

ISLANDER

FISH HOUSE & SUSHI BAR

DINING FROM HOME MENU • DAILY 5:00 – 9:00 PM

TO ORDER CALL 305-367-5862 OR VISIT OUR
[ISLANDER ONLINE ORDER FORM](#)

APPETIZERS

JUMBO SHRIMP COCKTAIL	16.50
CHESAPEAKE BAY STYLE LUMPMEAT CRAB CAKE	24.00
 GRILLED ARTICHOKE	11.00
CRISPY POINT JUDITH CALAMARI FRIED YUCA, CILANTRO, RED ONION, TOMATO, AJI AMARILLO AIOLI	18.00
 ISLANDER LOBSTER BISQUE	10.00

SALADS

 SPINACH SALAD EGG, SOURDOUGH CROUTONS, WARM BACON DRESSING	10.00
ARTISAN GREEN SALAD	12.00
GREEK GARDEN SALAD FETA, CUCUMBER, HEIRLOOM TOMATOES, KALAMATA OLIVES, ONION	14.00
BABY CAESAR SALAD	12.00

DRESSINGS

BLUE CHEESE
LEMON BUTTERMILK

THOUSAND ISLAND
GREEN GODDESS

ISLANDER VINAIGRETTE
POBLANO RANCH

TOPPERS

LOCAL BLEU CHEESE 3.00

NUESKE BACON 3.00

 SIGNATURE ITEM

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Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.*

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FRESH TODAY

FISH BOX

BLACK GROUPER — GULF OF MEXICO	42.00	YELLOWTAIL SNAPPER — KEY WEST, FL	32.00
TRIPLE TAIL — FT. MYERS BEACH, FL	36.00	MAHI MAHI — PANAMA	32.00
SWORDFISH — FT. PIERCE, FL	36.00	ATLANTIC SALMON	34.00

ISLANDER'S SIGNATURE PREPARATIONS

SERVED WITH JASMINE RICE AND TODAY'S VEGETABLES

AU NATURAL

GRILLED, SEARED, BROILED OR BLACKENED

LEMON & EXTRA VIRGIN OLIVE OIL

OCEAN REEF CLUB CLASSIC STYLE

EGG WASHED AND SAUTÉED, SHERRY CAPER BUTTER SAUCE

MATECUMBE

SEARED TOPPED WITH TOMATOES, SHALLOTS, BASIL AND CAPERS

BLACKENED

CAJUN SPICED AND CAST IRON SEARED

COCONUT MACADAMIA CRUSTED

COCONUT AND MACADAMIA NUT BREADED, PINEAPPLE EMULSION

TONIGHT'S SPECIALTIES

BROILED TIGER SHRIMP "AL AJILLO"	32.00
GARLIC SCAMPI BUTTER, GRILLED SOURDOUGH	
TEMPURA FRIED YELLOWTAIL SNAPPER	32.00
SWEET & SOUR SAUCE, STEAMED BABY BOK CHOY	
SWORDFISH "BLACK & BLEU"	36.00
CAJUN GRILLED, CARAMELIZED VIDALIA'S, GORGONZOLA BUTTER	
CHINESE FIVE SPICE SEARED BLACK GROUPER	42.00
GREEN THAI CURRY, STICKY RICE, SOY CARAMELIZED BANANAS	

LOBSTER
STEAMED—BROILED—GRILLED
SERVED A LA CARTE – ADD YOUR SIDE

LIVE LOBSTERS - 1.5 LB. AND UP	38.00/ LB
LOBSTER MAC & CHEESE LOBSTER, PARMESAN CREAM, SMOKED CHEDDAR, BUTTERED CRUMBS	43.00
LOBSTER LO MEIN LO MEIN NOODLES, BABY BOK CHOY, SOY, SESAME, CHILI, GARLIC	45.00

STEAKHOUSE SELECTIONS

SERVED WITH BAKED POTATO AND SEASONAL VEGETABLES

*FILET MIGNON 1855 BLACK ANGUS	6 OZ 39.50 8 OZ 45.75
*24OZ COFFEE RUBBED GRASS-FED COWBOY STEAK FT. MCCOY RANCH - OCALA, FL	76.00
HERB ROASTED NATURAL CHICKEN JOYCE FAMILY FARMS	27.00
*10OZ GRASS-FED SKIRT STEAK FT. MCCOY RANCH - OCALA, FL	37.50
16OZ APPLE JUICE BRINED KOROBUTA PORK CHOP	31.00
*14OZ PRIME NEW YORK STRIP STEAK BLACK ANGUS	61.00

