams, shrimp	
MAHI-MAHI IMPERIAL	36
Broiled mahi-mahi, crab cake, shrimp, lime beurre blanc sauce	
ATLANTIC SALMON [GF]	28
Seared Atlantic salmon, vegetable saffron risotto, lime beurre blanc sauce	

LAND

ISLAND BABY BACK RIBS	HALF 25 FULL 37
Fall-off-the-bone tender baby back ribs with BBQ sauce	
CHURRASCO [GF]	27
Grilled skirt steak, rice, beans, sweet plantains,	
RIB-EYE STEAK [GF]	35
12 Ounces of perfectly cooked steak, with two sides	
CHICKEN PARMIGIANA	24
Crispy chicken cutlet, tomato sauce, Mozzarella, linguine	
CHICKEN SCALLOPINI	26
Crispy chicken cutlet, green onions, diced tomatoes, orange beurre blanc sauce	
GARLIC HERB CHICKEN [GF]	27
Airline baked chicken, herbs, creamy garlic sauce, mashed potatoes, vegetables	

PASTA

SEAFOOD PASTA	34
Shrimp, scallops, mahi-mahi, linguine, garlic bread	
TRUFFLE LOBSTER MAC & CHEESE	MP
Maine lobster claw and knuckle, cheese, truffle oil, baked panko bread crumbs, lobster tail	
LO MEIN	14
Bok Choy, green & red peppers, carrots, red cabbage, soy sauce, plum sauce, wine	
ADD ON	
CHICKEN 9 SHRIMP 15 STEAK 15	
ALFREDO PASTA	14
Linguine pasta, creamy Parmesan sauce	
ADD ON	
TUNA STEAK 12 CHICKEN 9 SHRIMP 15 STEAK 15	

SIDES

GARLIC MASHED POTATOES	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

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

HANDHELDS

LOBSTER REUBEN

Cooked lobster meat, Swiss cheese, sauerkraut, thousand island dressing, sourdough bread, French fries

LOBSTER ROLL

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

SANDWICH OF THE DAY

Catch of the day "ask server for availability"
CRUNCHY / GRILLED / BLACKENED

MAHI-MAHI REUBEN

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

BUFFALO SHRIMP PO-BOY

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

ISLAND TACOS

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

STEAK SANDWICH

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

CLASSIC BURGER

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

CHICKEN SANDWICH

Chicken breast, tomato, onions, lettuce, brioche bun, French fries
CRUNCHY / GRILLED / BLACKENED

SOUPS

SOUP OF THE DAY

Fresh daily made soup

CUP 6 BOWL 8

CONCH CHOWDER

Traditional tomato based chowder made with fresh conch

CUP 6 BOWL 8

SALADS

34

SHRIMP SKEWER SALAD

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

24

34

BIG BOB [GF]

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

20

MP

CAESAR SALAD

Romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing

14

20

CORAL REEF SALAD *

Diced raw sushi grade tuna, lettuce, rice, seaweed salad, Peruvian corn, avocado, tropical salsa

23

22

ADD ON

TUNA STEAK 12 LOBSTER TAIL MP
CHICKEN 9 SHRIMP 15 STEAK 15

20

DESSERT MENU

21

16

HOMEMADE KEY LIME PIE

SLICE 8 PIE 35

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

16

FLORIDA ORANGE SUNSHINE CAKE

10

Handmade with fresh-squeezed 100% Florida Orange juice squeezed into all layers, filled with fresh orange mousse.

CHOCOLATE LAYERED CAKE

8

Five layer dark chocolate cake filled with silky chocolate, topped with dark chocolate ganache

CHOCOLATE BROWNIE

10

Warm double-chocolate brownie smother with vanilla bean ice cream, hot fudge sauce and whipped cream

CARROT CAKE

10

Baked with fresh crisp carrots, crunchy walnuts, sweet golden raisins and delicious pineapple, topped with cream cheese frosting and butter cream

FRIED CHEESE CAKE

10

Fried cheese cake layered with banana, topped with caramel

ICE CREAM

6

Vanilla bean