# Island Way GRILL

## Appetizers & Small Plates

**Crab Bisque...** 5.9

**Edamame, Salted...** 4.7

**Oysters Rockefeller...** 9.9
half-dozen, topped with artichokes, spinach, bacon and parmesan

**Jalapeño Conch Fritters...** 8.9
island sweet chili dipping sauce

**Thai High Mussels...** 8.9
spicy coconut milk broth, garlic, thai basil

**Tuna Ceviche...** 7.9
ginger, soy, lime, jalapeño, cilantro and grape seed oil

**Calamari Cubano...** 9.5
banana peppers, tomatoes, lemon butter

**Pork and Chicken Pot Stickers...** 7.2
cilantro plum sauce

**Wok Fried Soft Shell Crabs...** 12.9
lemongrass-red curry aioli

**Asian Crab Spring Roll...** 12.9
asian vegetables, fresh herbs. chinese mustard, plum sauce

**Sashimi Salad...** 10.9
wakami, seasoned squid and sunomono salad. topped with chef's choice of marinated sashimi and flying fish roe

**Shrimp Tempura...** 9.9
horseradish cocktail, soy-sake dipping sauce

**Wok Seared Scallops...** 10.9
galangal, black vinegar. sweet citrus sauce

**Korean BBQ Steak Skewer...** 9.9
filet mignon marinated in Korean BBQ sauce

**Beef Carpaccio...** 14.9
prime tenderloin, truffle oil, capers, arugula and grape tomatoes

**Szechwan Seared Tuna...** 14.9
soy dipping sauce, wakame, soy-balsamic reduction

**Clam Pot...** dozen clams steamed in island herbs 8.9

**Clams Casino...** half-dozen, traditional style 8.9

**Jumbo Lump Crabcake...** citrus remoulade 9.9

**Frankie's Tuna...** 14.9
tempura roll of tuna, kani-kama, cream cheese, vegetables

**Florida Roll...** 12.9
spicy tuna, shrimp, kani kama, cream cheese, tempura fried. eel sauce, flying fish roe

## Salads

**Island Way House Salad...** 3.5 / with entrée 2
mixed greens, cherry tomatoes, cucumbers, jicama, radish, carrots, roasted pumpkin seeds, asiago cheese, rice wine vinaigrette

**Wedge Salad...** 5.5
iceberg lettuce, nueske bacon, red onion, maytag blue cheese dressing, tomato vinaigrette

**Spring Salad...** 5.5
fresh mixed greens, red & yellow tomatoes, candied pecans, dried cranberries, sherry vinaigrette, maytag blue cheese crumbles

**The Island Caprese Stack...** 6.5
beefsteak tomatoes marinated in red wine vinaigrette, layered with fresh mozzarella, fresh basil, with balsamic drizzle,

**Roasted Beet Salad...** 7.5
young arugula, goat cheese, candied pecans, sherry vinaigrette

## Iced Shellfish

**Jumbo Shrimp Cocktail...** 3 shrimp **7.5** 6 shrimp **12.9**
horseradish cocktail sauce, wasabi aioli

**Clams...** Cedar Key Middle-neck, on 1/2 shell 3 clams **2.9** 6 clams **5.8**

**Shellfish Tower...** oysters, clams, shrimp, king crab legs 29.9

**Fire & Ice...** shellfish tower with oysters rockefeller and clams casino 39.9

## Oysters

simply raw | priced per three | cocktail sauce | horseradish | raspberry mignonette

**Today's Featured Boutique Oysters...** Chef's Selection 6.5

**Blue Point...** Connecticut – one of the most well known oysters 6.5

**Galveston Bay...** Texas – delight your taste buds with salty and mild flavors 3.9

## Sides

**Market Vegetables...** 3.9

**Grilled Asparagus...** 5.9
with orange zest and shaved Asiago cheese

**Wok Mushrooms...** 3.9

**Maytag Blue Cheese...** 3.5

## Today's Dayboat Fresh Catch

**Sea Bass** 25 **Red Snapper** 24 **Yellowfin Tuna** 25
**Salmon** 16 **Fresh Catch** mkt. **Red Grouper** 23

Island way grill is proud to offer a large variety of the freshest seafood available, direct from our own fleet of dayboats, or flown in fresh daily. Select from one of our unique and flavorful presentations...

