

IZZY'S SUMMER LUNCH MENU // EXECUTIVE CHEF BRIAN SCHWENTKER

General Manager Alicia Beninson

RAW BAR & APPETIZERS

TUNA TARTARE

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

IZZY'S FRIED CALAMARI

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

CEVICHE OF THE DAY

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

PEI CHILLED MUSSELS

Bruschetta Style with Balsamic // \$7.95

SMOKED FISH DIP

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

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

WARM HOUSE-MADE ROLLS (4)

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

GARDEN GREENS

ADD: CHICKEN \$3.95 // SHRIMP \$4.95
LOCAL CATCH \$7.95 // STRIP STEAK \$8.95
LOBSTER TAIL \$12.95

IZZY'S HOUSE SALAD

Baby Lettuce, Cucumber, Olives, Onions, Parmesan, Carrots, Toasted Croutons, Blood Orange Vinaigrette // \$6.95

CHOPPED MEDITERRANEAN SALAD

Feta, Cucumbers, Tomatoes, Pine Nuts, Red Onion, Olives, String Carrots, Croutons, Greek Dressing // \$8.95

THE COBB SALAD

Chopped Greens, Tomato, Bacon Bits, Hard Boiled Egg, Avocado, Blue Cheese Crumbles, Red Wine Vinaigrette // \$9.95

HEIRLOOM TOMATO SALAD

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

MAINE LOBSTER SALAD

Maine Lobster, Avocado, Blue Cheese Crumbles, Tomatoes, Cucumber, Bacon, Blue Cheese Dressing // \$12.95

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 Selection // Cup \$4.95 // Bowl \$8.95

NEW BUILD YOUR OWN LUNCH BOWLS

PICK ONE OF EACH, PRICED ACCORDING TO PROTEIN

1. THE STARCHES

Steamed Jasmine Rice // Whole Wheat Soba Noodles // Roasted Fingerling Potatoes

2. THE VEGETABLES

Stir Fry Veggies // Asparagus // Steamed Broccoli // Oven-Roasted Cauliflower

Make It A Veggie Bowl - Pick Two

3. THE SAUCES

Sweet Thai Chili // Lemon Butter // Teriyaki Glaze // Sriracha Aioli // Mediterranean Marinara // Rosemary Demi-Glace

4. THE PROTEINS

Blackened Shrimp \$9.95 // Veggie \$8.95 // Grouper \$15.95 // Scallops \$13.95 // Seared Tuna \$13.95 // Strip Steak \$12.95 // Organic Chicken Breast \$8.95

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

IZZY'S LUNCHBOX SPECIALS // 14.95

CHOICE OF SOUP/SALAD

- New England Clam Chowder
- Chef's Soup Of The Day
- Izzy's Side Salad

CHOICE OF ONE SIDE

- Waffle Fries
- House-Made Coleslaw
- Jasmine Saffron Rice

CHOICE OF ONE MAINE

- Buffalo Chicken Caesar Wrap
- Shrimp or Mahi Tacos (2)
 - The Izzy's Burger
 - Florida Gulf Shrimp "BLT"

FISHERMAN'S PLATTERS

SERVED WITH WAFFLE FRIES, HOUSE-MADE TARTAR & COCKTAIL SAUCE

ICELANDIC COD FISH N' CHIPS

Fresh Icelandic Cod, Lightly Beer Battered // \$9.95

1/4 LB. LOCAL GULF SHRIMP

Lightly Battered Pine Island Pink Shrimp \$10.95 // Coconut Shrimp \$11.95

FISHERMANS' WHARF

Pine Island Shrimp, Fresh Icelandic Cod, Cape Cod Scallops // \$12.95

FRIED BLUE POINT OYSTERS **NEW**

Fresh Shucked Blue Point Oysters, Flash Fried, Peppered Remoulade // \$14.95

FRESH CATCH MAINES

CHEF'S CATCH OF THE DAY

Ask your Server for Today's Fresh Catch Special // \$15.95

FLORIDA RED GROUPE

Pan Seared Red Grouper, Jasmine Saffron Rice, Roasted Broccoli, Sweet Chili Glaze // 17.95

LOBSTER MAC N' CHEESE **NEW**

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

SIDES: Signature Waffle Fries \$3.95 // Izzy's Side Salad \$3.95 // House-Made Coleslaw \$3.95 // Jasmine Saffron Rice \$3.95 // Old Bay Onion Rings \$5.95

SANDWICHES & MORE

SERVED WITH YOUR CHOICE OF: HOUSE-MADE COLESLAW, SIGNATURE WAFFLE FRIES, JASMINE RICE, OR IZZY'S SIDE SALAD
SUBSTITUTE OLD BAY ONION RINGS FOR \$1.95

SHRIMP OR MAHI TACOS

Blackened Mahi or Shrimp, Pineapple Chipotle Slaw, Flour Shell, Cilantro // (2) \$9.95 // (3) \$11.95

IZZY'S CAESAR WRAP

Buffalo Chicken or Blackened Shrimp, Romaine Lettuce, Brioche Croutons, Parmesan, & House-Made Caesar Dressing // \$9.95

THE GROUPE SANDWICH

Pan Seared or Fried Red Grouper, House-Made Tartar, Lettuce & Sliced Tomato on a Brioche Bun // \$15.95

FLORIDA GULF SHRIMP "BLT"

Local Pine Island Shrimp, Smoked Bacon, Lettuce, Tomato, Avocado, Mayo, Toasted Brioche // \$10.95

JUMBO LUMP CRAB CAKE SANDWICH

Handmade Crab Cake, Remoulade, Lettuce, Brioche Bun // \$13.95

MAINE LOBSTER GRILLED CHEESE

"An Izzy's Original" - Maine Lobster, Gruyère, Caramelized Onions on Toasted Brioche // \$11.95

THE IZZY'S BURGER

All Natural Niman Farms Grass-Fed Beef "Responsibly Sourced", Gruyère Cheese, Bacon-Onion Chutney Served on a Brioche Bun // \$11.95