

SUMMER LUNCH MENU \\ \\

SALADS \ STARTERS

SUGAR SNAP PEA SALAD \$9
Aged Pecorino Cheese, Mint, Marcona Almond Vinaigrette

BUTTER LETTUCE SALAD \$8
Avocado, Fava Beans, Tarragon Dressing Crispy Parmesan, Soft-Cooked Egg

IZZY'S HOUSE SALAD \$7
Baby Lettuce, Feta Cheese, Cucumber, Olives, Onions, Croutons.....
+ \$4 Chicken // \$6 Shrimp // \$8 Local Catch

HEIRLOOM TOMATO SALAD \$9
Goat Cheese, Spanish Capers, Honey, Pickled Shallots, Baby Greens

GOLDEN BEET SALAD \$7
Triple Cream Goat Cheese, Hazelnuts, Green Olives, Citrus - Shallot Vinaigrette.....

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

NEW ENGLAND CLAM CHOWDER CUP/BOWL \$5/9
Potato, Clams, Oyster Crackers.....

AWARD WINNING SIGNATURE ROLLS

ZAGAT

MAINE LOBSTER ROLL \$22
Warm + Lobster Butter or Cold + Lobster Mayo

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

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

SIDES

SIGNATURE WAFFLE FRIES..... 4

PARKER HOUSE ROLLS w HONEY BUTTER..... 4

NARRAGANSETT BOILED PEANUTS w SEA SALT..... 4

HOUSE-MADE COLE SLAW..... 3

OLD BAY ONION RINGS..... 4

WEEKLY SPECIALS \\ \\

APPETIZERS \\ \\

GREEK SALAD \$8
Feta, Oregano, Tomatoes, Red Onion, Olives

TOMATO- CUCUMBER GAZPACHO \$7
Chilled Gulf Shrimp with Fresh Avocado

ENTREE \\ \\

NARRAGANSETT STEAMED MUSSELS \$10
Pickled Fresnos, Scallion Butter

FRIED SCALLOP ROLL \$11
Remoulade, Butter Lettuce

\$3 SELECTED BEER \\
\\ \$5 SIGNATURE COCKTAIL \\
\\ \$5 HAND SELECTED WINES \\
\\

M A I N E S Choice of Coleslaw or Waffle Fries w any Sandwich

FLORIDA HOGFISH RUEBEN \$15
Sauerkraut, Cave - Aged Gruyère, Rye Bread, Pickles

CRISPY CHICKEN SANDWICH \$11
Fried Chicken, Buffalo-Ranch, Pickle, Potato Bun...

NARRAGANSETT TOWN BEACH LUNCH BOX \$15
Served with a Cup O' Chowda, Waffle Fries or Cole Slaw
Choice of Sandwich: Crispy Chicken \\
Blackened Fish \\
Shrimp BLTA

LOCAL CATCH OF THE DAY \$18
Baby Spinach, Black Olives, Preserved Lemon.....

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

FILET OF FISH SANDWICH \$13
Atlantic Blue Cod, Butter Lettuce, Tartar Sauce, Pickles
*Pro tip - ask for the American Cheese Melt

FLORIDA GULF SHRIMP "BLTA" \$11
Smoked Bacon, Lettuce, Tomato, Avocado

FORT McCOY FARMS BURGER \$12
Cave - Aged Gruyère, Bacon, Onion Jam, Potato Roll

MAINE LOBSTER KNUCKLE SANDWICH \$12
Maine Lobster, Cave-Aged Gruyère, Caramelized Onions.....

LAKE MEADOW FARM ORGANIC CHICKEN \$14
Local Corn, Bacon, Tomatoes & Basil.....

IZZY'S FISH N' CHIPS \$13
Waffle Fries, Tartar Sauce, Malt Vinegar.....

