

Islands Fish Grill

APPETIZERS

SPICY THAI CHILI SHRIMP \$10

large shrimp grilled and tossed in thai chili glaze, mango salsa, sriacha, cilantro

OYSTERS MARKET

raw/steamed/broiled

CONCH & SHRIMP FRITTERS \$10

conch and shrimp fritters, garlic & old bay aioli

CRAB CAKES CAPRESE \$14

mini crab cakes, fresh basil, fresh mozzarella, basil aioli, sweet balsamic

SOUPS & SALADS

CRAB BISQUE

rich and creamy lump crab meat bisque highlighted with a hint of

Spanish wine cup \$5 bowl \$6

SOUP OF THE DAY

cup \$4 bowl \$5

CAESAR SALAD

side \$4 entree \$10

HOUSE SALAD

side \$4 entree \$10

ISLANDS SPINACH SALAD

spinach, cherry tomatoes, pickled red onions, slivered almonds, feta, sweet balsamic

side \$6 entree \$12

add: 4 oz fresh catch market

grilled shrimp \$6

jerked or grilled chicken \$4

SIGNATURE ENTREES

ONION CRUSTED GROUPER

locals favorite! crispy onion crust, bacon citrus glaze, choice of two

sides onion crusted grouper \$29
onion crusted chicken \$20

SCALLOPS & SHRIMP

three U10 scallops and three jumbo shrimp, seasoned garlic butter, choice of two sides

scallops and shrimp \$27
7 shrimp (no scallops) \$20
4 U10 scallops (no shrimp) \$27

FRESH CATCH #1 MARKET

FRESH CATCH #2 MARKET

FRESH CATCH #3 MARKET

Fresh Catches are served grilled, jerked, or blackened; choice of two sides

CRAB CAKE ENTREE \$24

four lump crab cakes, basil citrus aioli, choice of two sides

SIDES

FRESH VEGETABLES

CHEF'S STARCH

MASHED POTATOES

FRIED SPINACH

SUB A SALAD FOR A SIDE \$2

FILET MIGNON \$32

10 ounce house-cut filet mignon, house-made chimichuri, creamed spinach mashed potatoes, garlic roasted asparagus

HERBED CHICKEN \$18

herb and panko crusted chicken, roasted potatoes, garlic roasted asparagus, creamy dill

CRAB & SHRIMP FETTUCINE \$22

house-made old bay cream sauce, garlic basil, tomatoes *sub grilled chicken*