



★ = Signature Dish

APPETIZERS

RAW BAR

Shrimp Cocktail	8.99	
	1/2 lb.	1 lb.
Old Bay Shrimp	8.99	16.99
Steamed	1/2 dozen	1 dozen
Clams	4.99	8.99
Raw or Steamed		
Oysters	6.99	10.99
Raw or Steamed		

Consumer Warning Information: There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

★ Venison Stuffed Mushrooms ...	8.99
Mushroom caps stuffed with venison sausage, drizzled with cream sauce and smothered in Monterey Jack cheese and baked 'til golden and bubbly	
Conch Fritters	6.49
Calamari	6.99
Smoked Wahoo Dip	7.99
Crab Cake	8.99
Spinach Dip	7.99
Alligator	7.49
Coconut Shrimp	8.99

ISLAND SAMPLER

★ CRAB CAKE,
CONCH FRITTERS AND
ALLIGATOR 12.99

ISLAMORADA SALADS

Montego Bay

Refreshingly tropical! An original blend of fresh Romaine lettuce, mandarin orange slices, scallions and almonds, served with our homemade tarragon vinaigrette dressing 7.99

Garden

Mixed greens topped with an array of fresh vegetables and Monterey Jack cheese 6.99

Greek

Fresh greens topped with crumbled feta cheese, Greek olives, tomatoes, red onions and pepperoncini 7.99

Caesar

Fresh Romaine tossed with homemade dressing, homemade croutons & parmesan cheese 5.99

SALAD TOPPERS

Enjoy these lightly fried or grilled toppers on any of our salads

	Garden or Caesar	Montego or Greek
Fresh Dolphin	13.99	14.99
Scallops (1/4 lb.)	14.99	15.99
Chicken Breast	10.99	11.99
Shrimp Skewer	12.99	13.99
Grilled Yellowfin Tuna	15.99	16.99

HOMEMADE SOUPS

New England Clam Chowder

(WHITE)

cup 3.99 bowl 4.99

Conch Chowder

(RED)

cup 3.99 bowl 4.99

SIDES AND EXTRAS

Sautéed Mushrooms	1.50
Sautéed Onions	1.50
Roasted Garlic	1.50
Homemade Cole Slaw	1.50
Homemade Potato Salad	1.50
Basket of French Fries	2.99

Side Salad House or Caesar	3.99
Small Greek or Montego Bay Salad	4.99
Vegetable of the Day	1.99
Baked Potato	1.99
Wild Rice	1.99

For your convenience, a gratuity of 18% will be added for parties of eight or more—thank you.

OUR SIGNATURE FRESH FISH DISHES

Served with Vegetable-of-the-Day and choice of baked potato or rice

Fish Tacos

Seared mahi mahi sprinkled with southwest seasoning and stuffed inside soft tortillas with orange cilantro salsa and a chipotle tartar sauce

Lunch 13.99 Dinner 17.99

Tuna Steak Wasabi

Sushi-grade tuna seared to temperature, covered in sesame seeds and topped with our own Islamorada wasabi sauce

Lunch 14.99 Dinner 20.99



Grouper Portofino

Atlantic grouper blackened and topped with Key West shrimp in a brandied lobster sauce

Lunch 14.99 Dinner 20.99

Dolphin Chardonnay

Fresh baked mahi mahi topped with fresh mushrooms and tomatoes in a California Chardonnay sauce

Lunch 13.99 Dinner 17.99

SHELLFISH

Served with Vegetable-of-the-Day and choice of baked potato or rice

King Crab

1 or 2 lbs. of mouth-watering Alaskan King Crab legs

1 lb. 27.99 2 lbs. 45.99

Lobster Tail

5 oz. warm-water Caribbean lobster tail

Single or Twin Tails Market Price

Stuffed Florida Lobster

Florida lobster stuffed with two large shrimp and sea scallops, baked in a delicious herb crumb crust

Market Price

ON LAND

Served with Vegetable-of-the-Day and choice of baked potato or rice

New York Strip Steak

12 oz. aged USDA Black Angus center-cut 21.99

St. Louis Style Spare Ribs

Smothered in BBQ Sauce 18.99



Half Rotisserie Chicken

Slow roasted on an open-flamed rotisserie, perfectly seasoned, then halved 11.99

PASTA

Creamy Key West Shrimp Pasta

Half a pound of Key West shrimp tossed in a tasty cream lobster sauce over a bed of linguine

Lunch 13.99 Dinner 17.99



Seafood Pasta Morada

This house special is made with large shrimp, mussels, clams and lobster prepared in a fresh clam sauce with a touch of marinara over linguine 18.99

Chicken Alfredo

Our signature rotisserie chicken in a creamy alfredo sauce 14.99

FRIED SEAFOOD PLATTERS

Served with cole slaw & choice of french fries, baked potato, wild rice or homemade potato salad

Fried Shrimp	13.99	Crab Cakes	17.99
Local Dolphin	15.99	Fried Sea Scallops	16.99
Calamari	10.99	Coconut Shrimp	14.49
Tenderized American Alligator	11.99	Atlantic Grouper	18.99

Combo Basket

Choose any two different combo-sized half portions above for 18.99

ENJOY ANY SIDE SALAD WITH ENTRÉE
Garden, Caesar, Greek or Montego Bay 3.50

GRILLED SEAFOOD PLATTERS

Served with Vegetable-of-the-Day and choice of french fries, baked potato, wild rice or homemade potato salad

Grilled options are Blackened, Teriyaki, Fresh Roasted Garlic or Barbecue

Local Dolphin	15.99	Atlantic Grouper	18.99
Grilled Sea Scallops	16.99	Yellowfin Tuna	18.99
Grilled Shrimp	15.99	Norwegian Salmon	16.99

Combo Basket

Choose any two different combo-sized half portions above for 18.99

SANDWICHES

Served with cole slaw & choice of french fries or homemade potato salad

Local Dolphin Fried or Grilled 10.99	Crab Cake Sandwich 10.99
Char-Grilled Tuna 11.99	BBQ Chicken Sandwich
Atlantic Grouper Fried or Grilled 11.99	Tender, juicy slow-cooked rotisserie chicken, smothered in our BBQ sauce, served on a toasted bun 7.99



Islamorada Fish Sandwich

Atlantic grouper, fried or grilled, with sautéed onions smothered in American cheese, served on a Kaiser Roll 12.99



Grouper Reuben

Atlantic grouper, fried or grilled, topped with 1000 Island slaw dressing and Swiss cheese on grilled Texas-cut rye bread 12.99

Sirloin Burger

1/2 lb of fresh ground sirloin served on a Kaiser roll 7.99