

# FRESH OYSTERS

Served with House-Made Cocktail Sauce • Lemon  
(1/2 dz & 1 dz also includes Horseradish & Mignonette)

## BLUEPOINT - AN IZZY'S FAVORITE

Sharp Brine, Buttery, Mineral Finish Long Island Sound, NY.....	\$3 EA	\$18 1/2 DZ	\$33 1 DZ
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## MAMMA MIA

Sweet, Slightly Briny, Clean Finish PEI, Canada.....	\$3.5 EA	\$21 1/2 DZ	\$39 1 DZ
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# RAW BAR

### Smoked Fish Dip

House Recipe, Smoked Wahoo,  
Pickled Vegetables, Flatbread Crackers  
// 12

### Spicy Ahi Tuna

Diced Ahi Tuna, Mango Salsa, Avocado,  
Crispy Wonton  
// 13

### Tuna Carpaccio

Togarashi Seared Tuna, Wakami Salad, Pickled Ginger,  
Wasabi, Sriracha Aioli, Sweet Soy // 14

### Ceviche

Shrimp, Scallop, Catch Of The Day, Garlic,  
Cilantro, Lime Juice, Grape Tomato, Cucumber,  
Avocado, Hot Sauce, Crackers  
// 12

### Peel and Eat Shrimp

Served hot with Cajun Butter or Cold with Old Bay  
1/2 lb // 11    1 lb // 20

**SEE REVERSE SIDE FOR SUSHI**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# Izzy's

## SEAFOOD TOWERS

### Tower #1

(Serves 2-3 mates)

6 Blue Point Oysters, 6 Peel & Eat Shrimp,  
Ceviche, Fish Dip // 35

### Tower #2

(Serves 3-4 mates)

6 Blue Point Oysters, 6 Mamma Mia Oysters,  
6 Peel & Eat Shrimp, Ceviche, Fish Dip,  
Spicy Ahi Tuna, Tuna Roll // 75

## SUSHI ROLLS

### California Roll

Cucumber, Crab, Avocado,  
Sriracha Pea Dusted // 10

### Spicy Tuna Roll

Avocado, Cucumber, Unagi Sauce,  
Furikake, Sesame Seeds  
// 11

### Shrimp Roll

Cucumber, Avocado, Tobiko,  
Spicy Mayo, Unagi Sauce  
// 11

**SEE REVERSE SIDE FOR RAW BAR**

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