



RAW BAR

Raw Oysters*

Half Dozen MP
Full Dozen MP

Old Bay® Peel & Eat Steamed Shrimp

Half Pound MP
Full Pound MP

Stone Crab Claws

MP (In season only)

APPETIZERS

Conch Fritters 18
Lightly fried, spicy tartar sauce

Smoked Wahoo Dip 17

Islamorada original, crisp cucumbers, crackers

Hand Breaded Calamari 17
Lightly breaded, flash fried, sweet chili dipping sauce

Coconut Shrimp 17
Shrimp, Malibu coconut breading, lightly fried

Clam Strips 14
Hand-breaded, cocktail sauce

Baked Shrimp Dip 17
Smoky red peppers, creamy blend of cheeses, toasted naan bread

Island Sampler 48
Conch fritters, smoked wahoo dip, coconut shrimp, oysters, crab cakes

Several menu items contain nuts and may come in contact with other food preparations.

*This food item may be served to your cooking preference. Items served raw or medium may be undercooked.

Consuming raw or undercooked animal products such as meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUP & SALAD

Salad Dressings: Balsamic Vinaigrette, Bleu Cheese, Caesar, Coconut Poppyseed, Ranch, Thousand Island, Honey Mustard

📍 **Signature Salad** Half 10 / Full 13
Fresh greens, red pepper, mango, cucumber, toasted coconut, sliced almonds, coconut poppyseed dressing

Cobb Salad Half 10 / Full 13
Fresh greens, grape tomato, cucumber, hardboiled egg, bacon, crumbled gorgonzola, green onion

Classic Caesar Salad Half 9 / Full 12
Fresh romaine, garlic croutons, parmesan

SOUP & SALAD \$15

CHOOSE YOUR CUP OF SOUP AND HALF SALAD, PERFECT FOR LUNCH!

LOCAL FAVORITES

Served with Morada Rice and fresh vegetable

Fresh Local Catch MP

Grilled, Blackened, Key Lime Butter, Panko or Coconut Fried.

Make it Portofino Style: blackened, topped with 3 grilled shrimp and lobster cream +\$7

Whole Yellowtail Snapper ... MP
Lightly seasoned and fried

SALAD TOPPERS

Mahi Mahi 13
Chicken Breast 8
Grilled Shrimp 10
Grilled Scallops 15

New England Clam Chowder
Cup 7 / Bowl 10

Conch Chowder
Cup 9 / Bowl 12

YOU CATCH, WE COOK!

\$16 PER LB.

Fish must be filleted and boned. Served with Morada Rice and Fresh Vegetable.

ENTREES

Substitute your side for housemade potato salad for \$3.50
Add Fried or Grilled Shrimp to any entree for \$8



📍 **Islamorada Fish And Chips** 24.50

Flaky Cobia, batter made with beer from our local Islamorada Beer Co, tartar, French fries

Sesame Crusted Ahi Tuna* 27
Seared, black sesame crusted, soy, pickled ginger, wasabi, fresh vegetable, Morada Rice

Fried Seafood Combo Basket 35
Pick 3: Calamari, Coconut Shrimp, Fried Shrimp, Clam Strips, Conch Fritters, Scallops (+\$5). Includes French Fries

Fried Shrimp 23
Fried Shrimp hand-breaded in panko or coconut breading, cocktail, French fries

HANDHELDS

Served with French fries. Substitute housemade potato salad for \$3.50.
Gluten-free bun available upon request

📍 **World Famous Islamorada Sandwich** MP
Today's Catch grilled or fried, sautéed onions, American cheese

Crab Cake 24
Housemade, lump crab, blend of spices, fresh greens, spicy tartar sauce

Grouper Reuben MP
Grilled or fried, Thousand Island, Swiss cheese, coleslaw, on toasted Texas Rye

Wahoo Wrap 18
Smoked Wahoo Dip, fresh greens, red onion, diced tomatoes, wrapped in a spinach tortilla

Jerk Chicken Sandwich 17
Jerk seasoned chicken breast, white cheddar cheese, bacon, charred pineapple salsa, lettuce, tomato

Mahi Tacos 23
Blackened Mahi Mahi, chimichurri, cabbage slaw, charred pineapple salsa, lime sour cream

Shrimp Tacos 20
Grilled shrimp, spicy aioli, pico de gallo, lime sour cream, cabbage slaw

Bacon Cheeseburger* 16
All beef patty, smoked bacon, American cheese, lettuce, tomato

SIDE OPTIONS

Mashed Red Potatoes
Fresh Vegetable Blend
French Fries



COCKTAILS

Rum Runner

Bacardi Superior, Banana Liqueur, Blackberry Brandy, Orange Juice, Pineapple Juice, Grenadine. 13

Mango Morada Colada

Frozen, Bacardi Superior, Pina Colada Mix, Mango Purée. 13.50
+ Bacardi Black Floater 3.50

Angler's Mule

Tito's Handmade Vodka, Ginger Beer, Fresh Squeezed Lime. 12

Berry Mojito

Bacardi Dragonberry, Sour, Fresh Blueberries and Mint, Soda. 12

Hurricane

Bacardi Cuatro, Passion Fruit Purée, Orange Juice, Grenadine, Sour. 12

Bahama Mama

Bacardi Superior, Bacardi Coconut, Banana Liqueur, Sour Mix, Orange Juice, Pineapple Juice, Grenadine 13

Piña Colada

Frozen, Bacardi Superior, Pina Colada Mix. 12.50
+ Bacardi Black Floater 3.50

Angler's Bloody Mary

Tito's Vodka, Bloody Mary Mix, Jerky Garnish. 12

Signature Margarita

Patrón Silver Tequila, Patrón Citrónge, Sour. 14.50
+ Flavor .75

Spicy Pineapple Margarita

Hornitos Plata Tequila, Triple Sec, Pineapple Juice, Habanero Lime, Splash of Soda. 13

Bloody Beer Caesar

Islamorada Vodka, Clamato, Bloody Mary Mix, topped with Islamorada Ale, Old Bay® Peel & Eat Shrimp Garnish. 15.50

BOTTLED BEERS

Islamorada Beer Company



Gator Bait IPA

Crooked Palm Seltzer

Budweiser

Bud Light

Coors Light

Corona

Corona Premier

Michelob Ultra

Miller Lite

Stella

Heineken

Blue Moon

O'doul's (Non-Alcohol)

Truly Hard Seltzer

Angry Orchard Hard Cider

SEE SERVER FOR
DRAFT BEERS

WINE

white

Riesling

Chateau Ste. Michelle, Washington
10 / 36

Pinot Grigio

Mezzacorona, Italy 11 / 40

Sauvignon Blanc

Oyster Bay, New Zealand
11 / 40

Chardonnay

Wente Estate Grown, California
11 / 40

Rosé

Mezzacorona, Italy 10 / 36

red

Pinot Noir

Kenwood Russian River Valley,
Sonoma County
11 / 40

Merlot

14 Hands, Washington
10 / 36

Cabernet Sauvignon

Josh Cellars, California
11 / 40

WE PROUDLY SERVE COCA-COLA® PRODUCTS

