

FROM THE PELICAN BAR

ISLANDER MARGARITA

Cuervo Gold, Grand Marnier, Cointreau with Sweet and Sour

HOMEMADE INFUSED MARTINIS

Pineapple Ketel One Vodka with Fresh Pineapple

Try our Fresh Seasonal Fruit & Herb Infusions!

ISLANDER DELIGHT

Our Own Infused Pineapple Vodka,
Vanilla Vodka, Coconut Rum

Key Largo Martini

Vanilla Smirnoff Vodka, Ke-Ke Key
Lime Cream, Lime Juice and Cream

HAMMOCK COOLER

Pineapple Rum, Sake,
Pineapple Juice, Sprite

DOWN & DIRTY MARTINI

Ketel One Vodka, olive juice,
blue cheese stuffed olive

CHOCOLATE MARTINI

Vanilla Vodka, Baileys,
Godiva Chocolate Cream Liqueur

PEAR COSMO

Pear Grey Goose Vodka, Triple Sec,
and a Splash of Cranberry

OCEAN REEF COSMO

X-Rated Tropical Fruit Infused
Vodka, sour mix

SAKE SOUR APPLE

Sake, Sour Apple Pucker,
Vodka and Sour Mix

JOHN DALY MARTINI

Jeremiah Weed Sweet Tea Vodka, Lemonade, Sour Mix

SWEET ENDINGS

WHITE CHOCOLATE BREAD PUDDING 7

Blackberry jam, bourbon caramel

BANANA BAVARIAN 7

Chocolate malt ice cream, brulée banana, graham cracker

CHOCOLATE-ALMOND COCONUT TORTE 8

Flourless chocolate cake, marzipan, coconut mousse, espresso anglaise

ORC KEY LIME TART 7

Vanilla whipped cream, fresh berries

MANGO COBBLER 7

Sugar dusted biscuits, lemon gelato



CHEF'S SELECTION OF HOME MADE SORBETS 6

Sugar Free Available

ISLANDER'S ASSORTED ICE CREAM 6

TAKE OUT

OCEAN REEF CLUB SIGNATURE COCONUT RUM CAKE! 10



FIT & SOUND SELECTIONS: Under 450 Calories - Under 20% Fat - Under 225mg. Sodium
Low Sugar - 50z or less of lean animal protein - 100% whole grain

ISLANDER'S CHILLED SEAFOOD TOWER FOR TWO 82

*1-1/2 lb Chilled Whole Maine Lobster
6 Freshly Shucked Seasonal Oysters
1/2 lb Florida Stone Crab Claws
6 Jumbo Tiger Shrimp
Florida Keys Tuna "Ceviché"*

Served with cocktail sauce, drawn butter, and Tabasco mignonette

OYSTERS

 **SHUCKED SEASONAL OYSTERS MKT.**

*Cocktail, lemon, horseradish, Tabasco mignonette
1/2 Doz. <or> Dozen - Market Price*

SOUTHERN ROCKEFELLER 18

Braised greens, Nueske bacon, hollandaise

KEY LARGO BAKED 18

Lemon, parmesan, bread crumbs, jalapeno

SOUPS AND SALADS

ISLANDER CAESAR SALAD 8

Romaine hearts, rosemary & black pepper crouton, white anchovy, house dressing

BABY SPINACH SALAD 12

Organic egg, crispy shitake mushrooms, warm bacon vinaigrette

 **CHARRED OCTOPUS & HEIRLOOM TOMATO PANZANELLA 12**

Capers, cucumber, red onion, herb-truffle vinaigrette

 **FARM FRESH ARUGULA & OKEECHOBEE HEART OF PALM 10**

Florida citrus, shaved fennel, marcona almonds, local feta cheese, lemon vinaigrette

ROASTED HEIRLOOM TOMATO BISQUE 8

Petite grilled cheese, basil, extra virgin olive oil

ISLANDER LOBSTER BISQUE 9

Crème fraîche and Cognac

There is a risk associated with consuming raw oysters or any raw or undercooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune deficiency disorders, you are at greater risk of serious illness and should have them fully cooked.