**Island Way...**
our signature preparation
wok seared in ginger oil. garlic, onion, pepper, tomato, thai curry sauce. island rice

**Wood-Fire Grilled or Blackened**
citrus butter, wasabi mashed potatoes, market vegetables

**Crispy Meuniere**
dusted with rice flour and pan sautéed in brown butter, finished in chopped parsley and citrus juice. wasabi mashed potatoes

## Fish & Seafood

served with fresh market vegetables

**Salmon en Papillote...** 16.9
island rice, asian vegetables and herbs with our signature Island Way sauce cooked in parchment paper.

**Stuffed Grouper...** 27.9
lump blue crab stuffed, topped with lobster & crab sauce. wasabi mashed potatoes

**Szechwan Pepper Crusted Tuna...** 25.9
teriyaki glazed. wasabi mashed potatoes

**Pan Roasted Seabass...** 25.9
over stuffed with shrimp, roasted red peppers. citrus hollandaise. wasabi mashed potatoes

**Shrimp Tempura...** 17.9
island rice, asian cocktail, soy dipping sauce

**Jumbo Lump Crabcakes...** 19.9
citrus remoulade, pineapple salsa, wasabi mashed potatoes

**Mixed Seafood Grill...** mkt.
blackened fresh catch, jumbo lump crabcake oscar and shrimp tempura. wasabi mashed potatoes

**Alaskan King Crab Legs...** mkt.
1 1/4 lb alaskan king crab legs, pit grilled. wasabi mashed potatoes

**Grouper Oscar...** 29.9
local grouper stuffed with jumbo lump crab. topped with citrus hollandaise and asparagus

**Half Lobster Tails Stuffed with Crab meat...** two half tails **24.9** three half tails **36.9**
drawn butter. wasabi mashed potatoes

**Caribbean Fire Roasted Lobster Tails...** 39.9
twin 1/2 pound tails. wasabi mashed potatoes

## Steaks

all our steaks are cut here from usda prime and top choice midwestern beef, aged five to six weeks in our temperature controlled aging room. steaks come with wasabi mashed potatoes or east-west fries

| | | | |
|---|---|---|---|
| **Filet Mignon...** | 1/3 lb. – 21.9 | 1/2 lb. – 27.9 | 3/4 lb. – 35.9 |
| **Top Sirloin...** | | 1/2 lb. – 15.9 | 3/4 lb. – 16.9 |
| **Rib Eye Bone-In...** | | 1 1/4 lb. | 36.9 |
| **New York...** | | 3/4 lb. | 29.9 |
| **Porterhouse...** | 1 lb – 23.9 | 1 1/2 lb – 29.9 | 2 lb – 36.9 |
| **Korean BBQ T-Bone...** | | 1 1/4 lb. | 25.9 |

— Complimentary Steak Toppings —
red wine shallot butter – horseradish cream sauce – au poivre peppercorn sauce

**Any Steak can surf...**
half lobster tail, stuffed with crab meat, add **12.5**
caribbean fire roasted lobster tail, add **19.5**

