

DINNER MENU //

STONE CRABS ARE HERE - PLEASE SEE OYSTER CARD FOR SPECIALS

RAW BAR // CHILLED

- YELLOWFIN TUNA TARTARE** \$14
Fresno Chiles, Ginger, Avocado Purée
- CHILLED OCTOPUS SALAD** \$8
Capers, Greek Olives, Lemon Oil.....

DAILY OYSTER SELECTION

Please See Our Oyster Card.....

- 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

Chiles, Cilantro, Avocado Purée..... \$11

- PEI CHILLED MUSSELS** \$8
Bruschetta Style, Balsamic.....
- SMOKED FISH DIP** \$9
Pickled Veggies & Flatbread Crackers..

SALADS

- 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** \$13
Tomato, Cucumber, Smoked Bacon, Avocado, Danish Blue Cheese, Mixed Lettuces.....

MAINES

- LOCAL FLORIDA SNAPPER** \$26
English Peas, Smoked Bacon, Gigante Beans, Mushrooms.....
- FLORIDA GULF SHRIMP SCAMPI** \$22
Spaghetti, White Wine, Garlic Bread, Lemon.....

AWARD WINNING SIGNATURE 1/4 LB MAINE LOBSTER ROLL

ZAGAT

- WARM** + Traditional Lobster Butter
COLD + Lobster Mayo \$22
- SERVED WITH YOUR CHOICE OF COLESLAW, WAFFLE FRIES,
SIDE SALAD - OR SUB OLD BAY ONION RINGS FOR \$2

NEW ENGLAND CLAM CHOWDER CUP/BOWL

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

STARTERS

- RHODE ISLAND CALAMARI** \$9
Pickled Cherry Peppers, Marinara.....
- GRILLED OCTOPUS** "An Izzy's Original" \$12
Truffled White Bean Purée, Crispy Chorizo.....
- MARYLAND JUMBO LUMP CRAB CAKE** \$12
Mustard Aioli, Lemon, Baby Lettuce, Peppernade.....
- CLASSIC OYSTERS ROCKEFELLER** 1/2 DZ \$18
Chef Selection of Oysters, Pernod, Parmesan and Breadcrumbs.....
- BLACK GOLD MUSSELS** 1/2 LB / 1 LB \$9/18
Ginger Beer Broth, Pickled Fresno Peppers, Cherry Tomatoes.....
- STUFFED CLAMS** \$7
Quahogs, Smoked Bacon, Old Bay, Breadcrumbs, Drawn Butter, Lemon.....

- 14 OZ. BLACK ANGUS '1855' STRIP** \$29
Garlic Mashed Potatoes, Garlic-Rapini, Oyster Mushrooms...
+ Ask your Server to add Surf N' Turf Maine Lobster Tail \$15

- LOCAL CATCH OF THE DAY** \$25
Ask your Server for today's Fresh Catch Selections.....

- FLORIDA RED GROUPER** \$28
Bronzed, Goat Cheese, Purple Mashed Potatoes, Marinated Roasted Broccoli, Chili Pineapple Butter Glaze.....

- LINGUINI AND CLAMS** \$22
Littleneck Clams, Garlic Bread, White Wine, Chili, Lemon.....

IZZY'S SHORELINE CRAB DINNER

Served with Corn on the Cob, Roasted Fingerling Potatoes and Drawn Butter. Your choice of: **\$35**

- SNOW CRAB (1 lb)** | **DUNGENESS CRAB (1 lb)** | **RED KING CRAB (1/2 lb or 1 LB \$65)**

FRIED SHORE PLATTERS

Lightly Seasoned Batter

- ATLANTIC COD FISH N' CHIPS** \$16
Waffle Fries, Tartar Sauce, Malt Vinegar.....
- 1/2 LB. LOCAL PINE ISLAND SHRIMP** \$15
Waffle Fries, Tartar Sauce, Cocktail Sauce.....
- FISHERMAN'S WHARF** \$18
Pine Island Shrimp, Fresh Icelandic Cod, Cape Cod Scallops.....
- FRIED MAINE LOBSTER "POUTINE"** \$18
Crispy Lobster Knuckle & Claw, Waffle Fries, Cave - Aged Gruyère Cheese Sauce, Smoked Bacon..

- NEW BEDFORD SEA SCALLOPS** \$25
Butter Beans, Smoked Ham, Roasted Fingerling Potatoes.....

- LAKE MEADOW FARM ORGANIC CHICKEN** \$19
Local Corn, Smoked Bacon, Garlic Mashed Potatoes, Tomatoes, Basil.....

WARM PARKER HOUSE ROLLS (4)

w/ HONEY BUTTER - Baked Fresh Daily in House **\$3**

- SIDES:** IZZY'S SIDE SALAD 4 • HOUSE-MADE COLE SLAW 4 • BRUSSELS SPROUTS 5 • WAFFLE FRIES 4 • ROASTED ASPARAGUS 5 • GARLIC MASHED POTATOES 4 • LOCAL GRILLED CORN 4 • OLD BAY ONION RINGS 6 • ROASTED FINGERLING POTATOES 5

IZZY'S NIGHTLY SPECIALS 4PM - CLOSE

STONE CRAB SUNDAY // ENJOY \$3 MEDIUM STONE CRAB CLAWS. Please save some for everyone; limited to 3 per person.

