

Add Fried or Grilled Shrimp to any Entrée \$6

Starters

- ☼ **Alligator**..... 13^{.5}
Tenderized, spicy, hand-breaded, sweet jalapeño cream sauce
- Soft Bavarian Pretzels** 6
Fire roasted tomato queso
- Cajun Crawfish Tail** 11^{.5}
Beer battered, flash-fried, sherry wine dipping sauc
- 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^{.5}
Slim breaded pickles, creamy ranch dipper
- Marqherita 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: qorqonzola 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**..... 17
Grouper grilled or fried, sautéed onions, American cheese
- Pecan Smoked Barbecue Pork**..... 10^{.5}
Hand-pulled, sweet barbecue, fried onion strings
- Fish Tacos** 13
3 flour tortillas, blackened whitefish, chimichurri, cabba 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^{.5}
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^{.5}
Flaky whitefish, beer battered, tartar, french frie
- Fried Shrimp**..... 13
Eight large, hand-breaded, panko breadcrumbs, french fries
- Cajun Catfis** 13
Spicy breading, tartar, french Fries
- ☼ **Islamorada Portofin** 15
Blackened Tilapia, grilled shrimp, lobster cream sauce, fresh vegetable, quinoa rice. **Substitute Grouper.....\$21**
- 🌿 **Wild Sockeye Salmon and Grits**** 16
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 \$**
- 🌿 **Ribeye*** 23
12 oz, 28 day aged, custom cut by J&B Group, mashed potatoes, fresh vegetable. **Add Shrimp Portofino topping for \$**
- Mediterranean Shrimp Pasta**** 13^{.5}
Cavatappi pasta, light garlic oil, fire-roasted tomatoes, fr sh basil, cotija cheese, blackened shrimp

Burqers

Served with french fries or citrus greens

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Gluten-free bun available for \$2.00

- Tournament Burqer**..... 11
Double stacked, Holten Meats® Thick and Juicy Angus beef patties, smoked bacon, American cheese, lettuce, tomato, Steakhouse sauce
- Firepit Burqer** 11
Double stacked, blackened Holten Meats® Thick and Juicy Angus beef, jalapeños, pepperjack cheese, lettuce, tomato
- ☼ **Sportsman Burqer*** 14^{.5}
Strauss free raised grass fed beef, gorgonzola, balsamic onion jam, lettuce, tomato
- ☼ **Wild Boar Burqer** 15
Lean & flavorful, crisp bacon, pepperjack cheese, lettuce, tomat
- Quinoa Black Bean Burqer**..... 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 foodbourne illness, especially if you have certain medical conditions.