## Land & Sea

served with fresh market vegetables and island rice

**Surf & Turf Trio...** 29.9
half lobster tail stuffed with crab meat, filet mignon skewer, shrimp scampi

**Reef & Beef...** 19.9
tempura shrimp and a filet mignon skewer

## Land

served with fresh market vegetables and wasabi mashed potatoes

**Tamarind Pork Tenderloin...** 14.9
wood-fire grilled. bbq caramelized onions

**Volcano Island Meatloaf...** 12.9
soy balsamic reduction drizzle, tumbleweed onions

**Island Grilled Chicken...** 14.9
twin boneless breasts, boursin stuffed, pit grilled. chimichurri, fresh peach chutney

## Pasta

served with garlic bread

**Scampi Linguine...** 13.9
garlic, white wine and butter over the finest italian linguine

**Key Lime-Tabasco Butter Penne...** 13.9
roasted tomatoes and scallions

**Wood Fire Grilled Rustic Vegetables...** 15.9
tossed with garlic, white wine and butter. your choice of pasta

**Tofu...** 15.9
tofu sauted with linguine, asparagus tips, yellow pepper, red onions, white wine, key west butter and a pinch of chillis

*items below may compliment either of the pasta entrees above*

**Pan Sautéed Chicken...** add 3
**Lotsa Shrimp...** add 4
**Shrimp, Mussels, and Crab...** add 5
**Citrus Seared Scallops...** add 6

# Martinis & Cocktails

**The Classic** 8.5
Grey Goose Vodka or Bombay
Sapphire Gin with lemon twist or olive

**Cosmopolitan** 8.5
Grey Goose L'Orange, lime juice,
simple syrup cranberry juice, Cointreau

**Lemon Chill** 8.5
Grey Goose LeCitron Vodka,
fresh lemon juice and Limoncello

**Pomegranate Martini** 8.5
Grey Goose Vodka, pomegranate juice,
Cointreau and cranberry

**South Beach** 7.9
Van Gogh Pineapple Vodka, Cointreau,
Pineapple Juice, Prosecco splash

**Espresso Martini** 7.9
Van Gogh Vanilla Vodka, Kahlua, espresso

**Island Way Margarita** 8.5
Patron Silver Tequila, Cointreau, fresh lime

**Blueberry Mojito** 7.5
Blueberries, fresh lime, mint and
cane sugar muddled with Dragonberry
Bacardi Rum and a splash of soda

**Island Lemonade** 7.5
Firefly Sweet Tea Vodka, fresh lemonade

**Lemon Drop** 8.5
Grey Goose Le Citron Vodka, lemon,
sugar, splash of lemonade, sugar rim

**Raspberry Rain** 7.5
Van Gogh Raspberry Vodka, cranberry
juice and raspberry liqueur

**Dirty Martini** 8.5
Grey Goose Vodka, olive juice,
bluecheese stuffed olives

**Island Peach Martini** 7.9
Van Gogh Peach, O.J. splash of grenadine

**Mojito** 7.5
Bacardi Rum, fresh lime, mint and sugar
cane muddled with splash of soda

**Peartini** 8.5
Grey Goose La Poire Vodka, St. Germain
Elderflower, lemon, champagne

# The Short List - Island Way Wines

**See our award-winning winelist for the complete selection.**

## Sparkling

| | Bin | Glass | Bottle |
|---|---|---|---|
| **Riondo, Prosecco "Spago Nero", Veneto** | **1116** | **6** | **29** |
| Piper Heidseick, Split | 9002 | (Half) | 15 |
| Domaine Chandon, Etoile Rose, Napa-Sonoma, California | 10942 | | 70 |

## Unique Whites

| | | | |
|---|---|---|---|
| Pine Ridge, Chenin Blanc - Viognier, California 10 | 1121 | | 34 |
| K Vintners (Viognier), Columbia Valley, Washington 09 | 10033 | | 51 |
| Moscato, Caposaldo | 1069 | 9.5 | 36 |
| Conundrum, California 10 | 1081 | | 56 |

## Rosé

| | | | |
|---|---|---|---|
| **Campo de Borja, Borsao, Spain 10** | **10203** | **6.5** | **25** |
| Mas de la Dame, Rose du Mas, Rhone Valley 10 | 10053 | | 33 |