- KING CRAB MONDAY // \$30 (1/2 lb) \$60 (1 lb)**
Fresh from Dutch Harbor, Alaska. Served with Corn and Potatoes.
- LOBSTER TACO TUESDAY // \$5 ea.**
Lobster Taco with Queso Fresco, Tomatillo Salsa, Avocado
- PEEL N' EAT WEDNESDAY // \$28**
Unlimited Warm or Cold Local Gulf Shrimp, Old Bay and Lemon and choice of Cocktail Sauce or Drawn Butter

- SHORELINE THURSDAY // \$35**
Free Glass of Castle Rock Chardonnay or Montpellier Pinot Noir with purchase of any Shoreline Crab Dinner
- MAINE SQUEEZE FRIDAY // \$24**
Maine Lobster Pot Pie with Peas, Carrots
- SNAPPY SATURDAY // \$26**
Fried Whole Yellowtail Snapper with Lobster Fried Rice

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 Chartreuse \\ Chamomile Honey \\ Cucumber \\ Lime **\$11**

IZZY FIZZY YACHT

Be Fancy with an Original Gin Fizz \\ 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

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|--|---|
| JAI ALAI \$7
IPA, Cigar City Brewery (FL) 12oz ABV 7.5% | GATEWAY GOLD \$6
Blonde Ale, Ft. Myers Brewing (FL) 12oz. ABV 4.1% |
| HARPOON UFO \$7
Witbear, Harpoon Brewery (MA) 12oz ABV 4.8% | BOSTON LAGER \$6
Lager, Sam Adams Brewing (MA) 12oz ABV 4.9% |
| NARRAGANSETT LAGER \$5
Lager, Naragansett Brewery (RI) 12oz. ABV 4% | HIGH 5 \$7
IPA, Ft. Myers Brewing (FL) 12oz ABV 5.9% |

DOMESTIC/IMPORT BEER

- | | |
|---|--|
| BUD LIGHT \$4
Lager, Anheuser Brewery (MO) ABV 5.1% | MILLER LITE \$4
Lager, Miller Brewing Co. (WI) ABV 4.2% |
| MICHELOB ULTRA \$4
Lager, Michelob Brewery (MO) ABV 4.2% | HEINEKEN \$5
Pilsner, Heineken Brewery (Netherlands) ABV 5% |
| YUENGLING \$5
Lager, Yuengling Brewery (PA) ABV 4.4% | 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 | QUIANTA DE AZEVEDO \$7/\$32
2014, Vhino Verde
Minacho, Portugal | CENTINE \$8/\$35
2014, Pinto Grigio
Vineyard Hillside, Tuscany | TRIVENTO \$7/\$35
2015, Malbec
Mendoza, Argentina |
| JP CHANET \$7/\$32
Brut Rosé, NV
Vin de Pays, France | RIAMAT \$9/\$38
2014, Alberino
Costers del Serge, Spain | KUNG FU GIRL \$10/\$38
2014, Reisling
Columbia Valley, Washington | BLOCK NINE \$10/\$38
2013, Pinot Noir
St Helena, California |
| NICHOLAS FEUILLATTE \$15/\$69
Brut, NV
Champagne, France | ALOIS LAGADER \$10/\$53
2015, Pinot Grigio
Alto Adige, Italy | JOSH \$10/\$38
2015, Sauvignon Blanc
North Coast, California | LOUIS JADOT \$11/\$40
2015, Beaujoulas
Beaujoulas, France |
| BIANCA VIGNA \$42
Veneto, Italy | WILLIAN FEVRE \$14/\$67
2011, Chardonnay
Chablis, France | HIDDEN CRUSH \$10/\$42
2013, Chardonnay
Central Coast, California | RAMSEY \$12/\$47
2014, Cabernet Sauvignon
North Coast, California |
| CHAMPY \$44
Brut, NV
Sonoma County, California | CH DES TEMPLIERS \$40
2014, Muscadet
Loire, France | THE WHITE DOE \$42
2014, Chenin Blanc
Sonoma County, California | THE SHOW \$38
2015, Malbec
Mendoza, Argentina |
| NICHOLAS FEUILLATTE \$88
Brut Rosé, NV
Champagne, France | DR. HEYDEN'S \$40
2014, Reisling
Burgundy, France | WILD HORSE \$47
2014, Viognier
Central Coast, California | FLOWERS \$90
2014, Pinot Noir
Sonoma County, California |
| PERRIER JOUET \$195
Belle Epoque, 2006
Champagne, France | BANFI \$45
2015, Vermentino
Tuscany, Italy | MARQUES DE CONCHA \$55
2014, Chardonnay
Limari Valley Chile | CHATEAU GREYSAC \$57
2012, Merlot
Bordeaux, France |
| JEAN LUC COLUMBO \$9/\$42
2010, Rosé
Rhone, France | TRIAMBACH \$56
2007, Pinot Gris
Alsace, France | CRAGGY RANGE \$49
2015, Sauvignon Blanc
Marlborough, New Zealand | JUSTIN \$67
2015, Cabernet Sauvignon
Paso Robles, California |
| COMMANDERIE D LA EARGEMONE \$44
2016, Rosé
Coteaux d' Aix, France | | | |
| SAVED MAGIC MARKER \$10/\$44
2016, Rosé
Central Coast, California | | | |

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