



FISH HOUSE

Island

starters

½ lb. Peel N' Eat Gulf Shrimp 17

- gulf caught shrimp marinated in island spices, served chilled with cocktail & remoulade sauce •

Crispy Calamari 13

- flash fried, served with italian peppers, zucchini, marinara & garlic aioli •

Island Fish & Chips 13

- locally caught grouper, served with fries & garlic aioli •

Jumbo Chicken Wings & fries Half 11 – Full 14

- choose between buffalo sauce or blackened seasoning dry rub, served with celery, carrots & ranch dressing •

salads

Chopped Salad 10

- iceberg lettuce, applewood bacon, blue cheese, tomato, red onion, avocado and blue cheese dressing •

Caesar Salad 9

- sweet baby romaine, garlic crouton, parmesan cheese, caesar dressing •

Flatbread salad 12

- grilled yellow squash, sweet pepper, tomato, sautéed onions, pepper jack cheese, cilantro and ranch dressing •

sweets

Cheesecake 7

Key Lime Pie 6

Chocolate Cake 5

beverages

Coke products, iced tea, juices

coffee, tea as well as alcoholic beverages

handhelds

Cheeseburger 13

- 8oz. USDA prime, melted cheese, tomato & lettuce, fries •

Grilled Chicken Sandwich 14

- marinated chicken breast, basil Avocado Aioli. toasted brioche bun, served with fries •

The Island Nachos 12

- ground beef, pepper jack cheese, jalapeño, olive, tomato, pepper •

Wagyu Beef Frank 10

- all beef hotdog served with sautéed onion, Pickle & fries •

specialties

Southern Fried Chicken 13

- Mashed Potatoes, Corn on Cobb •

Grilled Churrasco Fajitas 15

- USDA choice skirt steak, bell peppers, onions, tomatoes, guacamole, tortillas and rice •

pizza

18" or 9"

Island Margherita 15 / 8

Oven roasted tomatoes, fresh mozzarella

Pepperoni 18 / 10

- Pepperoni & Fresh Mozzarella •

Meat Lovers 20 / 11

- italian sausage, pepperoni, bacon, mozzarella & tomatoes •

Hawaiian 15 / 8

- mozzarella, pineapple, onion & ham •

*Consumer Information: There is a risk associated with consuming raw oysters, meats, poultry, seafood, eggs and or other raw animal products. If you have a chronic illness of the liver, stomach, blood, or have immune disorders, you are at a greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure, consult a physician.