



Appetizers & Small Plates

Crab Bisque...	5.9
Edamame, Salted...	4.7
Oysters Rockefeller... half-dozen, topped with artichokes, spinach, bacon and parmesan	9.9
Jalapeño Conch Fritters... island sweet chili dipping sauce	8.9
Thai High Mussels... spicy coconut milk broth, garlic, thai basil	8.9
Tuna Ceviche... ginger, soy, lime, jalapeño, cilantro and grape seed oil	7.9
Calamari Cubano... banana peppers, tomatoes, lemon butter	9.5
Pork and Chicken Pot Stickers... cilantro plum sauce	7.2
Wok Fried Soft Shell Crabs... lemongrass-red curry aioli	12.9
Asian Crab Spring Roll... asian vegetables, fresh herbs, chinese mustard, plum sauce	12.9
Sashimi Salad... wakami, seasoned squid and sunomono salad, topped with chef's choice of marinated sashimi and flying fish roe	10.9
Shrimp Tempura... horseradish cocktail, soy-sake dipping sauce	9.9
Wok Seared Scallops... galangal, black vinegar, sweet citrus sauce	10.9
Korean BBQ Steak Skewer... filet mignon marinated in Korean BBQ sauce	9.9
Beef Carpaccio... prime tenderloin, truffle oil, capers, arugula and grape tomatoes	14.9
Szechwan Seared Tuna... soy dipping sauce, wakame, soy-balsamic reduction	14.9
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... tempura roll of tuna, kani-kama, cream cheese, vegetables	14.9
Florida Roll... spicy tuna, shrimp, kani kama, cream cheese, tempura fried, eel sauce, flying fish roe	12.9

Salads

Island Way House Salad... mixed greens, cherry tomatoes, cucumbers, jicama, radish, carrots, roasted pumpkin seeds, asiago cheese, rice wine vinaigrette	3.5 / with entrée 2
Wedge Salad... iceberg lettuce, nueske bacon, red onion, maytag blue cheese dressing, tomato vinaigrette	5.5
Spring Salad... fresh mixed greens, red & yellow tomatoes, candied pecans, dried cranberries, sherry vinaigrette, maytag blue cheese crumbles	5.5
The Island Caprese Stack... beefsteak tomatoes marinated in red wine vinaigrette, layered with fresh mozzarella, fresh basil, with balsamic drizzle,	6.5
Roasted Beet Salad... young arugula, goat cheese, candied pecans, sherry vinaigrette	7.5

Iced Shellfish

Jumbo Shrimp Cocktail... horseradish cocktail sauce, wasabi aioli	3 shrimp 7.5	6 shrimp 12.9
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	Wok Mushrooms...	3.9
Grilled Asparagus... with orange zest and shaved Asiago cheese	5.9	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
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Fish & Seafood

served with fresh market vegetables

Salmon en Papillote... island rice, asian vegetables and herbs with our signature Island Way sauce cooked in parchment paper.	16.9
Stuffed Grouper... lump blue crab stuffed, topped with lobster & crab sauce. wasabi mashed potatoes	27.9
Szechwan Pepper Crusted Tuna... teriyaki glazed, wasabi mashed potatoes	25.9
Pan Roasted Seabass... over stuffed with shrimp, roasted red peppers, citrus hollandaise. wasabi mashed potatoes	25.9
Shrimp Tempura... island rice, asian cocktail, soy dipping sauce	17.9
Jumbo Lump Crabcakes... citrus remoulade, pineapple salsa, wasabi mashed potatoes	19.9
Mixed Seafood Grill... blackened fresh catch, jumbo lump crabcake oscar and shrimp tempura. wasabi mashed potatoes	mkt.
Alaskan King Crab Legs... 1 1/4 lb alaskan king crab legs, pit grilled. wasabi mashed potatoes	mkt.
Grouper Oscar... local grouper stuffed with jumbo lump crab, topped with citrus hollandaise and asparagus	29.9
Half Lobster Tails Stuffed with Crab meat...	two half tails 24.9 three half tails 36.9
Caribbean Fire Roasted Lobster Tails... twin 1/2 pound tails. wasabi mashed potatoes	39.9

