



SALADS

- ISLANDER CAESAR**** 13
CRISP GEM LETTUCE, PARMESAN, CRACKED BLACK PEPPER, ARTISAN CROUTONS, ANCHOVIES, EGGLESS CAESAR DRESSING
- GREEK GARDEN SALAD (GF) (V)** 18
VALBRESO FETA, CUCUMBER, HEIRLOOM TOMATOES, KALAMATA OLIVES, CAPERS, GREEN PEPPERS, ONION
- CITRUS BERRY SALAD** 21
ORANGE, RED GRAPEFRUIT, KIWI, STRAWBERRY, BLUEBERRY, FARM LETTUCE BLEND, MINT, CRUMBLD FETA, TOASTED ALMONDS, HONEY-LEMON VINAIGRETTE

APPETIZERS

- ISLANDER LOBSTER BISQUE (GF)** 16
CRÈME FRAÎCHE
- JUMBO LUMP CRAB COCKTAIL (GF)** 32
COCKTAIL SAUCE
- GRILLED ARTICHOKE (GF)** 14
BLACK GARLIC AIOLI, SEA SALT, OLIVE OIL
- CRISPY ROCK SHRIMP** 24
CREAMY SPICY YUZU AIOLI, LIME, FRESH SHISO
- CALYPSO CALAMARI**** 24
TOASTED COCONUT, SWEET PEPPERS, TORN HERBS, PASSION FRUIT-HABANERO AIOLI
- WHITE WINE-HERB MUSSELS** 28
WHITE WINE BROTH, SHALLOTS, GARLIC, AROMATICS, LEMON, GRILLED SOUR DOUGH
- JUMBO SHRIMP COCKTAIL (GF)** 28
COCKTAIL SAUCE






(V) = Vegetarian (GF) = Gluten-Free (VG) = Vegan

**Gluten-free preparation available upon request


Prepared in our kitchen that commonly handles wheat product and other grains.

LAND & SEA

- ROASTED SPAGHETTI SQUASH (V)** 21
MOZZARELLA DI BUFALA, POMODORO, BASIL, GRANA PADANO
- ROASTED CAULIFLOWER TIKKA MASALA (VG)** 27
INDIAN TOMATO COCONUT CURRY, GARLIC NAAN, TOASTED HEMP SEEDS, JASMINE RICE, CILANTRO
- TRINI STREET FOOD** (VG)** 27
ISLANDER-MADE BARA FLATBREAD, CURRY CHICKPEA STEW, WATERMELON RIND CHUTNEY, CUCUMBER-MINT CHUTNEY, SPICY SAUCE
- MISO-GLAZED SEA BASS** 56
CRAB FRIED RICE, SWEET SOY, SHOGA, SCALLIONS, SESAME SEEDS
-  **LOBSTER LO MEIN** 48
WOK-FRIED BABY BOK CHOY, SESAME, CHILI-GARLIC, SWEET SOY, GREEN ONION, SESAME SEEDS
- CUBAN MOJO CHICKEN** 35
BLACK BEANS, JASMINE RICE, SWEET PLANTAIN
- HIBACHI FILET MIGNON* (GF)** 6 OZ 48
8 OZ 52
PINEAPPLE MISO-YAKI GLAZE, SESAME SEEDS
SAMURAI HIBACHI SAUCE, VEGETABLE FRIED RICE
- FILET MIGNON* (GF)** 6 OZ 48
8 OZ 52
BLACK ANGUS
- SKIRT STEAK* (GF)** 52
10OZ DEMKOTA RANCH, SOUTH DAKOTA
- COWBOY STEAK* (GF)** 80
24OZ DEMKOTA RANCH, SOUTH DAKOTA
- KUROBUTA PORK CHOP (GF)** 52
16-OUNCE PORK CHOP, APPLE JUICE-BRINED, MANGO PINEAPPLE CHUTNEY
- STEAKS SERVED WITH CHOICE OF SAUCE**
BORDELAISE • BÉARNAISE • CHIMICHURRI
- SIDE DISHES**
FOR SHARING
- SWEET POTATO (V) (GF)** 9
CINNAMON-PECAN HONEY BUTTER
- TRUFFLE FRIES** 18
PARMESAN CHEESE, WHITE TRUFFLE SALT
-  **CRISPY HASH BROWN POTATOES** 18
A LA ISLANDER
ONIONS, TABASCO, COUNTRY BACON
-  **CRAB FRIED RICE** 24
LUMP CRAB, SCALLIONS, SWEET SOY, SESAME SEEDS
- MAC & CHEESE** 18
SMOKED GOUDA, CHEDDAR, PARMESAN, TOASTED BREADCRUMB