*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

IPA, Cigar City Brewery (FL) 12oz ABV 7.5%

\$7

TOASTED LAGER

Lager, Blue Point Brewery (NY) 12oz ABV 5.5%

\$6

HARPOON UFO

Witbear, Harpoon Brewery (MA) 12oz ABV 4.8%

\$7

HARPOON

IPA, Harpoon Brewery (MA) 12oz ABV 5.9%

\$6

NARRAGANSETT LAGER

Lager, Naragansett Brewery (RI) 12oz. ABV 4%

\$5

BOSTON LAGER

Lager, Sam Adams Brewery (MA) 12oz ABV 4.9%

\$6

DOMESTIC/IMPORT BEER

BUD LIGHT

Lager, Anheuser Brewery (MO) ABV 5.1%

\$4

MILLER LITE

Lager, Miller Brewing Co. (WI) ABV 4.2%

\$4

MICHELOB ULTRA

Lager, Michelob Brewery (MO) ABV 4.2%

\$4

HEINEKEN

Pilsner, Heineken Brewery (Netherlands) ABV 5%

\$5

YUENGLING

Lager, Yuengling Brewery (PA) ABV 4.4%

\$5

CORONA

Lager, Corona Brewery (Mexico) ABV 5.6%

\$5

SPARKLING & ROSÉ

JP Chonet Brut, NV Vin de Pays, France

\$7/\$32

JP Chonet Brut Rosé, NV Vin de Pays, France

\$7/\$32

Nicholas Feuillatte Brut, NV Champagne, France

\$15/\$69

Bianca Vigna, Prosecco Veneto, Italy

\$42

Champy Brut, NV Sonoma County, California

\$44

Nicholas Feuillatte Brut Rosé, NV Champagne, France

\$88

Perrier Jouet Belle Epoque, 2006 Champagne, France

\$195

Jean Luc Columbo 2010, Rosé Rhone, France

\$9/\$42

Commanderie d La eargemone 2016, Rosé Coteaux d' Aix, France

\$44

Saved Magic Marker 2016, Rosé Central Coast, California

\$10/\$44

OLD WORLD

Quianta de Azevedo 2014, Vhino Verde Minacho, Portugal

\$7/\$32

Riamat 2014, Alberino Costers del Serge, Spain

\$9/\$38

Alois Lagader 2015, Pinot Grigio Alto Adige, Italy

\$10/\$53

William Fevre 2011, Chablis Burgundy, France

\$14/\$67

Ch des Templiers 2014, Muscadet Loire, France

\$40

Dr. Heyden's 2014, Reisling Burgundy, France

\$40

Banfi 2015, Vermentino Toscano, Italy

\$45

Triambach 2007, Pinot Gris Alsace, France

\$56

NEW WORLD

Centine 2014, Pinto Grigio Vineyard Hillside, Tuscany

\$8/\$35

Kung Fu Girl 2014, Reisling Columbia Valley, Washington

\$10/\$38

Josh 2015, Sauvignon Blanc North Coast, California

\$10/\$38

Hidden Crush 2013, Chardonnay Central Coast, California

\$10/\$42

The White Doe 2014, Chenin Blanc Sonoma County, California

\$42

Wild Horse 2014, Viognier Central Coast, California

\$47

Marques de Concha 2014, Chardonnay Limari' Valley Chile

\$55

Craggy Range 2015, Sauvignon Blanc Martinborough, New Zealand

\$49

RED

Trivento 2015, Malbec Mendoza, Argentina

\$7/\$35

Block Nine 2013, Pinot Noir St Helena, California

\$10/\$38

Louis Jadot 2015, Beaujoulas Beaujoulas, France

\$11/\$40

Ramsey 2014, Cabernet Sauvignon North Coast, California

\$12/\$47

The Show 2015, Malbec Mendoza, Argentina

\$38

Flowers 2014, Pinot Noir Sonoma County, California

\$90

Chateau Greysac 2012, Merlot Boredeaux, France

\$57

Justin 2015, Cabernet Sauvignon Paso Robles, California

\$67