

FRESH OYSTERS

Served with House-Made Cocktail Sauce • Lemon
(1/2 dz & 1 dz also includes Horseradish & Mignonette)

BLUEPOINT - AN IZZY'S FAVORITE

Sharp Brine, Buttery, Mineral Finish Long Island Sound, NY.....	\$2.5 EA	\$15 1/2 DZ	\$28 1 DZ
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MAMMA MIA

Sweet, Slightly Briny, Clean Finish PEI, Canada.....	\$3 EA	\$18 1/2 DZ	\$33 1 DZ
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RAW BAR

Crab & Lobster Dip

Served Cold, Crispy Wontons, Scallions
// 10

Floribbean Ahi Tu na

Diced Ahi Tuna, Mango Salsa, Avocado, Ginger
Lime Vinaigrette, Crispy Wonton
// 13

Classic Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp, Cocktail Sauce, Lemon Oil
// 14

Ceviche

Shrimp, Scallop, Catch Of The Day, Garlic,
Cilantro, Lime Juice, Grape Tomato, Cucumber,
Avocado, Hot Sauce, Crackers
// 12

Peel and Eat Shrimp

Served hot with Cajun Butter or Cold with Old Bay
1/2 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 FOOD BORNE ILLNESS

Izzy's

SEAFOOD TOWERS

Tower #1

(Serves 2-3 mates)

6 Blue Point Oysters, 6 Cocktail Shrimp,
Ceviche, Crab Dip // 35

Tower #2

(Serves 3-4 mates)

6 Blue Point Oysters, 6 Mamma Mia Oysters,
6 Shrimp Cocktail, Ceviche, Crab Dip,
Floribbean Ahi Tuna, Tuna Roll // 75

SUSHI ROLLS

Salmon Roll

Smoked Salmon, Cream Cheese,
Asparagus, Scallion, Everything Spice
// 12

Spicy Tu na Roll

Avocado, Cucumber, Unagi Sauce,
Furikake, Sesame Seeds
// 10

Shrimp Roll

Cucumber, Avocado, Tobiko,
Spicy Mayo, Unagi Sauce
// 10

SEE REVERSE SIDE FOR RAW BAR

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