FROM THE SUSHI BAR

APPETIZERS

MISO SOUP (GF) TOFU, SEAWEED, SCALLIONS	9
EDAMAME (GF) (VG) STEAMED WHOLE SOYBEANS, SIDE OF KOSHER SALT	9
JAPANESE GREEN SALAD (GF) ARTISAN GREENS, CHERRY TOMATO, CUCUMBER, RED RADISH, GINGER-MISO DRESSING	13
WAKAME SALAD (VG) CULTIVATED SEAWEED SALAD WITH SESAME	13
 TUNA PIZZA* TUNA, FLOUR TORTILLA, SPICY AIOLI, AVOCADO, TOMATOES, SEA SALT, CILANTRO AND TRUFFLE OIL	16
SEGRAVE CRISPY RICE* YELLOWFIN TUNA, SCALLIONS, AVOCADO, SPICY AIOLI, SWEET SOY, ROOSTER SAUCE	24

CHEF ERIC'S CREATIONS

ONO CRUDO* LOCAL WAHOO, WHITE PONZU, PICKLED JALAPENO, CILANTRO, CRISPY GARLIC, SHALLOTS, TRUFFLE	29
TEKKADON* YELLOWFIN TUNA, SCALLIONS, SUSHI RICE, NIKIRI SOY SAUCE, FRESH WASABI	32
TORO TATAKI* SEARED TORO, CRISPY CHILI, SCALLIONS, CILANTRO AIOLI, YUZU SOY	65

RICELESS ROLLS

NARUTO (VG) CARROT, ASPARAGUS, AVOCADO, SCALLIONS, ROLLED IN CUCUMBER, RICE VINAIGRETTE	11
FIRECRACKER* TUNA, AVOCADO, ASPARAGUS, SCALLIONS, ROLLED IN CUCUMBER, KIMCHEE VINAIGRETTE	19
KANISU* CRAB, AVOCADO, MASAGO, ROLLED IN CUCUMBER, RICE VINAIGRETTE	16

SUSHI & SASHIMI PLATTERS

SUSHI & SASHIMI FOR ONE* (GF) 4PC ASSORTED NIGIRI, 6PC SASHIMI, SPICY RAINBOW ROLL	42
SUSHI & SASHIMI FOR TWO* (GF) 8PC NIGIRI, 12PC SASHIMI, SPICY RAINBOW ROLL, CALIFORNIA ROLL	85
SASHIMI PLATTER* (GF) TUNA, HAMACHI, WAHOO, SALMON, OCTOPUS, SHRIMP, IKURA	52



SIGNATURE ITEM

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ISLANDER ROLLS

10 Pieces

 MELANIE* TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES	28
 FLORIDA KEYS LOBSTER TEMPURA, SNOW CRAB, AVOCADO, CUCUMBER, ARTISAN LETTUCE, MASAGO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES	38
 GAUCHO* TEMPURA SHRIMP, FILET MIGNON, ASPARAGUS, AVOCADO, BABY HEIRLOOM TOMATOES, JAPANESE CHIMICHURRI	38
HAMACHI DYNAMITE PACIFIC YELLOWTAIL, JALAPENO, CREAM CHEESE, SCALLIONS, AVOCADO, MASAGO, SWEET SOY	29