## French White

| | | | |
|---|---|---|---|
| Gewurtztraminer, Domaine Blanck 09 | 1068 | | 39 |
| Vouvray, Domaine Pichot 10 | 1066 | | 39 |
| Chablis, Champs Royaux, William Fevre 10 | 1017 | | 49 |
| Pouilly-Fuissé, Jadot 09 | 1032 | | 56 |

## Spanish White

| | | | |
|---|---|---|---|
| Valdeorras, Viña Godeval, Godeval 09 | 10238 | | 39 |

## Riesling

| | | | |
|---|---|---|---|
| **Jekel, Monterey, California 10** | **10362** | **6.5** | **25** |
| **Dr. Loosen, Dr. L 10** | **10538** | **7.9** | **32** |
| **Schloss Saarstein, Qba, 09** | **10251** | **8.5** | **33** |
| St. Urbans-Hof, Ockfener Bockstein, Kabinett 10 | 10945 | | 37 |
| Chehalem, Dry Reserve, Willamette Valley, Oregon 09 | 1030 | | 37 |
| Zind-Humbrecht 08 | 10282 | | 49 |
| Dr. Loosen, Erdener Treppchen, Spätlese 10 | 10139 | | 57 |

## Pinot Gris & Pinot Grigio

| | | | |
|---|---|---|---|
| **Danzante, Delle Venezie 10** | **10465** | **6.5** | **25** |
| Carmenet, California 09 | 1099 | | 29 |
| **Swanson, Napa Valley 09** | **11013** | **9.5** | **37** |
| **King Estate, Willamette Valley, Oregon 10** | **1063** | **9** | **34** |
| Ramspec, Lake County 10 | 10497 | | 39 |
| Elk Cove, Willamette Valley, Oregon 09 | 1122 | | 43 |

## Sauvignon Blanc

| | | | |
|---|---|---|---|
| Honig, Napa Valley 09 | 10867 | (Half) | 29 |
| **Woollaston, Nelson 11** | **10831** | **8.5** | **33** |
| St. Supery, Napa Valley 10 | 1098 | | 34 |
| Ferrari-Carano, Fumé Blanc, Sonoma County 10 | 10761 | | 36 |
| Groth, Napa Valley 10 | 1061 | | 42 |
| **Cakebread, Napa Valley 10** | **1084** | **12.5** | **49** |
| Lewis, Napa Valley 08 | 10037 | | 75 |
| Merry Edwards, Russian River Valley 10 | 11145 | | 68 |

Different wineries release their new vintages on varying schedules. Consequently, there will be occasions where the actual vintage we have may differ from that shown. Current prices will always apply in such cases.

## Chardonnay

| | Bin | Glass | Bottle |
|---|---|---|---|
| Merryvale, Starmont, Napa Valley 08 | 1086 | (Half) | 27 |
| Deloach, Russian River Valley 08 | 10873 | | 31 |
| **St. Francis, Sonoma County 09** | **1123** | **8.5** | **32** |
| **Hess, Collection, Su' skol, Napa Valley 09** | **10492** | **9.5** | **38** |
| La Crema, Sonoma Coast 09 | 1075 | | 39 |
| Kendall-Jackson, Grand Reserve, Monterey-Santa Barbara 09 | 1072 | | 39 |
| Patz & Hall, Dutton Ranch, Russian River Valley 08 | 10454 | (Half) | 39 |
| **Groth, Napa Valley 09** | **1008** | **11** | **43** |
| ZD, California 09 | 10580 | | 43 |
| Sonoma-Cutrer, Russian River Ranches, Sonoma Coast 10 | 1064 | | 44 |
| Sequoia Grove, Carneros 09 | 10044 | | 46 |
| Cambria, Bench Break, Santa Maria Valley 06 | 10695 | | 47 |
| Byron, Santa Maria Valley 08 | 10622 | | 49 |
| Frank Family, Napa Valley 09 | 10191 | | 54 |
| Melville, Estate, Central Coast 07 | 10360 | | 59 |
| Shafer, Red Shoulder Ranch, Carneros 09 | 10401 | | 59 |
| Sonoma-Cutrer, The Cutrer, Russian River Valley 10 | 10182 | | 59 |
| **Chalk Hill, Estate, Chalk Hill 09** | **10237** | **14** | **59** |
| Rombauer, Carneros 10 | 10711 | | 59 |
| Jordan, Russian River Valley 09 | 10091 | | 62 |
| Mer Soliel, Silver, Santa Lucia Highland, California 10 | 10801 | | 69 |

