## THE ISLAND GRILLE

## **APPETIZERS**

AFFLIIZLKS	
WASABI OYSTERS  • baked oysters topped with wasabi horseradish honey butter crust, teriyaki & soy mustard glazes	14.99
STUFFED PORTOBELLO MUSHROOM	15.99
• portobello mushroom topped with crab cake, provolone cheese, crispy fried onions, & balsamic glaze	
<ul> <li>CHICKEN QUESADILLA</li> <li>chicken with cheddar jack cheese, caramelized onions, &amp; peppers served with sriracha cream sauce SUBSTITUTE SHRIMP +\$2</li> </ul>	12.99
DYNAMITE SHRIMP • spicy panko crusted fried shrimp served with sweet and spicy mango chili dipping sauce	10.99
PORK DUMPLINGS  • pan seared dumplings served with chili garlic dipping sauce	9.99
SOUP/SALADS	
Add chicken (4oz) \$6, shrimp (5) \$8, salmon (4oz) \$10, or sea scallops (4)	\$12
LOBSTER BISQUE 5.99	/ 8.99
CAESAR SALAD  • romaine lettuce with parmesan cheese, croutons & caesar dressing  ADD ANCHOVIES +\$1	) / 8.99
<ul><li>HOUSE SALAD (GF)</li><li>mixed greens with carrots, cucumbers, tomatoes, red onions &amp; balsamic vinaigrette</li></ul>	) / 8.99
CARAMELIZED SPICY PECAN SALAD (GF)  • mixed greens with caramelized spicy pecans, red onions, tomatoes, gorgonzola cheese & balsamic vinaigrette	10.99
BLACKENED SEA SCALLOP SALAD (GF)  • mixed greens with blackened scallops, caramelized spicy pecans, mandarin oranges, goat cheese, red onions & raspberry vinaigrette	22.99
ENTRÉES OF THE GARDEN	
Add chicken (4oz) \$6, shrimp (5) \$8, salmon (4oz) \$10, or sea scallops (4)	\$12
	/ 14.99
VEGGIE STIR FRY (GF)  • onions, peppers, mushrooms, zucchini, carrots, spinach & vegetable of the day in garlic & olive oil topped with rice	/ 14.99

PASTA PRIMAVERA 9.99 / 14.99

 $\bullet$  onions, peppers, mushrooms, zucchini, carrots, spinach & vegetable of the day sautéed in garlic & olive oil over penne pasta

## ENTRÉES OF THE SEA

WASABI SALMON  • pan seared salmon and topped with wasabi horseradish honey butter crust, soy mustard & teriyaki glazes, served with rice and veggies	9 / 23.99
CRAB CAKES  • sautéed crab cakes with sweet and spicy mango chili sauce, served with rice and veggies	9 / 27.99
SHRIMP POMODORO PASTA  • sautéed shrimp in plum tomato sauce with garlic and basil over angel hair pasta	9 / 22.99
FRESH CATCH (GF) • grilled, blackened, or fried fish with garlic herb butter, served with rice and veggies	T PRICE
SHRIMP & SEA SCALLOPS (GF)  • grilled shrimp & sea scallops topped with Thai curry coconut sauce, served with rice and veggies	9 / 28.99
ENTRÉES OF THE LAND	
BRAISED SHORT RIBS  • braised short ribs in red wine tomato demi glaze, served with mashed potatoes and veggies	9 / 23.99
CHICKEN GORGONZOLA PASTA  • sautéed chicken in blue cheese cream sauce with bacon, mushrooms, & peas over penne pasta	9 / 23.99
STUFFED CHICKEN  • fried chicken breast stuffed with prosciutto, provolone & basil pesto over tomato cream sauce, serve with mashed potatoes and vegetables	<i>23.99</i> d
GRILLED RIBEYE  • 14oz ribeye topped with garlic herb butter, served with mashed potatoes and veggies	26.99
SANDWICHES	
Sides: Steak Fries, Sweet Potato Fries (+\$1), Vegetable Medley, Basmati Mashed Potatoes, Spinach (+\$1), Caesar Salad (+\$2), House Salad (+\$)	
FISH SANDWICH  • blackened, grilled, or fried with lettuce, tomato, & tartar sauce on the side, served with one side	17.99
WESTERN BURGER  • 8 oz black angus beef, cheddar cheese, bacon, BBQ sauce, & crispy fried onions, served with one side	<i>15.99</i> de
<ul> <li>PLAIN JANE BURGER</li> <li>8 oz black angus beef, with lettuce, tomato, onion, &amp; choice of cheese, served with one side CHEDDAR, SWISS, PROVOLONE, OR CHEDDAR JACK</li> </ul>	13.99
KID'S MENU	
CHICKEN FINGERS W/ FRIES	7.99
GRILLED CHEESE W/ FRIES	7.99
ANGEL HAIR W/ BUTTER OR MARINARA	6.99
HOMEMADE MACARONI & CHEESE	6.99