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... half lobster tail stuffed with crab meat, filet mignon skewer, shrimp scampi	29.9
Reef & Beef... tempura shrimp and a filet mignon skewer	19.9

Land

served with fresh market vegetables and wasabi mashed potatoes

Tamarind Pork Tenderloin... wood-fire grilled, bbq caramelized onions	14.9
Volcano Island Meatloaf... soy balsamic reduction drizzle, tumbleweed onions	12.9
Island Grilled Chicken... twin boneless breasts, boursin stuffed, pit grilled, chimichurri, fresh peach chutney	14.9

Pasta

served with garlic bread

Scampi Linguine... garlic, white wine and butter over the finest italian linguine	13.9
Key Lime-Tabasco Butter Penne... roasted tomatoes and scallions	13.9
Wood Fire Grilled Rustic Vegetables... tossed with garlic, white wine and butter, your choice of pasta	15.9
Tofu... tofu sauted with linguine, asparagus tips, yellow pepper, red onions, white wine, key west butter and a pinch of chillis	15.9

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	Pomegranate Martini 8.5 Grey Goose Vodka, pomegranate juice, Cointreau and cranberry	Island Way Margarita 8.5 Patron Silver Tequila, Cointreau, fresh lime	Lemon Drop 8.5 Grey Goose Le Citron Vodka, lemon, sugar, splash of lemonade, sugar rim	Island Peach Martini 7.9 Van Gogh Peach, O.J. splash of grenadine
Cosmopolitan 8.5 Grey Goose L'Orange, lime juice, simple syrup cranberry juice, Cointreau	South Beach 7.9 Van Gogh Pineapple Vodka, Cointreau, Pineapple Juice, Prosecco splash	Blueberry Mojito 7.5 Blueberries, fresh lime, mint and cane sugar muddled with Dragonberry Bacardi Rum and a splash of soda	Raspberry Rain 7.5 Van Gogh Raspberry Vodka, cranberry juice and raspberry liqueur	Mojito 7.5 Bacardi Rum, fresh lime, mint and sugar cane muddled with splash of soda
Lemon Chill 8.5 Grey Goose LeCitron Vodka, fresh lemon juice and Limoncello	Espresso Martini 7.9 Van Gogh Vanilla Vodka, Kahlua, espresso	Island Lemonade 7.5 Firefly Sweet Tea Vodka, fresh lemonade	Dirty Martini 8.5 Grey Goose Vodka, olive juice, bluecheese stuffed olives	Peartini 8.5 Grey Goose La Paire 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	Chardonnay	Bin	Glass	Bottle	Malbec	Bin	Glass	Bottle
Riondo, Prosecco "Spago Nero", Veneto	1116	6	29	Merryvale, Starmont, Napa Valley 08	1086	(Half)	27	Norton, Reserva, Mendoza 08	2026	8	32
Piper Heidsieck, Split	9002	(Half)	15	DeLoach, Russian River Valley 08	10873		31	Benmarco, Mendoza, Argentina 09	20423	10.5	38
Domaine Chandon, Etoile Rose, Napa-Sonoma, California	10942		70	St. Francis, Sonoma County 09	1123	8.5	32	French Red			
Unique Whites				Hess, Collection, Su' skol, Napa Valley 09	10492	9.5	38	Beaujolais-Village, Jadot 09	2047		29
Pine Ridge, Chenin Blanc - Viognier, California 10	1121		34	La Crema, Sonoma Coast 09	1075		39	Côtes-Du-Rhône, E. Guigal 07	20505		37
