

SOUP

New England Clam Chowder

Cup 7 / Bowl 10

Conch Chowder

Cup 9 / Bowl 12

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

Ahi Poke Grain Bowl* 17

Lightly marinated ahi tuna, Morada Rice, seaweed salad, cucumber, green onion, red cabbage, avocado sauce, spicy aioli, sesame, pickled ginger

SALAD TOPPERS

Chicken Breast 8 Grilled Shrimp 10 Grilled Scallops ... 15

SHAREABLE SIDES

Coleslaw 6

French Fries 7

Chimichurri-Roasted Broccolini & Tomatoes 9

Mashed Red Potatoes 9

Steamed Asparagus with Lemon-Parmesan Cream 9

Housemade Potato Salad 9

FRIED OR GRILLED SHRIMP

YOU CATCH, WE COOK!

\$16 PER LB. Fish must be filleted and boned. Served with Morada rice and fresh vegetables.

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)

Seafood Tower* Seasonal Selections Serves Two MP Serves Four MP

APPETIZERS

Conch Fritters	Clam Strips Hand-breaded, cocktail sauce
Smoked Wahoo Dip	Baked Shrimp Dip Smoky red peppers, creamy blatoasted naan bread
Hand Breaded Calamari17	toasted haan bread
Lightly breaded, flash fried, sweet chili dipping sauce	Island Sampler Conch fritters, smoked wahoo
Coconut Shrimp	shrimp, oysters, crab cakes

moky red peppers, creamy blend of cheese, oasted naan bread

onch fritters, smoked wahoo dip, coconut hrimp, oysters, crab cakes

LOCAL FAVORITES

Fresh Local Catch 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

Crab Crusted Grouper.....MP Topped with our seasoned crab blend, baked and basted with Key lime butter

Island BBQ Mahi and Scallops.....MP Grilled and lightly glazed with our honeyed guava BBQ sauce

ENTREE

Substitute your side for housemade potato salad for \$3.50.
**(Except where noted)

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

Grilled Beef Tenderloin Filet*..... MP 6 oz filet, butter-basted and grilled, mashed red potatoes, chimichurri-roasted broccolini and tomatoes

Spicy Jerk Shrimp Skewers.....23 Lightly seasoned in our jerk spice blend, grilled with charred pineapple salsa, fresh vegetable, Morada rice

Blackened Shrimp & Scallop Pasta**27 Blackened shrimp and scallops, creamy lobster sauce, house-roasted tomatoes, green onion, linguine

Parmesan Grilled Chicken19 Chicken breast, creamy parmesan sauce, melted white cheddar, mashed red potatoes,

grilled asparagus

FRIED SPECIALTIES

♣ Islamorada Fish And Chips24.50 Flaky Cobia, batter made with beer from our local Islamorada Beer Co,

tartar, French fries



Fried Seafood Combo Basket35 Pick 3: Calamari, Coconut Shrimp, Fried Shrimp, Clam Strips, Conch Fritters, Scallops (+\$5). Includes French Fries

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

FRESH FLORIDA LOBSTER MP (In season only)

Fresh Florida Spiny Lobster, harvested straight from our waters. Steamed whole and served traditionally with drawn butter and lemon, accompanied by fresh vegetables and Morada rice.

NDHELI

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

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

Grouper Reuben..... Grilled or fried, Thousand Island, Swiss

cheese, coleslaw, on toasted Texas Rye

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

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

Chimichurri Burger*17

All beef patty with chimichurri, house roasted tomatoes, creamy avocado-herb sauce, smoked bacon, white cheddar

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 foodbourne illness, especially if you have certain medical conditions



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













THE FLORIDA KEYS MOST SCENIC BAYSIDE AND BEACHFRONT

Event Venue





CONTACT US

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