CLASSIC ROLLS

8 PIECES

CALIFORNIA (GF) ALASKAN SNOW CRAB MIX, AVOCADO, CUCUMBER	15
TEMPURA SHRIMP BLACK TIGER SHRIMP, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE	16
SPIDER SOFT-SHELL CRAB, AVOCADO, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE	19
DANCING EEL BAKED FRESHWATER EEL, SNOW CRAB, CUCUMBER, AVOCADO, SWEET SOY	22
RAINBOW* (GF) CALIFORNIA ROLL TOPPED WITH TUNA, SALMON, HAMACHI, WAHOO, AVOCADO	22
HAMACHI NEGI* (GF) HAMACHI, SCALLIONS, JALAPEÑOS	15
SPICY TUNA* (GF) CHOPPED TUNA TOSSED IN CHILI-GARLIC, SPICY SESAME, SRIRACHA SAUCES	14
TUNA CRUNCH* SPICY TUNA, AVOCADO, TEMPURA FLAKES, RED TOBIKO, SPICY AIOLI, SRIRACHA	15
TORO MAKI* BLUEFIN TUNA BELLY, SHISO, SCALLIONS	28
CRISPY SALMON SKIN SALMON SKIN, CUCUMBER, SCALLION, SWEET SOY	18
JAPANESE BAGEL (GF) SMOKED SALMON, CREAM CHEESE, SCALLIONS	19
STEVIE ROLL SOY PAPER, SALMON, CREAM CHEESE, CUCUMBER, AVOCADO	22

NIGIRI & SASHIMI

YELLOWFIN TUNA*	8	SHRIMP	8
SALMON*	8	UNI*	22
HAMACHI*	8	OCTOPUS	8
WAHOO*	8	BLUEFIN TUNA*	12
UNAGI	9	TORO*	22
MASAGO*	8	FRESH WASABI	5
SALMON ABURI*	12		

WHITES

231	PINOT GRIGIO, VICOLO, DELLE VENEZIE, ITALY	5
237	PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY	15
261	SAUVIGNON BLANC, RODNEY STRONG "CHARLOTTE'S HOME", SONOMA COUNTY, CALIFORNIA	5
270	SAUVIGNON BLANC, FRENZY, MARLBOROUGH, NEW ZEALAND	13
259	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	23
271	SAUVIGNON BLANC, "OCEAN REEF SELECTION", LOIRE VALLEY, FRANCE	25
145	CHARDONNAY, OCEAN REEF "PRIVATE RESERVE", CALIFORNIA	5
114	CHARDONNAY, FRANCIS COPPOLA "DIAMOND COLLECTION", CALIFORNIA	10
095	CHARDONNAY, SONOMA-CUTRER "RUSSIAN RIVER RANCHES", SONOMA COAST, CALIFORNIA	13
066	CHARDONNAY, STAGS' LEAP, NAPA VALLEY, CALIFORNIA	18
088	CHARDONNAY, FRANK FAMILY, CARNEROS, CALIFORNIA	20
064	CHARDONNAY, ALBERT BICHOT "ALIGOTÉ", BURGUNDY, FRANCE	25
162	CHABLIS, WILLIAM FEVRE, 'CHAMPS ROYAUX', FRANCE	25
1092	CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA	25
081	CHARDONNAY, "OCEAN REEF SELECTION", BURGUNDY, FRANCE	25
146	CHARDONNAY, VIÑA COBOS "VINCULUM", MENDOZA, ARGENTINA	30
156	CHARDONNAY, JOSEPH FAIVELEY, BURGUNDY, FRANCE	30
071	CHARDONNAY, PAUL HOBBS, RUSSIAN RIVER, VALLEY, CALIFORNIA	38
051	WHITE BLEND "N/A", MISSING THORN, CALIFORNIA	15

ROSÉS

732	ROSÉ, MOULIN DE GASSAC "GUILHEM", LANGUEDOC, FRANCE	6
735	ROSÉ, CHÂTEAU D'ESCLANS "WHISPERING ANGEL", PROVENCE, FRANCE	13

