



Look for the red fish for our signature dishes.

Appetizers

Alligator Tail 8.95

Tender American alligator breaded in our own seasoned batter and deep-fried to a golden crisp. Served with our homemade gator sauce

Skillet Spinach Dip 6.95

Spinach and artichokes in a creamy blend of cheese served with fresh baked pita points

Venison Stuffed

Mushrooms 8.95

Five mushroom caps stuffed with venison sausage, smothered in mozzarella in a black iron skillet

Parmesan Crusted Portabellas 7.45

Hand-breaded and served with horseradish sauce

Smoked Wahoo Dip 7.95

An Islamorada original recipe straight from the Florida Keys served with crackers

Asiago Artichoke Hearts 8.95

With spicy remoulade.

Flash Fried Crawfish Tails . . . 7.95

Bite size morsels hand breaded and flash-fried. Served with a rich, sherry wine sauce

New England Clam Chowder 3.95

Our version of the northeastern classic, loaded full of clams and red-skinned potatoes

Salads

White River Salad 6.95

Mixed greens with candied cashews, crumbled bleu cheese and dried cranberries, tossed with raspberry vinaigrette dressing

Caesar Salad 6.95

Assembled tableside with fresh romaine, homemade croutons, classic dressing and parmesan cheese. Available with or without whole anchovies

Fish House Cobb 6.95

Mixture of field greens with tomatoes, sliced eggs, smoked bacon, green onions, avocado and crumbled bleu cheese

Salad Toppers

Add these delicious toppers to any salad

Grilled Chicken Breast 4.95

Grilled Shrimp Skewer 5.95

Grilled Scallops 7.95

Seared Sirloin 7.95

Grilled Salmon 7.95

Grilled Mahi 8.95

On Dry Land

Served with fresh vegetable and your choice of red-skinned potatoes, sea salt steak fries, portabella rice pilaf or pan-roasted potatoes (except pasta). Substitute Onion Rings for only \$1.50.

Campfire Fresh

Chicken 10.95

A slow-roasted half chicken infused with lemon and rosemary

Ozarks Chicken Pasta 9.95

Pulled roasted chicken, penne pasta, mushrooms and sweet peppers in a creamy alfredo sauce. Served with garlic bread

Fall Off The Bone BBQ Ribs

Half Rack 12.95 Full Rack 19.95

St. Louis-style pork ribs, hickory-smoked and covered in sauce

Uncle Buck's

Top Sirloin Steak* 13.95

An 8 oz. top sirloin, grilled to order. Topped with Uncle Buck's Whiskey Butter

Petite Filet* 18.95

6 oz. USDA choice aged a minimum of 21 days

Country Fried Ribeye 10.95

Tenderized ribeye steak, battered and fried and topped with white country gravy

A gratuity of 18% is added to parties of 8 or more.

Allergy Warnings: Please notify your server of any food allergies before placing order. Menu items may come in contact with seafood, proteins, nuts, dairy or gluten. **Notice:** *This food item may be served to your cooking preference. Items served raw or medium may be undercooked. Consuming raw or undercooked animal products such as meats, poultry, seafood, shellfish or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.



