ISLANDER
FISH HOUSE & SUSHI BAR

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, CRUMBLED FETA, TOASTED ALMONDS, HONEY-LEMON VINAIGRETTE

APPETIZERS

ISLANDER LOBSTER BISQUE *(GF)* 16
CRÈME FRAÎCHE

JUMBO LUMP CRAB COCKTAIL *(GF)* 32
COCKTAIL SAUCE

GRILLED ARTICHOKES *(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 SOURDOUGH

JUMBO SHRIMP COCKTAIL *(GF)* 28
COCKTAIL SAUCE

SIGNATURE ITEM

(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)* — 9
TOFU, SEAWEED, SCALLIONS

EDAMAME *(GF) (VG)* — 9
STEAMED WHOLE SOYBEANS, SIDE OF KOSHER SALT

JAPANESE GREEN SALAD *(GF)* — 13
ARTISAN GREENS, CHERRY TOMATO, CUCUMBER, RED RADISH, GINGER-MISO DRESSING

WAKAME SALAD *(VG)* — 13
CULTIVATED SEAWEED SALAD WITH SESAME

TUNA PIZZA* — 16
TUNA, FLOUR TORTILLA, SPICY AIOLI, AVOCADO, TOMATOES, SEA SALT, CILANTRO AND TRUFFLE OIL

SEGRAVE CRISPY RICE* — 24
YELLOWFIN TUNA, SCALLIONS, AVOCADO, SPICY AIOLI, SWEET SOY, ROOSTER SAUCE

CHEF ERIC'S CREATIONS

ONO CRUDO* — 29
LOCAL WAHOO, WHITE PONZU, PICKLED JALAPEÑO, CILANTRO, CRISPY GARLIC, SHALLOTS, TRUFFLE

TEKKADON* — 32
YELLOWFIN TUNA, SCALLIONS, SUSHI RICE, NIKIRI SOY SAUCE, FRESH WASABI

TORO TATAKI* — 65
SEARED TORO, CRISPY CHILI, SCALLIONS, CILANTRO AIOLI, YUZU SOY

RICELESS ROLLS

NARUTO *(VG)* — 11
CARROT, ASPARAGUS, AVOCADO, SCALLIONS, ROLLED IN CUCUMBER, RICE VINAIGRETTE

FIRECRACKER* — 19
TUNA, AVOCADO, ASPARAGUS, SCALLIONS, ROLLED IN CUCUMBER, KIMCHEE VINAIGRETTE

KANISU* — 16
CRAB, AVOCADO, MASAGO, ROLLED IN CUCUMBER, RICE VINAIGRETTE

SUSHI & SASHIMI PLATTERS

SUSHI & SASHIMI FOR ONE* *(GF)* — 42
4PC ASSORTED NIGIRI, 6PC SASHIMI, SPICY RAINBOW ROLL

SUSHI & SASHIMI FOR TWO* *(GF)* — 85
8PC NIGIRI, 12PC SASHIMI, SPICY RAINBOW ROLL, CALIFORNIA ROLL

SASHIMI PLATTER* *(GF)* — 52
TUNA, HAMACHI, WAHOO, SALMON, OCTOPUS, SHRIMP, IKURA

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ISLANDER ROLLS
10 Pieces

MELANIE* — 28
TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES

FLORIDA KEYS — 38
LOBSTER TEMPURA, SNOW CRAB, AVOCADO, CUCUMBER, ARTISAN LETTUCE, MASAGO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES

GAUCHO* — 38
TEMPURA SHRIMP, FILET MIGNON, ASPARAGUS, AVOCADO, BABY HEIRLOOM TOMATOES, JAPANESE CHIMICHURRI

HAMACHI DYNAMITE* — 29
PACIFIC YELLOWTAIL, JALAPEÑO, CREAM CHEESE, SCALLIONS, AVOCADO, MASAGO, SWEET SOY

CLASSIC ROLLS
8 PIECES

CALIFORNIA *(GF)* — 15
ALASKAN SNOW CRAB MIX, AVOCADO, CUCUMBER

TEMPURA SHRIMP — 16
BLACK TIGER SHRIMP, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE

SPIDER — 19
SOFT-SHELL CRAB, AVOCADO, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE

DANCING EEL — 22
BAKED FRESHWATER EEL, SNOW CRAB, CUCUMBER, AVOCADO, SWEET SOY

RAINBOW* *(GF)* — 22
CALIFORNIA ROLL TOPPED WITH TUNA, SALMON, HAMACHI, WAHOO, AVOCADO

HAMACHI NEGI* *(GF)* — 15
HAMACHI, SCALLIONS, JALAPEÑOS

SPICY TUNA* *(GF)* — 14
CHOPPED TUNA TOSSED IN CHILI-GARLIC, SPICY SESAME, SRIRACHA SAUCES

TUNA CRUNCH* — 15
SPICY TUNA, AVOCADO, TEMPURA FLAKES, RED TOBIKO, SPICY AIOLI, SRIRACHA

TORO MAKI* — 28
BLUEFIN TUNA BELLY, SHISO, SCALLIONS

CRISPY SALMON SKIN* — 18
SALMON SKIN, CUCUMBER, SCALLION, SWEET SOY

JAPANESE BAGEL *(GF)* — 19
SMOKED SALMON, CREAM CHEESE, SCALLIONS

STEVIE ROLL* — 22
SOY PAPER, SALMON, CREAM CHEESE, CUCUMBER, AVOCADO

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		

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.**

06/09/26