REDS

669	PINOT NOIR, BOUCHARD AINE & FILS, BURGUNDY, FRANCE	5
699	PINOT NOIR, HIGHLANDS FORTY ONE, MONTEREY, CALIFORNIA	10
661	PINOT NOIR, J VINEYARDS, SONOMA, MONTEREY, SANTA BARBARA, CALIFORNIA	15
659	PINOT NOIR, KING ESTATE "INSCRIPTION", WILLAMETTE VALLEY, OREGON	16
646	PINOT NOIR, BELLE GLOS "LAS ALTURAS", SANTA LUCIA HIGHLANDS, CALIFORNIA	22
700	PINOT NOIR, JOSEPH FAIVELEY, BURGUNDY, FRANCE	30
687	PINOT NOIR, WHITE WALNUT "OCEAN REEF SELECTION", WILLAMETTE VALLEY, OREGON	35
662	PINOT NOIR, GOLDENEYE, ANDERSON VALLEY, CALIFORNIA	35
702	PINOT NOIR, PAUL HOBBS, RUSSIAN RIVER VALLEY, CALIFORNIA	42
712	PINOT NOIR, DOMAINE FAIVELEY "CLOS DES MYGLANDS", PREMIER CRU, BURGUNDY, FRANCE	45
577	RED BLEND, OCEAN REEF "PRIVATE RESERVE", CALIFORNIA	5
052	RED BLEND, "N/A", MISSING THORN, CALIFORNIA	15
617	RED BLEND, DECOY LIMITED, ALEXANDER VALLEY, CALIFORNIA	20
461	CABERNET SAUVIGNON, OCEAN REEF "PRIVATE RESERVE", CALIFORNIA	5
443	CABERNET SAUVIGNON, "QUEST" BY AUSTIN HOPE, PASO ROBLES, CALIFORNIA	10
441	CABERNET SAUVIGNON, HESS "MAVERICK RANCHES", PASO ROBLES, CALIFORNIA	15
480	CABERNET SAUVIGNON, ALH "HOBBS" COOMBSVILLE, CALIFORNIA	30
442	CABERNET SAUVIGNON, PAUL HOBBS "CROSSBARN", NAPA VALLEY, CALIFORNIA	40
766	MALBEC, BRAMARE, MENDOZA, ARGENTINA	22
567	MERLOT, DUCKHORN, NAPA VALLEY, CALIFORNIA	25

COCKTAILS

\$15 EACH

SPICY & SMOKY MEZCALITA

ILEGAL MEZCAL, ORC PATRON ANEJO TEQUILA, JALAPEÑO INFUSED SIMPLE SYRUP, LIME JUICE

ZACAPA OLD FASHIONED

RON ZACAPA NO.23 RUM, PEYCHAUD'S & AZTEC CHOCOLATE BITTERS, BROWN SUGAR, SIMPLE SYRUP

COOL CUCUMBER MOJITO

KETEL ONE BOTANICAL CUCUMBER & MINT, FRESH MINT, LIME JUICE, CLUB SODA

ISLANDER MARGARITA

TANTEO JALAPEÑO-INFUSED TEQUILA, COINTREAU, PINEAPPLE & LIME JUICE, TAJIN

WATERMELON GIMLET

REEF VODKA INFUSED WITH WATERMELON, LIME JUICE, SIMPLE SYRUP

STRAWBERRY MAMASITA

ORC PATRON ANEJO TEQUILA, LIME JUICE, STRAWBERRY PURÉE, BASIL

BLUEBERRY REFRESHER

STOLI BLUEBERRY VODKA, LEMON JUICE, CLUB SODA

FIRE & SMOKE (N/A)

FLÈURE SMOKED AGAVE, FLÈURE BITTER, LIME JUICE, SIMPLE SYRUP, FEE FOAM

PINAPPLE-INFUSED MARTINI

REEF VODKA INFUSED WITH PINEAPPLE JUICE

COS-NO-POLITAN (N/A)

LYRE'S WHITE CANE, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE