

DAILY OYSTERS

Ask your Server for Today's Selection

\$3.5
EA

\$21
1/2 DZ

\$39
1 DZ

Tsunami Oysters

Raw Chilled Daily Oysters
Spiced Ponzu, Wakame, Pickled Ginger
Tobiko Roe Garnish
\$26 ½ DZ // \$40 DZ

RAW BAR

Smoked Fish Dip

House Recipe, Smoked Wahoo,
Pickled Vegetables, Flatbread Crackers
// 13

Spicy Ahi Tuna

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

Tuna Carpaccio

Togarashi Seared Tuna, Wakame 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
// 14

Peel & Eat Shrimp

Served Hot with Cajun Butter or Cold with Old Bay
½ 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 FOODBORNE ILLNESS

REVO41122

Izzy's

SEAFOOD TOWERS

Tower #1

(Serves 2-3 mates)

6 Blue Point Oysters, 6 Peel & Eat Shrimp,
Ceviche, Fish Dip // 40

Tower #2

(Serves 3-4 mates)

6 Blue Point Oysters, 6 Daily Oysters,
6 Peel & Eat Shrimp, Ceviche, Fish Dip,
Spicy Ahi Tuna, Tuna Roll // 80

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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