

# Islands Fish Grill

111 5Th Ave, Indialantic, FL

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## APPETIZERS

### SPICY THAI CHILI SHRIMP \$ 10

Large shrimp grilled and tossed in thai chili glaze, mango salsa and siracha

### CRAB CAKE CAPRESE \$ 14

Crab cakes, fresh basil, tomato, mozzarella, basil aioli and sweet balsamic

### MUSSELS \$ 10

Tossed in bacon parmigiana cream

### \*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 \$ 6

### CAESAR SALAD

Side \$ 4 Entrée \$ 10

### HOUSE SALAD

Mixed greens, tomato, mango, feta, lemon and 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

Grilled shrimp \$ 6

Jerked or grilled chicken \$ 4

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!

Thank you for have us!



## ENTRÉES

### ★ ONION CRUSTED GROUPER \$ 29

Local favorite! Crispy onion crust, bacon, citrus glaze and choice of two sides

Onion fresh catch MARKET

Onion crusted chicken \$ 20

### SCALLOPS & SHRIMP

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

Scallops and shrimp \$ 27

7 Shrimp (no scallops) \$ 20

4 U10 scallops (no shrimp) \$ 28

### CRAB CAKE CAPRESE ENTRÉE \$ 25

Fresh basil, tomato, mozzarella, basil aioli, sweet balsamic and choice of two sides

### FRESH CATCH #1 MARKET

### FRESH CATCH #2 MARKET

### FRESH CATCH #3 MARKET

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

### ORANGE ROSEMARY SHRIMP \$ 22 AND CRAB FETTUCCHINI

Island style pasta. Shrimp and crab with orange mango rosemary cream sauce

### MESQUITE GRILLED CHICKEN \$ 20

Over house cut fries, smoked brussel sprouts and chipotle cream

### FILET MIGNON \$ 36

10 oz house cut filet mignon, creamy dill, garlic spinach mashed potatoes and asparagus

## SIDES

Fresh Vegetables Chef Starch

Fried Spinach Mashed potatoes

Sub a salad for a side \$ 2