

Add Fried or Grilled Shrimp to any Entrée \$6

Starters

☼ Alligator	13
Tenderized, spicy, hand-breaded, sweet jalapeño cream sauce	
Soft Bavarian Pretzels	6
Fire roasted tomato queso	
Cajun Crawfish Tails	11
Beer battered, flash-fried, sherry wine dipping sauce	
Smoked Wahoo Dip	9
Islamorada original, crisp cucumbers, crackers	
Venison-Stuffed Mushrooms	10
Silver dollar mushroom caps, ground venison sausage, lobster cream, white cheddar	
Fried Pickle Fries	6
Slim breaded pickles, creamy ranch dipper	
Marçherita Flatbread	11
Slow-roasted tomatoes, fresh mozzarella, basil, parmesan crisps	
BBQ Chicken Flatbread	10
Grilled chicken breast, sweet barbecue, jalapeños, red onion, cilantro, cheddar jack cheese	

Soup and Salad

Salad Dressings: Bleu Cheese, Caesar,

House Lemon Vinaigrette, Honey Mustard, Ranch

Add to any salad: gorgonzola or bacon .50 / Chicken 4 / Shrimp 6

New England Clam Chowder	Cup 4 Bowl 6
House Salad	6
Mixed greens, grape tomatoes, cucumber, red onion, pepitas, house lemon vinaigrette	
Classic Caesar Salad	5
Fresh romaine, garlic croutons, parmesan crisps	
Cobb Salad	8
Fresh greens, tomato, cucumber, hard-boiled egg, bacon, crumbled gorgonzola, green onion	

Sandwiches

Served with french fries or citrus greens

Substitute onion rings, house salad, or deluxe seasonal side for \$2.00

Gluten-free bun available for \$2.00

☼ World Famous Islamorada Sandwich	16
Grouper grilled or fried, sautéed onions, American cheese	
Pecan Smoked Barbecue Pork	10
Hand-pulled, sweet barbecue, fried onion strings	
Fish Tacos	13
3 flour tortillas, blackened whitefish, chimichurri, cabbage slaw, sweet chili sauce, cotija cheese	
Pressed Cuban	11
Pecan smoked pork, fire-smoked ham, Swiss, grain mustard, bread & butter pickles, croissant	
Caprese Chicken	11
Grilled chicken, fresh mozzarella, slow-roasted tomatoes, fresh basil, garlic naan	

Main Event

Substitute your side for today's deluxe seasonal side or a house salad for \$2.00 ** (Except where noted)

☼ Uncle Buck's Fish and Chips	13
Flaky whitefish, beer battered, tartar, french fries	
Fried Shrimp	13
Eight large, hand-breaded, panko breadcrumbs, french fries	
Cajun Catfish	13
Spicy breading, tartar, french Fries	
☼ Islamorada Portofino	15
Blackened Tilapia, grilled shrimp, lobster cream sauce, fresh vegetable, quinoa rice. Substitute Grouper.....\$20	
🌿 Wild Sockeye Salmon and Grits**	15
Sugar and pepper marinated sockeye salmon, creamy corn grits on fresh greens	
Alligator Mac & Cheese**	12
Cavatappi pasta, white queso, fire roasted tomatoes, buffalo spiced breaded alligator, parmesan panko topping	
🌿 Top Sirloin*	15
7 oz, 28 day aged, custom cut by J&B Group, mashed potatoes, fresh vegetable. Add Shrimp Portofino topping for \$3	
🌿 Ribeye*	22
12 oz, 28 day aged, custom cut by J&B Group, mashed potatoes, fresh vegetable. Add Shrimp Portofino topping for \$3	
Mediterranean Shrimp Pasta**	13
Cavatappi pasta, light garlic oil, fire-roasted tomatoes, fresh basil, cotija cheese, blackened shrimp	

Burçers

Served with french fries or citrus greens

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Gluten-free bun available for \$2.00

Tournament Burçer	10
Double stacked, Holten Meats® Thick and Juicy Angus beef patties, smoked bacon, American cheese, lettuce, tomato, Steakhouse sauce	
Firepit Burçer	10
Double stacked, blackened Holten Meats® Thick and Juicy Angus beef, jalapeños, pepperjack cheese, lettuce, tomato	
☼ Sportsman Burçer*	14
Strauss free raised grass fed beef, gorgonzola, balsamic onion jam, lettuce, tomato	
☼ Wild Boar Burçer	15
Lean & flavorful, crisp bacon, pepperjack cheese, lettuce, tomato	
Quinoa Black Bean Burçer	11
Citrus greens, slow roasted tomatoes	

☼ Signature Dish

🌿 Gluten-free friendly. Our menu items designated as GF are Gluten-free based on ingredient composition for use with a gluten-free lifestyle choice. These GF items are produced in a kitchen that uses wheat in other products, therefore it is not suitable for a medically necessary gluten-free diet.

Several menu items contain nuts and may come in contact with other food preparations. *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.