

# LUNCH MENU //

**STONE CRABS ARE HERE - PLEASE SEE OYSTER CARD FOR SPECIALS**

## RAW BAR & STARTERS

### DAILY OYSTER SELECTION

Please See Izzy's Oyster Card .....

### YELLOWFIN TUNA TARTARE \$14

Fresno Chiles, Ginger, Avocado Purée

### RHODE ISLAND CALAMARI \$9

Pickled Cherry Peppers, Marinara....

### CEVICHE OF THE DAY \$8

Lime, Cilantro, Onion, Plantains Chips

### FL GULF PEEL N' EAT SHRIMP

1/2 lb..... \$15 // Full lb..... \$28

### FRESH CATCH CRUDO \$11

Chiles, Cilantro, Avocado Purée.....

### PEI CHILLED MUSSELS \$8

Bruschetta Style, Balsamic.....

### SMOKED FISH DIP \$9

Pickled Veggies & Flatbread Crackers..

## WARM PARKER HOUSE ROLLS (4) \$3

w/ HONEY BUTTER - Baked Fresh Daily in House

## SALADS \ SOUPS

ADD TO ANY SALAD // \$4 CHICKEN // \$5 SHRIMP // \$8 LOCAL CATCH

### IZZY'S HOUSE SALAD

Baby Lettuce, Feta Cheese, Cucumber, Olives, Onions, House Toasted Croutons..... \$7

### MEDITERRANEAN SALAD

Feta, Cucumbers, Tomatoes, Red Onion, Olives Tossed with House Toasted Croutons..... \$8

### CHOPPED SUGAR SNAP PEA SALAD

Aged Pecorino Cheese, Mint, Grated Marcona Almonds, Vinaigrette..... \$7

### HEIRLOOM TOMATO SALAD

Goat Cheese, Spanish Capers, Honey, Pickled Shallots, Baby Greens, Chardonnay Vinaigrette.... \$9

### IZZY'S MAINE LOBSTER SALAD

Tomato, Cucumber, Smoked Bacon, Avocado, Great Hill Blue Cheese, Mixed Lettuces..... \$13

## NEW ENGLAND CLAM CHOWDER CUP/BOWL

Chef's Special Recipe - A Crowd Favorite Ocean Clams, Idaho Potatoes, Oyster Crackers \$5/9

## CHEF'S SOUP OF THE DAY CUP/BOWL

As your Server for Today's Selections..... \$5/9

## FRIED "SHORE" PLATTERS

Served w/ Waffle Fries, Tartar & Cocktail Sauce

### ATLANTIC COD FISH N' CHIPS \$11

Fresh Icelandic Cod, Lightly Beer Battered.....

### 1/4 LB. LOCAL GULF SHRIMP \$11

Lightly Battered Pine Island Pink Shrimp.....

### FISHERMANS' WHARF

Pine Island Shrimp, Fresh Icelandic Cod, Cape Cod Scallops..... \$14

## SIDES

SIGNATURE WAFFLE FRIES..... 4

IZZY'S SIDE SALAD..... 4

HOUSE-MADE COLE SLAW..... 4

OLD BAY ONION RINGS..... 6

## MAINES

ALL MAINES ARE SERVED WITH YOUR CHOICE OF COLESLAW, WAFFLE FRIES, SIDE SALAD - OR SUB OLD BAY ONION RINGS FOR \$2

### FLORIDA SNAPPER RUEBEN \$16

Sauerkraut, Cave-Aged Gruyère, Rye Bread, Pickles....

### BUFFALO CHICKEN SANDWICH \$11

Pan Seared or Fried, Ranch, Pickle, Martins Potato Bun..

## AWARD WINNING SIGNATURE 1/4 LB MAINE LOBSTER ROLL

**ZAGAT**

WARM + Traditional Lobster Butter \$22  
COLD + Lobster Mayo .....

### LOCAL CATCH OF THE DAY \$16

Ask your Server for Today's Fresh Catch Selections....