K Vintners (Viognier), Columbia Valley, Washington 09	10033		51	Kendall-Jackson, Grand Reserve, Monterey-Santa Barbara 09	1072		39	Merlot			
Moscato, Caposaldo	1069	9.5	36	Patz & Hall, Dutton Ranch, Russian River Valley 08	10454	(Half)	39	Santa Ema, Reserve, Maipo Valley, Chile 08	2011		29
Conundrum, California 10	1081		56	Groth, Napa Valley 09	1008	11	43	Swanson, Oakville 06	5120	(Half)	32
Rosé				ZD, California 09	10580		43	Hahn Estates, Monterey 09	20451	8	32
Campo de Borja, Borsao, Spain 10	10203	6.5	25	Sonoma-Cutrer, Russian River Ranches, Sonoma Coast 10	1064		44	Sebastiani, Sonoma County 07	21205	10.5	39
Mas de la Dame, Rose du Mas, Rhone Valley 10	10053		33	Sequoia Grove, Carneros 09	10044		46	Silverado, Napa Valley 07	2024		53
French White				Cambria, Bench Break, Santa Maria Valley 06	10695		47	Petite Sirah			
Gewurtztraminer, Domaine Blanck 09	1068		39	Byron, Santa Maria Valley 08	10622		49	Peachy Canyon, Paso Robles 07	20052		39
Vouvray, Domaine Pichot 10	1066		39	Frank Family, Napa Valley 09	10191		54	Zinfandel			
Chablis, Champs Royaux, William Fevre 10	1017		49	Melville, Estate, Central Coast 07	10360		59	Cline, California 10	2019		29
Pouilly-Fuissé, Jadot 09	1032		56	Shafer, Red Shoulder Ranch, Carneros 09	10401		59	Mettler, Old Vines, Lodi California 09	2025	9	34
Spanish White				Sonoma-Cutrer, The Cutrer, Russian River Valley 10	10182		59	Klinker Brick, Old Vines, Lodi 09	2021		35
Valdeorras, Viña Godeval, Godeval 09	10238		39	Chalk Hill, Estate, Chalk Hill 09	10237	14	59	7 Deadly Zins, Lodi 09	2103		37
Riesling				Rombauer, Carneros 10	10711		59	Murphy Goode, Liar's Dice, Sonoma County 08	2102		39
Jekel, Monterey, California 10	10362	6.5	25	Jordan, Russian River Valley 09	10091		62	Robert Biale, Black Chicken, Napa Valley 07	51076	(Half)	39
Dr. Loosen, Dr. L 10	10538	7.9	32	Mer Soliel, Silver, Santa Lucia Highland, California 10	10801		69	Seghesio, Sonoma County 09	31711		45
Schloss Saarstein, Oba, 09	10251	8.5	33	Unique Reds				Orin-Swift, Saldo, California 09	31212		58
St. Urbans-Hof, Ockfener Bockstein, Kabinett 10	10945		37	Ramey, Claret, Napa Valley 07	5131	(Half)	35	Syrah/Shiraz, Rhone Varietals			
Chehalem, Dry Reserve, Willamette Valley, Oregon 09	1030		37	J. Bookwalter, Subplot 24, Columbia Valley NV	20321		39	Luiano Chianti Classico 09	2038	7.5	30
Zind-Humbrecht 08	10282		49	Epiphany, The Gypsy, Santa Barbara County 07	20094	10	40	Peter Lehmann, Layers, Barossa Valley 09	20055	8	32
Dr. Loosen, Erdener Treppchen, Spätlese 10	10139		57	Turnbull, Old Bull Red, Napa Valley 08	20401		44	Penfolds, Bin 128, Coonawarra 09	2055		38
Pinot Gris & Pinot Grigio				Storybook Mountain, Antaeus, Napa Valley 07	2141		47	Chateaufneuf-du-Pape, "La Crau" 05	5145	(Half)	70
Danzante, Delle Venezie 10	10465	6.5	25	Chappellet, Mountain Cuvee, Napa Valley 09	20701	12.5	48	Cabernet Sauvignon			
