



Escape to...
Islamorada



APPETIZERS

Venison Stuffed Mushrooms 7.95
Five mushroom caps stuffed with venison sausage, smothered with white cheddar cheese in a cast iron skillet

Coconut Shrimp 7.95
Five jumbo shrimp tossed in sweet coconut flakes

Smoked Wahoo Dip 6.95
An Islamorada original recipe with smoked wahoo fish served with Club crackers

Alligator 7.95
Hand-breaded tender wild-caught alligator

Chicken Wings 7.95
Cast iron skillet loaded with 1 lb. of whole chicken wings. Available Buffalo, Asian, BBQ, or plain

Spinach and Artichoke Skillet 6.95
Spinach and artichokes in a creamy blend of cheeses

Calamari 6.95
Half-pound tender hand-breaded calamari

Loaded Chippers 7.95
Our thick-cut potato chips loaded with a blend of cheeses, sour cream, bacon and green onions

Shrimp Cocktail 6.95
Five jumbo shrimp on a bed of shaved ice

Chicken Quesadilla 7.95
Roasted chicken, a blend of cheeses and fresh pico stuffed into a tortilla and grilled. Served with a southwest sour cream.

Island Sampler 12.95
Calamari, Alligator, Cheese Quesadilla, and Chicken Wings
For the meat and seafood fanatic!

ISLAMORADA SALADS

Homemade Ranch, Thousand Island, Bleu Cheese, Raspberry Vinaigrette, Caesar or Honey Mustard

Islamorada Salad 6.95
Mixed greens with candied cashews, dry bleu cheese and dried cranberries tossed with raspberry vinaigrette dressing

Garden Salad 5.95
Fresh mixed greens

Fish House Cobb 6.95
Mixture of field greens with avocado, tomatoes, sliced eggs, smoked bacon, green onions and crumbled bleu cheese

Caesar Salad 5.95
Crisp Romaine with classic dressing

Salad with Toppers	Garden/Caesar	Cobb/Islamorada
Grilled Chicken	9.95	10.95
Shrimp or Scallops (Grilled or Fried)	11.95	12.95
Salmon, Mahi, Tuna or Sirloin Steak	12.95	13.95

SOUPS

New England Clam Chowder or Soup of the Day
Cup 2.95 Bowl 4.95



For your convenience, a gratuity of 18% will be added for parties of eight or more—thank you.

FRIED SEAFOOD FAVORITES

Served with thick-cut chips or seasoned french fries

Our Signature Fish & Chips 10.95
Beer-battered flaky cod served with our thick-cut chips

Catfish (2) 9.95 (3) 11.95
Hand-breaded in seasoned cornmeal, served with our Islamorada tartar sauce

Fried Jumbo Shrimp (5) 9.95 (8) 13.95
Fried jumbo shrimp butterflied and hand-breaded

Coconut Shrimp (5) 9.95 (8) 13.95
Hand-breaded coconut shrimp served with our homemade sweet and spicy sauce

Popcorn Shrimp 9.95
Hand-breaded tender bite-size shrimp. Also available buffalo style

Shrimp Boat 15.95
A trio of popcorn, coconut and fried shrimp

Sportsman's Platter 15.95
Fried shrimp, catfish and alligator
Make this the one to catch!



SANDWICHES

Served with thick-cut chips or seasoned french fries

World Famous Grouper Sandwich 11.95
The sandwich that made us famous! Grouper smothered with sautéed onions and American cheese. Grilled or fried

Hand-Pulled BBQ Chicken 7.95
Tender and juicy slow-cooked rotisserie chicken, smothered in sweet BBQ sauce

Smoked Wahoo Wrap 7.95
Famous smoked Wahoo wrapped with fresh greens, onions and tomato in a spinach tortilla shell

Grouper Reuben 11.95
Grilled or fried, served on rye bread with Thousand Island slaw dressing and Swiss cheese

Cajun Chicken Sandwich 7.95
Blackened chicken breast with white cheddar cheese and bacon

Islamorada Crab Cake 10.95
Homemade lump crab cake served with remoulade sauce on a Kaiser roll

Ozarks-Style Fried Catfish 8.95
Hand-breaded in seasoned cornmeal

Bass Pro Burger* 7.95
Premium half-pound beef burger cooked to order

*Choose a burger topping for .75 each:
Cheese (American, white cheddar, swiss or bleu cheese), sautéed onions, sautéed mushrooms, bacon, or avocado*

Tournament Series Bacon Cheeseburger* 9.95

Premium half-pound beef burger piled high with crispy bacon and American cheese

Big Sky Buffalo Burger* 9.95
One-half pound of tender ground buffalo, with BBQ sauce and topped with crunchy fried onions

SIDES AND EXTRAS

Thick-Cut Chips 1.50
Chef Side 1.95
Seasoned Wild Rice 1.95
Side Garden Salad 2.95
Side Caesar Salad 2.95
Daily Vegetables 1.95

Red-Skinned Mashed Potatoes 1.95
Seasoned French Fries 1.95
Parsley Potatoes 1.95
Corn Cobettes 1.95
Baked Potato (available after 4 pm) 1.95

*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.