### CRISPY FILET OF FISH SANDWICH

Atlantic Cod, Butter Lettuce, Tartar Sauce, Pickles \$11  
\*Chef's tip - ask for the American Cheese Melt .....

### LOCAL MAHI BURRITO

Fried Mahi, Spanish Style Rice, Black Beans, Avocado, Heirloom Tomatoes, Pickled Onions, Cilantro Aioli..... \$10

## NEW ENGLAND LUNCH BOX

Served with a Cup O' Chowda, Choice of Sandwich: \$14  
Buffalo Chicken // Crispy Fish Filet // Shrimp BLTA

### FLORIDA GULF SHRIMP "BLTA" \$10

Smoked Bacon, Lettuce, Tomato, Avocado, Herb Mayo on Toasted Brioche .....

### ANGUS BACON CHEESEBURGER \$11

Grass-Fed Fort McCoy Farms Beef, Cave-Aged Gruyère, Smoked Bacon, Caramelized Onion, Martins Potato Roll

### MAINE LOBSTER GRILLED CHEESE \$10

Maine Lobster, Cave-Aged Gruyère, Caramelized Onions on Toasted Brioche.....

### BLACKENED SHRIMP CAESAR WRAP \$10

Local Pine Island Shrimp, House-Made Caesar Dressing, Brioche Croutons, Parmesan.....

### FRIED OYSTER PO' BOY \$11

Pickled Fresno Chiles, Lettuce, Tomato, Pickle, Remoulade..

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. \*BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.



# IZZY'S FAMOUS BOAT INSPIRED HANDCRAFTED COCKTAILS

## GUNDALOW

Transport Yourself on a Strong & Sturdy Original Old Fashioned, Your Choice. Bulleit Rye \\ Cilantro \\ Fresno Chilis \\ Burlesque Bitters **\$10**

## HYDROFOIL

Jump Out of the Water on an Original Pisco Sour! Barsol Pisco \\ St. Germaine \\ Hops \\ Egg White **\$10**

## PONTOON

Take a Calming Cruise on an Original Moscow Mule. Ketel One Vodka \\ Sage \\ Lime \\ Ginger Beer **\$8**

## SHARPIE

Catch Your Own Oysters on the Rocks or Up. Azunia Silver Tequila \\ Green Chartruse \\ Chamomile Honey \\ Cucumber \\ Lime **\$11**

## IZZY FIZZY YACHT

Be Fancy with an Original Gin Fiz. Bombay Sapphire Gin \\ Campari \\ Egg White **\$10**

## CORACLE

Take a Ride on a Coracle with Bourbon. Bacardi Silver Rum \\ Watermelon Juice \\ Lemon Mint \\ Ginger **\$9**

