

SUMMER DINNER MENU

SALADS / STARTERS

HEIRLOOM TOMATO SALAD \$9
Goat Cheese, Spanish Capers, Honey

SUGAR SNAP PEA SALAD \$7
Aged Pecorino, Mint, Marcona Almond Vinaigrette.....

IZZY'S MAINE LOBSTER SALAD SM/LG \$12/18
Tomato, Cucumber, Smoked Bacon, Avocado, Great Hill Blue Cheese, Mixed Lettuces

IPSWICH FRIED CLAMS \$12
Whole Fried Clam Bellies, Waffle Fries, Tartar Sauce, Lemon.....

MARYLAND CRAB CAKE \$11
Pepperade, Lemon, Baby Lettuce.....

CLASSIC OYSTERS ROCKEFELLER 1/2 DZ \$18
Chef Selection of Oysters, Pernod, Parmesan and Breadcrumbs.....

POINT JUDITH RI STEAMERS \$12
1/2 Lb. of Steamed Soft Shell Clams, Drawn Butter, Clam Broth.....

STUFFED CLAMS "STUFFIES" \$7
Quahogs, Smoked Bacon, Old Bay, Breadcrumbs, Drawn Butter, Lemon....

RHODE ISLAND STYLE CALAMARI \$9
Pickled Cherry Peppers, Tartar Sauce...

NEW ENGLAND CLAM CHOWDER
Potato, Clams, Oyster Crackers
Cup \$5 or Bowl \$9
+ Clam Cakes 3pc \$4 // 6pc \$5

AWARD WINNING SIGNATURE ROLLS **ZAGAT**
Choice of Izzy's Coleslaw or Waffle Fries

1/4 LB MAINE LOBSTER ROLL \$22
WARM + Lobster Béarnaise // or
COLD + Lobster Mayo

CLAM BELLY ROLL \$16
Pickled Cherry Peppers, Tartar Sauce, Lemon

MARYLAND CRAB SALAD ROLL \$14
Butter Lettuce, Pickles, Chives

SIDES

- PARKER HOUSE ROLLS Honey Butter..... 4 //
- HOUSE-MADE COLESLAW..... 4
- ROASTED ASPARAGUS Chili, Lemon 6
- OLD BAY ONION RINGS..... 4
- WAFFLE FRIES..... 4
- BUTTER BEANS SMOKED HAM 6
- GARLIC MASHED POTATOES..... 5
- LOCAL GRILLED CORN Tomatoes, Basil 6
- BRUSSELS SPROUTS Orange, Apples 6

MAINES

LOCAL REDFISH \$25
Spring Peas, Smoked Bacon, Local Mushrooms

FLORIDA GULF SHRIMP SCAMPI \$22
Spaghetti, White Wine, Spring Garlic, Lemon

NEW ENGLAND CLAM BAKE FOR TWO
Includes 2 cups of Clam Chowder, Whole Maine Lobster, Clams, Shrimp, Mussels, Local Corn, Potatoes, Chorizo, Old Bay Butter, Served with Parker House Rolls
SERVES TWO (FAMILY STYLE) \$60

14 OZ. GRASS - FED FLORIDA RIBEYE \$32
Garlic Mashed Potatoes, Garlic-Rapini, Oyster Mushrooms..
+ Ask your Server for Surf N' Turf with Main Lobster..... MP

LOCAL CATCH OF THE DAY \$23
Baby Spinach, Black Olives, Preserved Lemon.....

GULF OF MAINE HALIBUT \$24
Roasted Beets, Golden Raisins, Pine Nuts, Parsley - Garlic Butter.....

LINGUINI AND CLAMS \$21
Littleneck Clams, Spring Garlic, Chili, Lemon

FORT McCOY FARMS BURGER \$16
Cave - Aged Gruyère, Bacon, Onion Jam, Potato Roll

NEW BEDFORD SEA SCALLOPS \$25
Butter Beans, Smoked Ham, Fingerling Potatoes

LAKE MEADOW FARM ORGANIC CHICKEN \$19
Local Corn, Bacon, Tomatoes & Basil.....

IZZY'S FISH N' CHIPS \$17
Waffle Fries, Tartar Sauce, Malt Vinegar.....

NIGHTLY SPECIALS / 4 PM - CLOSE

CRABBY MONDAY // \$22
Unlimited Local Blue Crabs, "We cook 'em - you crack 'em" until we run out...

LOBSTER TACO TUESDAY // \$5 ea.
Lobster Taco with Queso Fresco, Tomatillo Salsa, Avocado

SHORE THING WEDNESDAY // \$24
Fried Shore Dinner: Fish, Shrimp, Clams & Oysters.
Served with Clam Cakes & Waffle Fries (or Onion Rings)

BUCKET OF STEAMERS THURSDAY // \$22
Unlimited Rhode Island Steamers and \$2 Narragansett Beer

MAINE SQUEEZE FRIDAY // \$24
Maine Lobster Pot Pie with Peas, Carrots

SNAPPY SATURDAY // \$28
Fried Whole Yellowtail Snapper with Lobster Fried Rice

SUNDAY SUPPER // \$35 Serves Two (Family Style)
BOUILLABAISSE of Clams, Mussels, Shrimp, Local Fish, Squid, Saffron Broth, Grilled Bread *Includes 2 glasses of house wine

*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.



LOCAL COFFEE

BENNETT'S COLOMBIAN

Fresh Roasted Bold or Decaf Coffee

\$3

BENNETT'S COLD BREW

Made in house. Cold French Roast Iced Coffee Steeped for 18 hours

\$4

BENNETT'S ESPRESSO

House roasted coffee bean blend from four different continents

\$3



HOT TEA

GRANADA GREEN

Organic green tea, pomegranate essence, organic raspberries and rosehips

\$3

CALMA-TÉ

Organic chamomile, organic orange peel, organic green rooibos, organic rooibos

\$3

DON GREY

Organic Sri Lankan black teas; citrus essence

\$3



ICED BEVERAGES



A RHODE ISLAND FAVE!

Serving Frozen Lemonade since 1948..

\$4

ICED SAN-TÉ-RIA TEA

Nilgiri tea hand blended with Yunnan golden buds

\$3

SODA

Coke • Diet Coke • Sprite • Orange • Root Beer

\$3

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%

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

HARPOON **\$6**
IPA, Harpoon Brewery (MA) 12oz ABV 5.9%

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

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

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

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Brut Rosé, NV
Vin de Pays, France

Nicholas Feuillatte **\$15/\$69**
Brut, NV
Champagne, France

Bianca Vigna, Prosecco **\$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
Rhône, France

Commanderie d La eargemone **\$44**
2016, Rosé
Coteaux d' Aix, France

Saved Magic Marker **\$10/\$44**
2016, Rosé
Central Coast, California

OLD WORLD

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

William Fevre **\$14/\$67**
2011, Chablis
Burgundy, France

Ch des Templiers **\$40**
2014, Muscadet
Loire, France

Dr. Heyden's **\$40**
2014, Reisling
Burgundy, France

Banfi **\$45**
2015, Vermentino
Toscana, Italy

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

NEW WORLD

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
Martinborough, New Zealand

RED

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