



Appetizers

★ Indicates House Specialty

Seafood-Stuffed Mushrooms	\$7.95
Conch Fritters	\$6.45
Squid Rings ★	\$6.95
Smoked Fish Dip ★	\$7.45
Crab Cake	\$7.95
Spinach Con Queso	\$7.95
Alligator	\$7.45
Conch Salad	\$6.95
Cracked Conch	\$8.45
Coconut Shrimp	\$8.95
Fish Tacos	\$8.95

Island Sampler

2 Crab Cakes, Conch Fritters & Alligator \$12.95

Raw Bar

Shrimp Cocktail	\$8.95		
		1/2-Dozen	Dozen
Steamed Clams	\$6.95	\$6.95	\$10.95
Raw Oysters	\$6.95	\$6.95	\$10.95
		1/2-Lb.	Pound
Old Bay Shrimp (Hot or Cold)	\$7.95	\$7.95	\$14.95
Stone Crab Claws (Seasonal)			Market

Homemade Soups

Clam Chowder (white) or
Conch Chowder (red)
Cup \$3.95 Bowl \$4.95

Consumer Warning Information: There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

Salads

House	\$6.95	Greek	\$8.95
Mixed greens topped with fresh vegetables and mixed cheeses			
Caesar	\$6.95		
Chopped fresh Romaine with dressing, croutons, and Parmesan Cheese			

Salad Toppers

	House/ Caesar	Greek		House/ Caesar	Greek
Fresh Dolphin (Fried or Grilled)	\$14.95	\$15.95	Shrimp Skewer (Grilled)	\$16.95	\$17.95
Scallops (1/4-Lb.) (Fried or Grilled)	\$15.95	\$16.95	Yellowfin Tuna* (Grilled)	\$16.95	\$17.95
Chicken Breast (Fried or Grilled)	\$11.95	\$12.95	Florida Lobster Tail (Grilled)	Seasonal	Market

Sandwiches

All sandwiches are served with cole slaw and your choice of fries, potato salad or tropical rice pilaf.

Dolphin (Fried or Grilled)	\$11.95	Snapper (Fried or Grilled)	\$11.95
Grouper (Fried or Grilled)	\$12.95	Tuna*	\$11.95
Chicken (Fried or Grilled)	\$ 8.95	Crab Cake	\$11.95
Fried Cracked Conch	\$12.95	Cheeseburger*	\$8.95
Islamorada Fish Sandwich ★	\$13.95	Grouper Reuben ★	\$13.95
(Fried or Grilled) Grouper topped with sautéed onions and American cheese and served on a Kaiser roll.		(Fried or Grilled) Fresh Grouper topped with Thousand Island slaw dressing and Swiss cheese and served on our grilled Texas-cut rye bread.	

Sides

Potato Salad	\$1.50	Cole Slaw	\$1.50
Sautéed Mushrooms	\$1.50	Rice	\$1.95
Sautéed Onions	\$1.50	Feta Cheese	\$1.95
Side Garden/Caesar	\$4.50	Small Greek	\$5.95
Vegetable of the Day	\$2.50	Basket of Fries	\$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.



Fried Baskets

Served with cole slaw and your choice of fries, potato salad or tropical rice pilaf. All fish filets and shrimp can be fried Coconut Style.

Local Dolphin	\$15.95	Calamari	\$11.95
Tenderized American Alligator	\$12.95	Sea Scallops	\$16.95
Shrimp	\$14.95	Clam Strips	\$10.95
Oysters	\$13.95	Cracked Conch	\$13.95

Combo Baskets Choice of any 2 above	\$18.95
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Grouper ★	\$17.95	Crab Cakes	\$17.95
Whole Fried Yellowtail Snapper		Market	

Grilled Platters

Served with Vegetable of the Day and your choice of fries, potato salad or tropical rice pilaf.

Options: Blackened, Teriyaki, Roasted Garlic or Tropical BBQ

Local Dolphin	\$15.95	Shrimp Skewer	Single \$14.95
Sea Scallops	\$16.95		Double \$19.95
Combo Platter	\$18.95	Domestic Snapper	\$16.95
(Choice of 2: Shrimp, Scallops, or Dolphin)		Yellowfin Tuna*	\$17.95
Grouper	\$17.95	Florida Lobster Tail (Single/Double)	Market

Specialties

All entrées except Stone Crab Claws served with Vegetable of the Day and your choice of fries, potato salad or tropical rice pilaf.

Dolphin Chardonnay	\$18.95	Snapper Française	\$20.95
Freshly baked dolphin topped with fresh mushrooms and tomatoes in a California Chardonnay Sauce.		Fresh Yellowtail Snapper filet dipped in a seasoned egg batter and sautéed to golden brown and topped with a lemon butter sauce.	
Stuffed Dolphin	\$19.95	Stuffed Florida Lobster (Seasonal)	Market
Fresh dolphin stuffed with our herb-seasoned crabmeat stuffing and garnished with a tropical mango salsa and topped with a creamy hollandaise sauce.		Whole fresh Florida Lobster stuffed with shrimp, scallops and our herb seasoned crabmeat stuffing.	
Stuffed Shrimp	\$20.95	Stone Crab Claws (Seasonal)	Market
Succulent shrimp stuffed with our herb-seasoned crabmeat stuffing and topped with hollandaise sauce.		Fresh medium or large Stone Crab Claws—served hot or cold.	
Tuna Wasabi*	\$19.95	Served with cole slaw. Available October 15–May 15.	
Sushi-grade Yellowfin Tuna seared to temperature, covered in sesame seeds & topped with our Islamorada Wasabi Sauce.		Grouper Portofino	\$21.95
		Fresh Grouper, blackened and topped with Key West Shrimp in a Brandied Lobster Cream Sauce.	

Dry Land

All entrées served with Vegetable of the Day and your choice of fries, potato salad or tropical rice pilaf.

Strip Steak*	\$21.95	Top Sirloin*	\$15.95
12-oz. aged Black Angus center cut sirloin.		8-oz. U.S.D.A.	
St. Louis Ribs	\$19.95	Chicken Piccata	\$14.95
Full slab of tender ribs smothered in Islamorada's own Tropical BBQ Sauce.		Chicken breast filets dusted in flour and sautéed golden brown. Topped with a lemon caper sauce.	

Pasta

Key West Pasta	\$18.95	Pasta Morada	\$21.95
1/2-lb. of Key West shrimp tossed in a rich creamy lobster sauce and plated on a bed of linguine.		Our house special features large shrimp, mussels, clams and lobster tossed in a fresh clam sauce. Served over linguine with a touch of marinara sauce.	
Chicken Alfredo	\$14.95		
Blackened chicken tossed in a creamy Alfredo sauce and plated on a bed of linguine.			

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