### CRAFT BEER

**JAI ALAI** **\$7**  
IPA, Cigar City Brewery (FL) 12oz ABV 7.5%

**HARPOON UFO** **\$7**  
Witbear, Harpoon Brewery (MA) 12oz ABV 4.8%

**NARRAGANSETT LAGER** **\$5**  
Lager, Naragansett Brewery (RI) 12oz. ABV 4%

**GATEWAY GOLD** **\$6**  
Blonde Ale, Ft. Myers Brewing (FL) 12oz. ABV 4.1%

**OCTOBER FEST** **\$6**  
Amber, Samuel Adams Brewing (MA) 12oz ABV 5.3%

**BOSTON LAGER** **\$6**  
Lager, Sam Adams Brewing (MA) 12oz ABV 4.9%

**HIGH 5** **\$7**  
IPA, Ft. Myers Brewing (MA) 12oz ABV 5.9%

### DOMESTIC/IMPORT BEER

**BUD LIGHT** **\$4**  
Lager, Anheuser Brewery (MO) ABV 5.1%

**MICHELOB ULTRA** **\$4**  
Lager, Michelob Brewery (MO) ABV 4.2%

**YUENGLING** **\$5**  
Lager, Yuengling Brewery (PA) ABV 4.4%

**MILLER LITE** **\$4**  
Lager, Miller Brewing Co. (WI) ABV 4.2%

**HEINEKEN** **\$5**  
Pilsner, Heineken Brewery (Netherlands) ABV 5%

**CORONA** **\$5**  
Lager, Corona Brewery (Mexico) ABV 5.6%

### SPARKLING & ROSÉ

### OLD WORLD WHITE

### NEW WORLD WHITE

### RED

**JP CHANET** **\$7/\$32**  
Brut, NV  
Vin de Pays, France

**JP CHANET** **\$7/\$32**  
Brut Rosé, NV  
Vin de Pays, France

**NICHOLAS FEUILLATTE** **\$15/\$69**  
Brut, NV  
Champagne, France

**BIANCA VIGNA** **\$42**  
Veneto, Italy

**CHAMPY** **\$44**  
Brut, NV  
Sonoma County, California

**NICHOLAS FEUILLATTE** **\$88**  
Brut Rosé, NV  
Champagne, France

**PERRIER JOUET** **\$195**  
Belle Epoque, 2006  
Champagne, France

**JEAN LUC COLUMBO** **\$9/\$42**  
2010, Rosé  
Rhone, France

**COMMANDERIE D LA EARGEMONE** **\$44**  
2016, Rosé  
Coteaux d' Aix, France

**SAVED MAGIC MARKER** **\$10/\$44**  
2016, Rosé  
Central Coast, California

**QUIANTA DE AZEVEDO** **\$7/\$32**  
2014, Vhino Verde  
Minacho, Portugal

**RIAMAT** **\$9/\$38**  
2014, Alberino  
Costers del Serge, Spain

**ALOIS LAGADER** **\$10/\$53**  
2015, Pinot Grigio  
Alto Adige, Italy

**WILLIAN FEVRE** **\$14/\$67**  
2011, Chardonnay  
Chablis, France

**CH DES TEMPLIERS** **\$40**  
2014, Muscadet  
Loire, France

**DR. HEYDEN'S** **\$40**  
2014, Reisling  
Burgundy, France

**BANFI** **\$45**  
2015, Vermentino  
Tuscany, Italy

**TRIAMBACH** **\$56**  
2007, Pinot Gris  
Alsace, France

**CENTINE** **\$8/\$35**  
2014, Pinto Grigio  
Vineyard Hillside, Tuscany

**KUNG FU GIRL** **\$10/\$38**  
2014, Reisling  
Columbia Valley, Washington

**JOSH** **\$10/\$38**  
2015, Sauvignon Blanc  
North Coast, California

**HIDDEN CRUSH** **\$10/\$42**  
2013, Chardonnay  
Central Coast, California

**THE WHITE DOE** **\$42**  
2014, Chenin Blanc  
Sonoma County, California

**WILD HORSE** **\$47**  
2014, Viognier  
Central Coast, California

**MARQUES DE CONCHA** **\$55**  
2014, Chardonnay  
Limari' Valley Chile

**CRAGGY RANGE** **\$49**  
2015, Sauvignon Blanc  
Marlborough, New Zealand

**TRIVENTO** **\$7/\$35**  
2015, Malbec  
Mendoza, Argentina

**BLOCK NINE** **\$10/\$38**  
2013, Pinot Noir  
St Helena, California

**LOUIS JADOT** **\$11/\$40**  
2015, Beaujoulas  
Beaujoulas, France

**RAMSEY** **\$12/\$47**  
2014, Cabernet Sauvignon  
North Coast, California

**THE SHOW** **\$38**  
2015, Malbec  
Mendoza, Argentina

**FLOWERS** **\$90**  
2014, Pinot Noir  
Sonoma County, California

**CHATEAU GREYSAC** **\$57**  
2012, Merlot  
Bordeaux, France

**JUSTIN** **\$67**  
2015, Cabernet Sauvignon  
Paso Robles, California

YOU ARE HERE; LONGITUDE x LATITUDE  
26.65° N X 81.87° W