



APPETIZERS

ISLANDER LOBSTER BISQUE (GF)	16
GRILLED ARTICHOKE (GF)	14
JUMBO LUMP CRAB COCKTAIL (GF)	28
JUMBO SHRIMP COCKTAIL (GF)	21
CRISPY POINT JUDITH CALAMARI FRIED YUCA, CILANTRO, RED ONION, TOMATO, AJI AMARILLO AIOLI	21
STEAMED MUSSELS WHITE WINE, SHALLOTS, THYME, BUTTER	24
GRILLED OCTOPUS ANTICUCHOS JALEA SALAD, AJI AMARILLO AIOLI, YUCA	24

SALADS

ARTISAN GREEN SALAD (GF) (V)	12
BABY CAESAR SALAD	13
SPINACH SALAD WARM BACON DRESSING, EGG, CROUTONS	12
GREEK GARDEN SALAD (GF) (V) VALBRESO FETA, CUCUMBER, HEIRLOOM TOMATOES, KALAMATA OLIVES, CAPERS, GREEN PEPPERS, ONION	16
PANZANELLA SALAD HEIRLOOM TOMATOES, MOZZARELLA, SOURDOUGH, SUN-DRIED TOMATO WALNUT PESTO, CUCUMBERS, RED ONION, BASIL, CABERNET-BALSAMIC VINAIGRETTE	18

DRESSINGS

BLUE CHEESE • THOUSAND ISLAND
BUTTERMILK RANCH • ISLANDER VINAIGRETTE

LOBSTER SELECTIONS

LIVE LOBSTER - 1.5 LB. & UP (GF) STEAMED, BROILED OR GRILLED	36/LB
LOBSTER LO MEIN LO MEIN NOODLES, BABY BOK CHOY, SOY, SESAME, CHILI, GARLIC	48
LOBSTER MAC & CHEESE LOBSTER, PARMESAN CREAM, SMOKED CHEDDAR, BUTTERED CRUMBS	48

STEAKHOUSE SELECTIONS

SERVED WITH BAKED POTATO & SEASONAL VEGETABLES

FILET MIGNON* (GF) 1855 BLACK ANGUS	6 OZ 48 8 OZ 52
10 OZ GRASS-FED SKIRT STEAK* (GF) FT. MCCOY RANCH - OCALA, FL	45
24 OZ COFFEE-RUBBED (GF) GRASS-FED COWBOY STEAK* FT. MCCOY RANCH - OCALA, FL	65
SMOKED CHINESE CHICKEN CHAR SUI SAUCE, BOK CHOY, STEAMED BLACK RICE	35
16 OZ APPLE JUICE-BRINED (GF) KUROBUTA PORK CHOP*	35

STEAKS SERVED WITH CHOICE OF SAUCE

BORDELAISE • BÉARNAISE • CHIMICHURRI

VEGETARIAN SELECTIONS

MUSHROOM TOBAN (GF) (VG) STIR-FRIED MUSHROOMS, BLACK RICE, SOY GLAZE	28
TOFU TOBAN (VG) CRISPY FRIED TOFU, STIR-FRIED VEGETABLES, SOY GLAZE	27
BAKED SPAGHETTI SQUASH (GF) (V) MOZZARELLA DI BUFALA, POMODORO, BASIL, GRANA PADANO	21

SIDE DISHES

FOR SHARING

BAKED POTATO (GF) (VG)	5
HAVE IT LOADED	ADD 2
SWEET POTATO (GF) (V)	8
YUKON GOLD MASHED POTATOES (GF) (V)	10
PARMESAN TRUFFLE HAND-CUT FRIES (V)	15
HASH BROWN POTATOES À LA ISLANDER	14
CRAB FRIED RICE	21



(GF) = Gluten-Free (V) = Vegetarian (VG) = Vegan
Prepared in our kitchen that commonly handles
wheat product and other grains.

FROM THE SUSHI BAR

APPETIZERS

MISO SOUP (GF) (V) 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

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

RICELESS ROLLS

NARUTO (VG) SPINACH, 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

ISLANDER ROLLS

10 PIECES

MELANIE* TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES	28
SAKE SAKE SALMON, ASPARAGUS, AVOCADO, TORCHED SALMON BELLY, TOGARASHI, SPICY MAYO	29
FLORIDA KEYS LOBSTER TEMPURA, SNOW CRAB, AVOCADO, CUCUMBER, ARTISAN LETTUCE, MASAGO, SWEET SOY, SPICY AIOLI, MOJO AIOLI, TEMPURA FLAKES	38
BLUE DRAGON* (GF) BLUEFIN TUNA, SHISO, SCALLION, TORO, GOLDEN OSETRA, FRESH WASABI	38

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
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
EEL AVOCADO FRESH WATER EEL, AVOCADO, SWEET SOY	18

