

Islands Fish Grill

111 5Th Ave, Indialantic, FL

321.956.0559

APPETIZERS

SPICY THAI CHILI SHRIMP \$ 10
6 large grilled shrimp tossed in a thai chili glaze topped with mango salsa and highlighted with a light sriracha sauce

CRAB CAKE CAPRESE \$ 14
2 crab cakes over basil aioli sauce and topped with tomato, mozzarella and fresh basil finished with a sweet balsamic reduction

MUSSELS \$ 10
Tossed in bacon parmesan cream sauce

***OYSTERS** MARKET
Raw/steamed/broiled

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS & SALADS

SOUPS OF THE DAY

Cup \$ 4 Bowl \$ 7

CAESAR SALAD

Side \$ 4 Entrée \$ 10

HOUSE SALAD

Mixed greens, tomato, mango, feta, lemon and light white wine vinaigrette

Side \$ 4 Entrée \$ 10

ARUGULA MIXED GREEN SALAD

Tomato, goat cheese, strawberry and sweet balsamic dressing

Side \$ 6 Entrée \$ 12

Add:

4 oz fresh catch MARKET

5 Grilled shrimp \$ 6

Jerked, cajun or grilled chicken \$ 5

Check us out online! Follow us on Facebook and Instagram to keep updated on our latest chef's features. Reservations are encouraged and can be made by calling or on opentable.com.

We look forward to seeing you soon!



ENTRÉES

★ **ONION CRUSTED GROUPER** \$ 30
Local favorite! Crispy onion crust over bacon citrus glaze with a choice of two sides

Onion fresh catch MARKET

Onion crusted chicken \$ 23

SCALLOPS & SHRIMP

4 U10 scallops and 4 jumbo shrimp seasoned with garlic and butter with a choice of two sides

Scallops and shrimp \$ 32

12 Shrimp (no scallops) \$ 20

4 U10 scallops (no shrimp) \$ 28

CRAB CAKE CAPRESE ENTRÉE \$ 26

4 crab cakes over basil aioli sauce topped with tomato, mozzarella and fresh basil finished with a sweet balsamic reduction and with a choice of two sides

FRESH CATCH #1 MARKET

FRESH CATCH #2 MARKET

FRESH CATCH #3 MARKET

Fresh catches are served grilled, jerked or cajun with a choice of two sides

MUSSELS, CRAB AND SHRIMP \$ 23 FETTUCCHINE

With a choice of sauce: tossed in a housemade marinara or housemade fra diavolo sauce

MESQUITE GRILLED CHICKEN \$ 22

Over chipotle cream with house cut fries and smoked brussel sprouts

FILET MIGNON \$ 37

2 medallions house cut of filet mignon (10 oz) over garlic spinach mashed potatoes and asparagus, with a choice of sauce: creamy dill or chipotle cream

SIDES

Fresh Vegetables Chef Starch

Fried Spinach Mashed potatoes

Sub a salad for a side \$ 2