STEAKS SERVED WITH CHOICE OF SAUCE

BORDELAISE

BÉARNAISE

CHIMICHURRI

VEGETARIAN SELECTIONS

TOFU TOBAN CRISPY TOFU, STIR-FRIED VEGETABLES, SOY GLAZE	21.00
BAKED SPAGHETTI SQUASH MOZZARELLA DI BUFALA, POMODORO, BASIL, GRANA PADANO	18.00
GAUCHO VEGETABLE PLATTER GRILLED SEASONAL VEGETABLES, BAKED POTATO, CHIMMICHURRI	21.00

SIDE DISHES

FOR SHARING

STEAMED JUMBO ASPARAGUS HOLLANDAISE	12.00
JASMINE RICE	6.00
HAND CUT FRENCH FRIES	7.75
 HASH BROWN POTATOES À LA ISLANDER	13.75
JUMBO BAKED SWEET POTATO PECAN-CINNAMON BUTTER	6.75
 LEMON & GARLIC WILTED SPINACH	6.75
JUMBO BAKED POTATO HAVE IT LOADED	5.00 ADD 2.00

FROM THE SUSHI BAR

APPETIZERS

MISO SOUP TOFU, SEAWEED, SCALLIONS	8.00
EDAMAME STEAMED WHOLE SOYBEANS, SIDE OF KOSHER SALT	7.75
JAPANESE GREEN SALAD ARTISAN GREENS, CHERRY TOMATO, CUCUMBER, RED RADISH, GINGER-MISO DRESSING	12.00
WAKAME SALAD CULTIVATED SEAWEED SALAD WITH SESAME	12.50

RICELESS ROLLS

NARUTO SPINACH, CARROT, ASPARAGUS, AVOCADO, SCALLIONS, ROLLED IN CUCUMBER, RICE VINAIGRETTE	9.75
*FIRECRACKER TUNA, AVOCADO, ASPARAGUS, SCALLIONS, ROLLED IN CUCUMBER, KIMCHEE VINAIGRETTE	17.25

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CLASSIC ROLLS

8 PIECES

CALIFORNIA ALASKAN SNOW CRAB MIX, AVOCADO, CUCUMBER	13.25
TEMPURA SHRIMP BLACK TIGER SHRIMP, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE	14.00
SPIDER SOFTSHELL CRAB, AVOCADO, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE	18.50
**RAINBOW CALIFORNIA ROLL TOPPED WITH, TUNA, SALMON, HAMACHI, WAHOO & AVOCADO	21.25
*SPICY TUNA CHOPPED TUNA TOSSED IN CHILI GARLIC, SPICY SESAME & SRIRACHA SAUCES	13.75
*TUNA CRUNCH SPICY TUNA, AVOCADO, TEMPURA FLAKES, RED TOBIKO, SPICY AIOLI & SRIRACHA	14.75

ISLANDER ROLLS

10 PIECES

 *MELANIE TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES	26.75
*SPICY SAMURAI TUNA, SNOW CRAB, SCALLIONS, CILANTRO, TOPPED WITH JAPANESE TUNA TARTAR, SRIRACHA, SPICY AIOLI	25.25
*DAISY SPICY TUNA, SHRIMP TEMPURA, SOFTSHELL CRAB, AVOCADO, CUCUMBER, MASAGO, CILANTRO, SCALLIONS, SPICY AIOLI, SWEET SOY, WASABI AIOLI	28.00

NIGIRI & SASHIMI

*YELLOWFIN TUNA (2 PC)	8.00
*SALMON (2 PC)	8.00
*HAMACHI (2 PC)	8.00
SHRIMP (2 PC)	8.00
NIGIRI SAMPLER TUNA (2PC), SALMON (1PC), HAMACHI (1PC), SHRIMP (1PC)	20.00
SASHIMI SAMPLER TUNA, SALMON, HAMACHI (3 PIECES EACH)	28.00

DESSERTS

TRADITIONAL ORC KEY LIME PIE 9.50 WHIPPED CREAM AND FRESH GRAHAM CRACKER
ORC SIGNATURE COCONUT RUM CAKE 12.00

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