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SMALL PLATES

Forever changing with seasonal inspiration

BLACKENED SHRIMP & ORGANIC GRITS 10

Poached farm egg yolk, scallion, Nueske's bacon

GRILLED SQUID 14

Cornbread-Chorizo Stuffing, Warm Tomato Vinaigrette

CHARRED BABY LEEKS 12

Marcona Almonds, Romesco Sauce, Banyuls



RED GROUPEL CEVICHE 14

Indian River Citrus, Papaya, Cilantro, House Made Flour Tortillas

TRUFFLE POMMES FRITES 8

Garlic aioli, parmigiano reggiano

HEIRLOOM PORK BELLY 13

Carolina Gold Rice, Yard Egg, House Made Hot Sauce

BURRATA 16

Grilled Baby Zucchini, Teena's Tomatoes, Basil Vinaigrette, Truffle Crostini

Braised Oxtail 14

Mushroom Custard, Root Vegetables, Brioche Croutons

Peeky Toe Crab Smoked Chowder 15

Collard Greens, Brown Butter

FROM THE SUSHI BAR

EEL AND CRAB ROLL 14

*Alaskan Crab, Avocado and Masago,
Rolled in Nori, BBQ Eel and Unagi Sauce, No rice*

SEARED TORO 14

Blue Fin Tuna Topped with Yuzu Miso Sauce and Scallions

CRISPY STONE CRAB 16

Knuckle Stuffed Tuna, Served Over Cucumber and Seaweed Salad



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THE ISLANDER'S "FISH BOX"

Choose Your Fish and Its Preparation
We'll Let You Know Which Was Caught Fresh Today
Served with Rice and Farm Fresh Vegetables

ORC CLASSIC STYLE, MATECUMBE, GRILLED, LEMON BROILED,
BLACKENED, TEMPURA FRIED,
COCONUT MACADAMIA NUT CRUSTED, CHIMICHURRI

YELLOW TAIL SNAPPER -LIGHT, FLAKY, MILD	RED SNAPPER -FIRM, MILD
MANGROVE SNAPPER -LIGHT, FLAKY, MILD	DOLPHIN -TENDER, SWEET, MILD
WHOLE FLORIDA LOBSTER -SWEET, MILD	COBIA -FIRM, CRAB NOTES, MOIST
POMPANO -MILD, MEDIUM OIL, FLAKY	TRIPLE TAIL -WHITE, MILD, FLAKY
BLACK GROUPER - LARGER AND FIRMER FILETS	RED FISH -FIRM, HIGH OIL
RED GROUPER -LEAN, MILD, SWEET	FLUKE -LIGHT, SWEET, WHITE
HOG FISH -LIGHT, FLAKY, SWEET, DELICATE	WAHOO -FIRM, LEAN, SERVED MEDIUM
LION FISH -CROSS BETWEEN SNAPPER AND GROUPER, SAVE OUR REEFS!	
YELLOW-FIN TUNA -FIRM, FLAVORFUL, SERVED RARE	
ATLANTIC SWORDFISH -LEAN, FIRM, SLIGHTLY SWEET	

LARGE PLATES

KEY LARGO CIOPPINO FOR TWO 79

*Whole lobster, snapper, shrimp, and Florida clams
Served family style for two with spicy rouille and grilled bread*

LOCAL WHOLE FRIED SNAPPER 31

Cilantro-chili sauce, sticky rice, bok choy

14OZ HAND-CUT US PRIME NY STRIP STEAK 42

Buttermilk potato purée, haricots verts, grape tomato, sherry-shallot vinaigrette

8OZ BEEF TENDERLOIN 38

Double bacon brussel sprouts, confit potato, house steak sauce

SUN-DRIED TOMATO & CHEESE RAVIOLI 21


Spinach & wild mushroom ragout, heirloom tomato broth

FARM VEGETABLES 18

Seasonally inspired

SEARED ATLANTIC SCALLOPS 29

Basil risotto, ratatouille, ginger butter

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