



Look for the red fish for our signature dishes.

APPETIZERS

COCKTAILS

"DUCKS UNLIMITED" 15
FISHBOWL
 Made for Two! \$1 from every drink sold goes to this charity focused on conservation of this nation's wetlands. Smirnoff Vodka, Tanqueray Gin, Cruzan Light Rum, Sour, DeKuyper Blue Curacao, Sprite

LE FIZZ 9
 Grey Goose Vodka, St. Germaine Elderflower, Sour, Soda

TOP SHELF LIT 10
 Absolut Vodka, Beekeeper, Bacardi Superior, Sauza Blue Silver, Sour, Splash of Cola

MORRIS MULE 9
 Tito's Handmade Vodka, Ginger Beer, Fresh Squeezed Lime

OUTDOORSMAN MANHATTAN 10
 Maker's Mark, Sweet Vermouth, Bitters

BERRY MOJITO 9
 Bacardi Dragonberry, Sour, Fresh Blueberries and Mint, Soda

MAI TAI 10
 Bacardi Superior, Bacardi 8 Year, Sour, Orange, Pineapple, Grenadine

FRESH PIÑA COLADA 9
 Bacardi Superior, Pineapple Juice, Cream of Coconut

ADVENTURE SEEKER 9
 Jim Beam Apple, Domaine de Canton Ginger, Sour

SIGNATURE MARGARITA 10
 Patrón Silver Tequila, Patrón Citronge, Sour

WATERMELON MARGARITA 9
 Sauza Reposado, DeKuyper Watermelon, Sour, Cranberry Juice, Sprite

ANGLER BLOODY MARY 11
 Absolut Lime Vodka, Demetri's Spicy Mix, Old Bay Rim, Shrimp Garnish

ALLIGATOR TAILS 13
 Tender American alligator breaded in our own spicy batter and deep-fried to a golden crisp. Served with our homemade gator sauce

SMOKED WAHOO DIP 10
 An Islamorada original recipe straight from the Florida Keys served with crackers

VENISON STUFFED MUSHROOMS 10
 Five mushroom caps stuffed with venison sausage, smothered in mozzarella in a black iron skillet

SKILLET SPINACH DIP 9
 Artichokes, mushrooms, blend of cheeses, diced tomatoes, fresh-baked pita points

CRAWFISH TAILS 10
 Bite-size morsels hand-breaded and flash-fried. Served with a rich sherry wine sauce

WHITE CHEDDAR CHEESECURDS 7
 Flash-fried and served with marinara

NEW ENGLAND CLAM CHOWDER 6
 Our homemade version of the northeastern classic

SALADS

Salad Dressing: Bleu Cheese, Caesar, Honey Mustard, Ranch, 1,000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, and French

WHITE RIVER SALAD* 9
 Mixed greens with candied cashews, goat cheese, green onions and dried cranberries, tossed with raspberry vinaigrette dressing

CAESAR SALAD 9
 Fresh romaine, croutons, classic dressing and parmesan crisps. Available with or without whole anchovies

FISH HOUSE COBB 10
 Mixture of field greens with tomatoes, sliced eggs, smoked bacon, green onions, avocado and crumbled bleu cheese

SALAD TOPPERS
 Grilled or Fried Chicken 5
 Grilled Shrimp Skewer 6
 Seared Sirloin 9
 Grilled Salmon[†] 9
 Grilled Scallops 10

FROM THE DOCK

Substitute Onion Rings, Sweet Potato Tots, Side House Salad or Deluxe Seasonal Side for only \$2

OZARKS TROUT ALMONDINE* 17
 Featuring our signature almond crust with a dollop of creamy almond butter. Served with fresh vegetable and portabella rice pilaf

OZARKS-STYLE CATFISH 15
 Fried catfish served with tartar sauce and french fries

MAPLE GLAZED SALMON* 17
 Brushed with a sweet maple glaze, grilled to perfection and topped with homemade pecan butter. Served with fresh vegetable and portabella rice pilaf

BLACKENED CATFISH ÉTOUFFÉE 17
 Blackened catfish over a bed of white rice, smothered with a spicy creole-style sauce and succulent shrimp

FISH & CHIPS 13
 An old English favorite, featuring cod breaded in beer batter and served with tartar sauce and french fries

FRIED OR COCONUT SHRIMP 16
 Shrimp fried to perfection. Served with cocktail sauce and french fries

GROUPEL WITH CRABMEAT 19
 Light and flaky grilled grouper topped with lump crabmeat and a rich lemon chardonnay sauce. Served with fresh vegetable and portabella rice pilaf

BAYOU PLATTER 18
 Fried crawfish tails served with choice of spicy breaded catfish filets or blackened catfish étouffée

PAN-SEARED SHRIMP & SCALLOPS 19
 Blackened shrimp and sea scallops atop a lobster cream sauce nestled in angel hair pasta with mushrooms and roasted red peppers

GRILLED TUNA[†] 17
 Petite tuna steak, lemon chardonnay cream. Served with fresh vegetable and portabella rice pilaf

SHRIMP PENNE 16
 Succulent shrimp, rich lobster cream sauce, and garlic bread

WALLEYE FINGERS Market Price
 SEASONAL AVAILABILITY. Direct from Canada. Tender Walleye strips breaded in our spicy Uncle Buck's breading. Served with french fries

GRILLED TROUT 16
 Lightly seasoned, fresh vegetable and portabella rice pilaf

Allergy Warnings: Please notify your server of any food allergies before placing order. Menu items may come in contact with seafood, proteins, nuts, dairy or gluten.