## Unique Reds

| | | | |
|---|---|---|---|
| Ramey, Claret, Napa Valley 07 | 5131 | (Half) | 35 |
| J. Bookwalter, Subplot 24, Columbia Valley NV | 20321 | | 39 |
| **Epiphany, The Gypsy, Santa Barbara County 07** | **20094** | **10** | **40** |
| Turnbull, Old Bull Red, Napa Valley 08 | 20401 | | 44 |
| Storybook Mountain, Antaeus, Napa Valley 07 | 2141 | | 47 |
| **Chappellet, Mountain Cuvee, Napa Valley 09** | **20701** | **12.5** | **48** |
| Errazuriz, Don Maximiano, Aconcagua Valley, Chile 08 | 20904 | | 48 |
| Bell, Claret, Napa Valley 06 | 20642 | | 59 |
| Flowers, Perennial, Sonoma Coast 08 | 30673 | | 66 |
| DeLille, Doyenne AIX, Columbia Valley, Washington 05 | 20570 | | 69 |
| Concha y Toro, Terrunyo, Cachapoal Valley, Chile 07 | 3193 | | 69 |
| Orin-Swift, The Prisoner, Napa Valley 10 | 2111 | | 69 |

## Pinot Noir

| | | | |
|---|---|---|---|
| **Firesteed, Oregon, 09** | **2200** | **9** | **36** |
| Patz & Hall, Sonoma Coast 08 | 5140 | (Half) | 39 |
| **Lincourt Pinot Noir 09** | **20172** | **11** | **44** |
| **The Four Graces, Willamette Valley 09** | **20224** | **12** | **46** |
| Merry Edwards, Russian River Valley 07 | 51073 | (Half) | 55 |
| Bethel Heights, Estate, Willamette Valley 09 | 30260 | | 55 |
| Elk Cove, Willamette Valley 09 | 20162 | | 59 |
| Soter, North Valley, Oregon 08 | 20302 | | 67 |
| La Crema, Russian River Valley 10 | 30252 | | 68 |
| Craggy Range, Te Muna Road, Martinborough 08 | 30205 | | 69 |
| Angela, Clawson Creek, Oregon 08 | 30112 | | 70 |

## Malbec

| | Bin | Glass | Bottle |
|---|---|---|---|
| **Norton, Reserva, Mendoza 08** | **2026** | **8** | **32** |
| **Benmarco, Mendoza, Argentina 09** | **20423** | **10.5** | **38** |

## French Red

| | | | |
|---|---|---|---|
| Beaujolais-Village, Jadot 09 | 2047 | | 29 |
| Côtes-Du-Rhône, E. Guigal 07 | 20505 | | 37 |

## Merlot

| | | | |
|---|---|---|---|
| Santa Ema, Reserve, Maipo Valley, Chile 08 | 2011 | | 29 |
| Swanson, Oakville 06 | 5120 | (Half) | 32 |
| **Hahn Estates, Monterey 09** | **20451** | **8** | **32** |
| **Sebastiani, Sonoma County 07** | **21205** | **10.5** | **39** |
| Silverado, Napa Valley 07 | 2024 | | 53 |