NIGIRI & SASHIMI

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

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WHITES

231	PINOT GRIGIO, VICOLO , DELLE VENEZIE, ITALY	5
237	PINOT GRIGIO, SANTA MARGHERITA , ALTO-ADIGE, ITALY	17
261	SAUVIGNON BLANC, RODNEY STRONG "CHARLOTTE'S HOME" , SONOMA COUNTY, CALIFORNIA	5
270	SAUVIGNON BLANC, MOMO , MARLBOROUGH, NEW ZEALAND	13
267	SAUVIGNON BLANC, LONG MEADOW RANCH , NAPA VALLEY, CALIFORNIA	15
182	SAUVIGNON BLANC, PATIENT COTTAT , FRANCE	21
259	SAUVIGNON BLANC, CLOUDY BAY , MARLBOROUGH, NEW ZEALAND	23
255	SAUVIGNON BLANC, MERRY EDWARDS , RUSSIAN RIVER VALLEY, CALIFORNIA	31
325	ALBARIÑO, FILLABOA , RÍAS BAIXAS, SPAIN	15
145	CHARDONNAY, OCEAN REEF "PRIVATE RESERVE" , CALIFORNIA	5
095	CHARDONNAY, SONOMA-CUTRER "RUSSIAN RIVER RANCHES" , SONOMA COAST, CALIFORNIA	15
064	CHARDONNAY, ALBERT BICHOT "ALIGOTÉ" , BURGUNDY, FRANCE	20
088	CHARDONNAY, FRANK FAMILY , CARNEROS, CALIFORNIA	20
125	CHARDONNAY, FLOWERS , SONOMA COAST, CALIFORNIA	25
092	CHARDONNAY, ROMBAUER , CARNEROS, CALIFORNIA	25
172	CHARDONNAY, MAISON CHAMPY , PERNAND-VERGELESSES, FRANCE	33
163	CHARDONNAY, J. MOREAU & FILS "VAUCOUPIN" PREMIER CRU, CHABLIS, FRANCE	35
071	CHARDONNAY, PAUL HOBBS , RUSSIAN RIVER, VALLEY, CALIFORNIA	38
169	CHARDONNAY, THIERRY ET PASCALE MATROT , MEURSAULT, FRANCE	44

REDS

669	PINOT NOIR, OYSTER BAY , MARLBOROUGH, NEW ZEALAND	5
659	PINOT NOIR, KING ESTATE "INSCRIPTION" , WILLAMETTE VALLEY, OREGON	13
661	PINOT NOIR, J VINEYARDS , SONOMA, MONTEREY, SANTA BARBARA, CALIFORNIA	15
646	PINOT NOIR, BELLE GLOS "LAS ALTURAS" , SANTA LUCIA HIGHLANDS, CALIFORNIA	25
687	PINOT NOIR, LANGE "OCEAN REEF SELECTION" , WILLAMETTE VALLEY, OREGON	25
662	PINOT NOIR, GOLDENEYE , ANDERSON VALLEY, CALIFORNIA	35
702	PINOT NOIR, PAUL HOBBS , RUSSIAN RIVER VALLEY, CALIFORNIA	40
577	RED BLEND, OCEAN REEF "PRIVATE RESERVE" , CALIFORNIA	5
467	RED BLEND, ORIN SWIFT "ABSTRACT" , CALIFORNIA	25
785	RED BLEND, JUSTIN "ISOSCELES" , PASO ROBLES, CALIFORNIA	35
461	CABERNET SAUVIGNON, OCEAN REEF "PRIVATE RESERVE" , CALIFORNIA	5
790	CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS , ALEXANDER VALLEY, CALIFORNIA	16
451	CABERNET SAUVIGNON, FAR NIENTE "POST & BEAM" , NAPA VALLEY, CALIFORNIA	30
493	ODETTE "ADAPTATION" , NAPA VALLEY, CALIFORNIA	40
442	CABERNET SAUVIGNON, PAUL HOBBS "CROSSBARN" , NAPA VALLEY, CALIFORNIA	40
766	MALBEC, FELINO , MENDOZA, ARGENTINA	15
765	CATENA ALTA "HISTORIC ROWS" , MALBEC, MENDOZA, ARGENTINA	29
732	ROSÉ, MOULIN DE GASSAC "GUILHEM" , LANGUEDOC, FRANCE	6
735	ROSÉ, CHATEAU D'ESCLANS "WHISPERING ANGEL" , PROVENCE, FRANCE	15
	ROSÉ, PICO MACCARIO LAVIGNONE , PIEMONTE, ITALY	15
567	MERLOT, DUCKHORN , NAPA VALLEY, CALIFORNIA	33

COCKTAILS

\$15 EACH

PINAPPLE-INFUSED MARTINI

REEF VODKA INFUSED WITH PINEAPPLE JUICE

ISLANDER RUM PUNCH

PAPA'S PILAR SHERRY CASK ORC PRIVATE SELECTION
RUM INFUSED WITH TROPICAL JUICES

ISLANDER MARGARITA

TANTEO JALAPENO INFUSED TEQUILA, COINTREAU,
PINEAPPLE & LIME JUICE, TAJIN

COOL CUCUMBER MOJITO

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

COCO-SAOCO

TITO'S VODKA, LEMON JUICE, PINEAPPLE JUICE,
LAVENDER SYRUP, MINT

BLUEBERRY REFRESHER

PINEY WOODS BLUEBERRY VODKA, LEMON JUICE,
CLUB SODA

ROSMARINO

BOMBAY SAPPHIRE, ROSEMARY INFUSED SYRUP,
LEMON & GRAPEFRUIT JUICE

WHITE COSMO

GREY GOOSE VODKA, ST-GERMAIN ELDERFLOWER
LIQUEUR, WHITE CRANBERRY JUICE

TROPICAL MULE

DEEP EDDY PEACH VODKA, PINEAPPLE JUICE,
BARRITT'S GINGER BEER

ZACAPA OLD FASHIONED

RON ZACAPA 23-YEAR-OLD RUM, PEYCHAUD'S & AZTEC
CHOCOLATE BITTERS, BROWN SUGAR, SIMPLE SYRUP

SMOKY MEZCALITA

ILEGAL MEZCAL, ST. GEORGE SPICED PEAR LIQUEUR,
BLUE AGAVE NECTAR, LIME JUICE, AQUAFABA

PAMA SPRITZ

PAMA POMEGRANTE LIQUEUR, PROSECCO, ORANGE
BITTERS

STRAWBERRY MAMASITA

CASAMIGOS REPOSADO TEQUILA, BLUE AGAVE NECTAR,
LIME JUICE, STRAWBERRY PURÉE, BASIL