SEAFOOD DISHES

All entrées except those noted ** are served with fresh vegetables and seasoned wild rice

Islamorada Portofino 13.95
Blackened tilapia topped with grilled shrimp in a rich, creamy lobster sauce

Island Grilled Mahi 13.95
Mahi Mahi with a teriyaki glaze and grilled pineapple

Sesame Tuna* 14.95
Sushi-grade tuna seared to temperature, in sesame seeds. Served with wasabi and soy sauce



Creamy Key West Shrimp Pasta**
Half 9.95 Full 13.95
Succulent jumbo shrimp and linguini pasta tossed in a creamy Key West sauce

Grouper with Crabmeat 16.95
Grilled grouper topped with lump crabmeat in a rich cream sauce

Maple Glazed Salmon* 14.95
Atlantic salmon brushed with a sweet maple glaze and homemade pecan butter

Snow Crab Legs** 1½-lb. 17.95
Served East Coast-style in the crab pot with parsley potatoes and corn cobbettes

FLAME GRILLED SEAFOOD

Blackened, BBQ, Roasted Garlic, Teriyaki, Lemon Pepper or grilled served with fresh vegetables and seasoned wild rice

Grouper		14.95	Yellowfin Tuna*	13.95
Catfish	(2)	9.95	(3)	11.95
Mahi Mahi		12.95	Atlantic Salmon*	13.95
Shrimp	(5)	9.95	(10)	15.95
			Scallops	
			Tilapia	10.95

The Angler Crab cake, grilled mahi and shrimp 18.95

CATCH OF THE DAY

Gulf Snapper • Trout • Walleye • Halibut • Sea Bass • Lobster Tails
Ask your server what the Catch of the Day is!

ON LAND

All entrées except pasta are served with fresh vegetables and choice of red-skinned mashed potatoes, seasoned french fries, baked potato (available after 4 pm) or seasoned wild rice

Hickory Fired Rotisserie Chicken 9.95
A half chicken, infused with lemon and rosemary slow-roasted in our custom hickory-fired rotisserie

St. Louis Style Spare Ribs
Half rack 9.95 Full 16.95
Fall-off-the-bone tender, hickory-smoked and then smothered in our sweet BBQ sauce

Chicken & Ribs 16.95
Half rotisserie chicken and half rack of ribs

T-Bone Steak* 17.95
A hearty 16-oz. T-bone

Top Sirloin* 13.95
An 8-oz. USDA Choice top sirloin

Cajun Chicken Pasta 9.95
Blackened chicken breast on linguini in a spicy Cajun alfredo sauce with diced tomatoes and green onions.

Add to any entrée:
• 5 Jumbo Shrimp (grilled or fried) 5.95
• 5 Scallops (grilled or fried) 5.95
• 1/2-lb. Snow Crab 5.95

Several menu items contain nuts and may come in contact with other food preparations.

DESSERTS



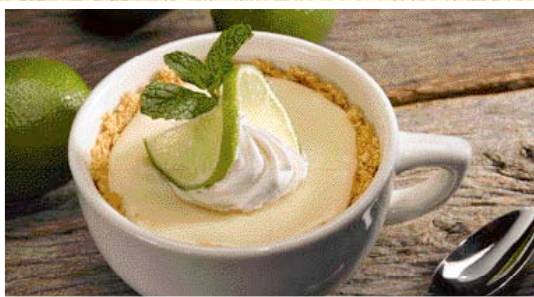
Cast Iron Chocolate Chip Cookie5.95

A mouth-watering masterpiece, baked to order in a cast iron skillet and served to you right out of the oven. Topped with vanilla ice cream and fresh whipped cream.



Brownie Sundae 6.95

Our fresh-baked chocolate fudge brownie—still warm and gooey on the inside—served with chocolate and vanilla ice cream, hot fudge and fresh whipped cream.



Key Lime Pie* 6.95

Our own Islamorada Recipe, straight from the Keys! Creamy key lime filling, simultaneously tart and sweet, cradled in our signature cashew-and-graham-cracker crust and crowned with fresh whipped cream.

*Product contains nuts

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DESSERTS



Bimini Bread Pudding 4.95

Our sweet bimini bread is mixed with sugar, vanilla and cinnamon and then baked to perfection. Then, we top it with dark rum sauce, vanilla bean ice cream and caramel sauce. Served warm and served often!



***Cheesecake Trio 5.95**

Mini slices of Turtle, Creme Brûlée, and New York Style Cheesecake

*Product contains nuts

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