

RAW BAR & APPETIZERS

CEVICHE OF THE DAY

Fresh Catch of the Day, Lime, Cilantro, Onion, Flatbread Crackers // \$7.95

TUNA TARTARE

Yellowfin Tuna, Avocado, Soy Sauce, Teriyaki, Ginger, Lotus Root, Served with Fried Wontons // \$13.95

FRESH CATCH CRUDO

Fresh Catch of The Day, Ponzu, Avocado, Radish, Cucumbers, Espelette // \$10.95

SMOKED FISH DIP

Fresh Local Fish, Onion, Lemon Juice, Jalapeño, Diced Peppers & Flatbread Crackers // \$8.95

IZZY'S FRIED CALAMARI

Buttermilk Battered Squid, Southwest Aioli, Mediterranean Marinara // \$10.95

PEI CHILLED MUSSELS

Bruschetta Style with Balsamic // \$7.95

MAINE LOBSTER MAC N' CHEESE

Cavatapi Pasta, Homemade Gruyère Sauce, Topped with Fresh Maine Lobster // \$13.95

FL GULF PEEL N' EAT SHRIMP

Hot or Cold, Local Pine Island Pink Shrimp, Topped with Old Bay Seasoning // 1/2 lb \$14.95 // Full lb \$27.95

OYSTER ROCKEFELLER

Chef's Selection of Oysters, Shallots, Bacon, Fennel, Spinach, Parmesan, Pernod Cream Sauce // \$17.95

GRILLED OCTOPUS

Truffled White Bean Purée, Crispy Spanish Chorizo // \$13.95

MARYLAND JUMBO LUMP CRAB CAKE

Lemon Tarragon Remoulade, Served with Baby Lettuce // \$11.95

STEAMED BLACK GOLD MUSSELS

Ginger Beer Broth, Shallots and Garlic, Cherry Tomatoes // \$9.95 1/2lb

GARDEN FRESH SALADS

HEIRLOOM TOMATO SALAD

Goat Cheese, Spanish Capers, Pickled Shallots, Baby Greens, Tomatoes, String Carrots, Red Wine Vinaigrette // \$7.95

IZZY'S HOUSE SALAD

Baby Lettuce, Cucumber, Olives, Onions, Parmesan, String Carrots, House Toasted Croutons, Red Wine Vinaigrette // \$9.95
Add Chicken \$3.95 // Shrimp \$4.95 // Local Catch \$7.95 // Lobster Tail \$12.95

SEAFOOD COBB SALAD

Gulf Shrimp, Lump Crab, Scallops, Mussels, Greens, Tomatoes, Bacon Bits, Hard Boiled Egg, Avocado, Blue Cheese Crumbles, Red Wine Vinaigrette // \$20.95

MEDITERRANEAN SHRIMP SALAD

Fresh Gulf Shrimp, Feta, Cucumbers, Pine Nuts, Tomatoes, Red Onion, Olives, String Carrots, Croutons, Greek Dressing // \$15.95

MAINE LOBSTER SALAD

Fresh Maine Lobster, Avocado, Tomatoes, Cucumber, Smoked Bacon, Blue Cheese Crumbles, Vinaigrette // \$19.95

ZAGAT AWARD WINNING 1/4LB MAINE LOBSTER ROLLS

LOBSTER ROLL (WARM)

Fresh Maine Lobster, Clarified Drawn Butter, Toasted Brioche Bun. Served with Waffle Fries // \$21.95

LOBSTER ROLL (COLD)

Fresh Maine Lobster, Signature Lobster Mayo, Butter Lettuce, Brioche Bun. Served with Waffle Fries // \$21.95

CHEF'S SIGNATURE SEAFOOD

LOCAL CATCH OF THE DAY

Ask your Server for Today's Fresh Catch Special // \$24.95

SEARED AHI TUNA **NEW**

Ahi Tuna Coated with Tuxedo Sesame Seeds, Pan Seared. Served over White Rice, Stir Fry Veggies with a Teriyaki Glaze // \$23.95

FLORIDA GULF SHRIMP SCAMPI

Pine Island Shrimp, Linguini, White Wine, Crostinis, Lemon // \$19.95

SEAFOOD PAELLA

Chopped Clams, Mussels, Fresh Fish, Gulf Shrimp, Spanish Chorizo, Lobster Broth, Jasmine Saffron Rice // \$20.95