Carmenet, California 09	1099		29	Errazuriz, Don Maximiano, Aconcagua Valley, Chile 08	20904		48	Galina, Reserva, Colchagua 10	2030		25
Swanson, Napa Valley 09	11013	9.5	37	Bell, Claret, Napa Valley 06	20642		59	Huntington, California 07	2132		31
King Estate, Willamette Valley, Oregon 10	1063	9	34	Flowers, Perennial, Sonoma Coast 08	30673		66	J. Lohr, Seven Oaks, Paso Robles 10	2130		34
Ramspec, Lake County 10	10497		39	DeLille, Doyenne AIX, Columbia Valley, Washington 05	20570		69	Owen Roe, Sharecropper's, Columbia Valley 10	21204		38
Elk Cove, Willamette Valley, Oregon 09	1122		43	Concha y Toro, Terrunyo, Cachapaal Valley, Chile 07	3193		69	Kenwood, Sonoma, 09	2201	9	39
Sauvignon Blanc				Orin-Swift, The Prisoner, Napa Valley 10	2111		69	Hess, Allomi, Napa Valley 09	2020		39
Honig, Napa Valley 09	10867	(Half)	29	Pinot Noir				Concha y Toro, Marques de Casa Concha, Puento Alto, 08	20093		39
Woolaston, Nelson 11	10831	8.5	33	Firesteed, Oregon, 09	2200	9	36	Stratton Lummis, Napa Valley 08	20425	10.5	42
St. Supery, Napa Valley 10	1098		34	Patz & Hall, Sonoma Coast 08	5140	(Half)	39	St. Supery, Napa Valley 06	2223		45
Ferrari-Carano, Fumé Blanc, Sonoma County 10	10761		36	Lincourt Pinot Noir 09	20172	11	44	St. Francis, Sonoma County 07	2004		47
Groth, Napa Valley 10	1061		42	The Four Graces, Willamette Valley 09	20224	12	46	Hall, Napa Valley 09	2079	12.5	51
Cakebread, Napa Valley 10	1084	12.5	49	Merry Edwards, Russian River Valley 07	51073	(Half)	55	Louis Martini, Napa Valley 08	2056		51
Lewis, Napa Valley 08	10037		75	Bethel Heights, Estate, Willamette Valley 09	30260		55	Marietta, Alexander Valley 08	20085		52
Merry Edwards, Russian River Valley 10	1145		68	Elk Cove, Willamette Valley 09	20162		59	Mollydooner, Maitre D', South Australia 09	20065		53
				Soter, North Valley, Oregon 08	20302		67	Miguel Torres, Manso de Velasco, Viejas Viñas, Curicó 05	20543		58
				La Crema, Russian River Valley 10	30252		68	Honig, Napa Valley 08	20023		60
				Craggy Range, Te Muna Road, Martinborough 08	30205		69	Sequoia Grove 08	2066		70
				Angela, Clawson Creek, Oregon 08	30112		70				

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.

Domestic Beers, Imports and Craft Brews

Domestic Brews	Import Brews:	Craft Brews:	Cigar City Craft Brews, Tampa
Budweiser 3.2	Kirin Ichiban, Japan 4.5	Anchor Steam 4.5	Jai Alai IPA 4.5
Bud Light 3.2	Amstel Light, Holland 4.5	Bell's Oberon 4.5	Maduro 4.5
Michelob Ultra 3.2	Heineken, Holland 4.5	Sam Adams, Boston Lager 4.5	Tocobaga Red Ale 5
Miller Lite 3.2	Corona, Mexico 4.5	Sierra Nevada, Pale Ale 4.5	
Coors Light 3.2	Corona Light, Mexico 4.5		
Buckler N/A 3.2	Grimbergen Blonde, Belgium 4.5	Napa Smith Brewery, Napa, CA	<i>Ask your server for additional Cigar City Brews in 12 oz & 750ml</i>
	Chimay Blue, Belgium 8.5	Lost Dog Red 5	
	Stella Artois, Belgium 4.5	Amber Ale 4.5	
	Guinness Draught, Ireland 4.5	Pale Ale 4.5	

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