***Allergen Alert:** this product contains nuts.

Notice: 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.

WINES

WHITES	Glass	Bottle
White Zinfandel Beringer, California	7.50	28.00
Riesling Chateau Ste. Michelle, Washington	8.50	33.00
Pinot Grigio Mezzacorona, Italy	8.50	33.00
Sauvignon Blanc Oyster Bay, New Zealand	9.50	37.00
Chardonnay Wente Estate Grown, California	9.50	37.00

SUNSET SANGRIA

Eppa Organic Sangria, Fresh Fruit 9.50

REDS

Pinot Noir Kenwood Russian River Valley, Sonoma County	9.50	37.00
Merlot Chateau Ste. Jean, California	9.50	37.00
Malbec Epica, Argentina	8.50	33.00
Cabernet Sauvignon 14 Hands, Washington	8.50	33.00

Ask your server about our daily wine feature.

BOTTLED BEERS

ANGRY ORCHARD HARD CIDER

BUDWEISER

BUD LIGHT

BUSCH

COORS LIGHT

CORONA

MICHELOB ULTRA

MILLER LITE

O'DOUL'S (NON-ALCOHOL)

SAM ADAMS BOSTON LAGER

SHOCK TOP

LOCAL SEASONAL FAVORITE

ON DRY LAND

Served with Fresh Vegetable and your choice of Mashed Potatoes, French Fries, or Portabella Rice Pilaf (except pastas). Substitute Onion Rings, Sweet Potato Tots, Side House Salad or Deluxe Seasonal Side for only \$2.
Lump Crab and Avocado Steak Topper \$4

 **CAMPFIRE FRESH CHICKEN** 13
A slow-roasted half chicken infused with lemon and rosemary

OZARKS CHICKEN PASTA 12
Roasted chicken, penne pasta, mushrooms and sweet peppers in a creamy alfredo sauce. Served with garlic bread

CHICKEN FRIED CHICKEN 14
Tenderized chicken breast battered and fried. Served with mashed potatoes and topped with white country gravy

UNCLE BUCK'S TOP SIRLOIN STEAK[‡] 15
7 oz USDA Choice hand-cut top sirloin, grilled to order. Topped with Uncle Buck's Whiskey Butter

FRESH CUT RIBEYE[‡] 24
12 oz USDA Choice, hand-cut, flame broiled

FALL OFF THE BONE BBQ RIBS
HALF RACK 15 FULL RACK 22
St. Louis-style pork ribs, hickory-smoked and covered in sauce

SANDWICHES & BURGERS

Served with French Fries. Substitute Onion Rings, Sweet Potato Tots, Side House Salad or Deluxe Seasonal Side for only \$2

 **WORLD FAMOUS ISLAMORADA FISH SANDWICH** 17
Grouper smothered with sautéed onions and American cheese. Available grilled or fried

OZARKS FRIED CATFISH 12
Hand-breaded, tartar sauce

BIG EYE SWISS CHICKEN 11
Chicken breast topped with sautéed portabella mushrooms and melted Swiss

HICKORY SMOKED BBQ PORK SANDWICH 10
Tender pulled pork smothered in BBQ sauce


WILD BOAR BURGER[‡] 15
Bacon, pepperjack, lettuce, tomato, pickle

QUINOA BLACK BEAN BURGER 11
Lettuce, tomato, pickle

BASS PRO BURGER[‡] 10
Flame-grilled, lettuce, tomato, pickle

BURGER ADD-ONS \$1 each


American	Sautéed onions
Mozzarella	Sautéed mushrooms
Swiss	Sliced bacon
Cheddar	Avocado
Bleu cheese	Fried onions
Pepperjack	

 **THE TROPHY BURGER[‡]** 13
Two steakburgers piled high with American cheese, lettuce, tomato, bacon, and crisp fried onions

SIDES

RICE PILAF 3	ONION RINGS 5
MASHED POTATOES 3	FRESH VEGETABLE 3
FRENCH FRIES 3	ROASTED POTATOES 4
SIDE WHITE RIVER SALAD 5	SWEET POTATO TOTS 5
SIDE HOUSE OR CAESAR SALAD 4	DELUXE SEASONAL SIDE 5

DESSERTS

 **KEY LIME PIE*** 8
Creamy key lime filling, signature cashew and graham cracker crust, crowned with whipped cream

WHITE CHOCOLATE CRÈME BRULÉE 8
Creamy white chocolate custard, sugar shell, strawberry sauce

BREAD PUDDING 5
Hints of vanilla and cinnamon, dark rum sauce, vanilla ice cream, caramel sauce

CHOCOLATE CHIP SKILLET COOKIE 7
Baked fresh in-house, vanilla bean ice cream, chocolate sauce

FRUIT COBBLER 6
Light and flaky crust, seasonal fruit filling, baked in a cast iron skillet, vanilla ice cream, whipped cream

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