## Petite Sirah

| | | | |
|---|---|---|---|
| Peachy Canyon, Paso Robles 07 | 20052 | | 39 |

## Zinfandel

| | | | |
|---|---|---|---|
| Cline, California 10 | 2019 | | 29 |
| **Mettler, Old Vines, Lodi California 09** | **2025** | **9** | **34** |
| Klinker Brick, Old Vines, Lodi 09 | 2021 | | 35 |
| 7 Deadly Zins, Lodi 09 | 2103 | | 37 |
| Murphy Goode, Liar's Dice, Sonoma County 08 | 2102 | | 39 |
| Robert Biale, Black Chicken, Napa Valley 07 | 51076 | (Half) | 39 |
| Seghesio, Sonoma County 09 | 31711 | | 45 |
| Orin-Swift, Saldo, California 09 | 31212 | | 58 |

## Syrah/Shiraz, Rhone Varietals

| | | | |
|---|---|---|---|
| **Luiano Chianti Classico 09** | **2038** | **7.5** | **30** |
| **Peter Lehmann, Layers, Barossa Valley 09** | **20055** | **8** | **32** |
| Penfolds, Bin 128, Coonawarra 09 | 2055 | | 38 |
| Chateauneuf-du-Pape, "La Crau" 05 | 5145 | (Half) | 70 |

## Cabernet Sauvignon

| | | | |
|---|---|---|---|
| Calina, Reserva, Colchogua 10 | 2030 | | 25 |
| Huntington, California 07 | 2132 | | 31 |
| J. Lohr, Seven Oaks, Paso Robles 10 | 2130 | | 34 |
| Owen Roe, Sharecropper's, Columbia Valley 10 | 21204 | | 38 |
| **Kenwood, Sonoma, 09** | **2201** | **9** | **39** |
| Hess, Allomi, Napa Valley 09 | 2020 | | 39 |
| Concha y Toro, Marques de Casa Concha, Puento Alto, 08 | 20093 | | 39 |
| **Stratton Lummis, Napa Valley 08** | **20425** | **10.5** | **42** |
| St. Supery, Napa Valley 06 | 2223 | | 45 |
| St. Francis, Sonoma County 07 | 2004 | | 47 |
| **Hall, Napa Valley 09** | **2079** | **12.5** | **51** |
| Louis Martini, Napa Valley 08 | 2056 | | 51 |
| Marietta, Alexander Valley 08 | 20085 | | 52 |
| Mollydooker, Maitre D', South Australia 09 | 20065 | | 53 |
| Miguel Torres, Manso de Velasco, Viejas Viñas, Curicó 05 | 20543 | | 58 |
| Honig, Napa Valley 08 | 20023 | | 60 |
| Sequoia Grove 08 | 2066 | | 70 |

# Domestic Beers, Imports and Craft Brews

**Domestic Brews**

| | |
|---|---|
| Budweiser | 3.2 |
| Bud Light | 3.2 |
| Michelob Ultra | 3.2 |
| Miller Lite | 3.2 |
| Coors Light | 3.2 |
| Buckler N/A | 3.2 |

**Import Brews:**

| | |
|---|---|
| Kirin Ichiban, Japan | 4.5 |
| Amstel Light, Holland | 4.5 |
| Heineken, Holland | 4.5 |
| Corona, Mexico | 4.5 |
| Corona Light, Mexico | 4.5 |
| Grimbergen Blonde, Belgium | 4.5 |
| Chimay Blue, Belgium | 8.5 |
| Stella Artois, Belgium | 4.5 |
| Guiness Draught, Ireland | 4.5 |

**Craft Brews:**

| | |
|---|---|
| Anchor Steam | 4.5 |
| Bell's Oberon | 4.5 |
| Sam Adams, Boston Lager | 4.5 |
| Sierra Nevada, Pale Ale | 4.5 |

**Napa Smith Brewery, Napa, CA**

| | |
|---|---|
| Lost Dog Red | 5 |
| Amber Ale | 4.5 |
| Pale Ale | 4.5 |

**Cigar City Craft Brews, Tampa**

| | |
|---|---|
| Jai Alai IPA | 4.5 |
| Maduro | 4.5 |
| Tocobaga Red Ale | 5 |

*Ask your server for additonal Cigar City Brews in 12 oz & 750ml*


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