

## 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 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 American alligator

**Chicken Wings** 7.95  
Cast iron skillet loaded with 1 lb. of 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 large 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
Mahi or Sirloin Steak	12.95	13.95
Salmon or Tuna	13.95	14.95

## 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  
Substitute onion rings or ranch wedges for 1.25

**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 Shrimp** (5) 9.95 (8) 13.95  
Fried large 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  
Substitute onion rings or ranch wedges for 1.25

**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

**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

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

# SIDES AND EXTRAS

**Thick-Cut Chips** 1.95  
**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 Cobbettes** 1.95  
**Baked Potato (available after 4 pm)** 1.95  
**Onion Rings** 2.95  
**Ranch Wedges** 2.95

\*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\*** 15.95  
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 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\*** 15.95  
Norwegian salmon brushed with a sweet maple glaze and homemade pecan butter

**Snow Crab Legs\*\*** 1 1/2-lb. 19.95  
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

<b>Grouper</b>		14.95	<b>Yellowfin Tuna*</b>	14.95
<b>Catfish</b>	(2) 9.95 (3) 11.95		<b>Norwegian Salmon*</b>	14.95
<b>Mahi Mahi</b>		12.95	<b>Scallops</b>	(5) 9.95 (10) 15.95
<b>Shrimp</b>	(5) 9.95 (10) 15.95		<b>Tilapia</b>	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  
Substitute onion rings or ranch wedges for 1.25

**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 Large Shrimp (grilled or fried) 5.95  
• 5 Scallops (grilled or fried) 5.95  
• 1/2-lb. Snow Crab 6.95

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