LINGUINI AND CLAMS

Littleneck Clams, Crostinis, White Wine, Chili, Lemon // \$17.95

SURF & TURF

7oz Center Cut Filet Mignon, Maine Lobster Tail, Asparagus, Garlic Mashed Potatoes, Oyster Mushrooms, Rosemary Demi Glace // \$42.95

FLORIDA RED GROUPE

Pan Seared Red Grouper, Garlic Mashed Potatoes, Roasted Broccoli, Sweet Chili Glaze // \$27.95

NEW BEDFORD SEA SCALLOPS

Fresh Jumbo Sea Scallops, Crispy Spanish Chorizo, Fava Beans, Roasted Fingerling Potatoes // \$24.95

PAN SEARED WAHOO **NEW**

Creamy Couscous, Broccoli, Roasted Red Pepper Coulis // \$21.95

PAN SEARED BLACKENED MAHI

Local Catch Mahi, Black Beans, Jasmine Saffron Rice, Mango Salsa // \$21.95

SEAFOOD CIOPPINO

Sautéed Shrimp, Scallops, Mussels, Linguini, Fresh Local Fish in a Traditional Cioppino Sauce // \$19.95

PAN SEARED LEMON SOLE

Fresh Flaky White Sole, Jasmine Saffron Rice, Sautéed Asparagus, Lemon Butter Sauce // \$21.95

FROM THE LAND

SOUTHERN STYLE FRIED CHICKEN

Buttermilk Batter Fried Chicken Breast, Garlic Mashed Potatoes, Collard Greens, Roasted Red Peppers, Traditional Peppered White Gravy // \$15.95

THE IZZY'S BURGER

All Natural Niman Farms Grass-Fed Beef "Responsibly Sourced", Gruyère Cheese, Bacon-Onion Chutney Served on a Brioche Bun Served with Waffle Fries // \$14.95

NEW YORK STRIP STEAK (14oz)

Roasted Fingerling Potatoes, Roasted Broccoli, Oyster Mushrooms, Rosemary Demi Glace // \$28.95
Add Maine Lobster Tail // \$12.95

CENTER CUT FILET MIGNON (7oz)

Cut In-House Filet, Garlic Mashed Potatoes, Roasted Asparagus, Sautéed Oyster Mushrooms, Rosemary Demi Glace // \$32.95

ORGANIC PAN SEARED CHICKEN

Fresh Organic Chicken Marinated in Herbs & Garlic, Sous Vide & Seared. Topped with Veal Demi Glace Served with Garlic Mashed Potatoes // 18.95

FRIED SHORE PLATTERS

CHOICE OF WAFFLE FRIES OR COLESLAW, HOUSE-MADE TARTAR & COCKTAIL SAUCE

ICELANDIC COD FISH N' CHIPS

Fresh Icelandic Cod, Lightly Beer Battered // \$15.95

1/2 LB. LOCAL GULF SHRIMP

Lightly Battered Pine Island Shrimp // \$18.95

FISHERMANS' WHARF

Pine Island Shrimp, Fresh Icelandic Cod, Cape Cod Scallops // \$19.95

FRIED MAINE LOBSTER POUTINE

Maine Lobster, Homemade Gruyère Sauce, Smoked Bacon. Served over Waffle Fries // \$19.95

COCONUT CRUSTED SHRIMP

Crispy Coconut Shrimp, Signature Thai Chili Dipping Sauce // \$17.95

WARM HOUSE-MADE ROLLS (4)

Baked Fresh Daily in House
Served with Honey Butter // \$2.95

À LA CARTE SIDES

Signature Waffle Fries	3.95
Izzy's Side Salad	3.95
House-Made Coleslaw	3.95
Jasmine Saffron Rice	3.95
Garlic Mashed Potatoes	3.95
Roasted Fingerling Potatoes	3.95
Old Bay Onion Rings	5.95
Roasted Asparagus	5.95

HOMEMADE SOUPS

NEW ENGLAND CLAM CHOWDER

Ocean Clams, Idaho Potatoes, Oyster Crackers // Cup \$4.95 // Bowl \$8.95

CHEF'S SOUP OF THE DAY

Ask your Server for Today's Special // Cup \$4.95 // Bowl \$8.95