



FT. MYERS

FLORIDA

USA

Izzy's

TRMK

- FISH -
AND
OYSTER

Oysters

All Oysters are served with Cocktail Sauce,
Horseradish, Mignonette and Lemon.

BLUE POINT* 15 (½ dz) // 29 (1 dz)
Sharp Brine, Buttery, Mineral Finish
Long Island Sound, NY

MAMA MIA* 18 (½ dz) // 34 (1 dz)
Sweet, Slightly Briny, Clean Finish
PEI, Canada

DAILY SELECTION 18 (½ dz) // 34 (1 dz)
Ask Your Server For Today's Selection

BILLIONAIRE OYSTERS* 75
Creme Fraiche, Caviar, Chive, Gold Leaf

Raw Bar

TUNA STACK* 13
Diced Ahi Tuna, Fruit Salsa, Avocado, Crispy
Wonton

SCALLOP CRUDO* 17
Citrus, Soy, Ginger, Mint, Chive, Chili Crisp,
Flaky Salt

**SMOKEY CHIPOTLE &
ROASTED CORN CEVICHE*** GF 15
Shrimp, Mahi-Mahi, Roasted Corn, Roasted
Poblano Peppers, Red Onions, Cucumbers,
Tomatoes, Fresh Lime Juice, Scallions,
Avocado, Fresh Corn Tortilla Chips

Seafood Towers*

Served with all Accoutrements

SMALL - SERVES 2-3 CAPTAINS

Blue Point Oysters, Peel & Eat
Shrimp, Ceviche, Fish Dip
40

MEDIUM - SERVES 3-4 CAPTAINS

Blue Point Oysters, Daily Oysters,
Peel & Eat Shrimp, Ceviche, Fish Dip,
Spicy Ahi Tuna, Chilled Clams
75

LARGE - SERVES 5-6 CAPTAINS

Daily Oysters, Peel & Eat Shrimp,
Chilled Lobster Tails, Chilled Clams,
Fish Dip, Ceviche, Spicy Ahi Tuna
145

CAVIAR TASTING

Served with Blinis, Creme Fraiche,
Chopped Egg, Green Onion, Lemon
Kaluga (1oz) 60 // Osetra (1oz) 100

Sushi Rolls

CALI GF 11
Crab, Cucumber, Avocado, Sriracha-Pea
Dusted

SPICY TUNA* GF 12
Avocado, Cucumber, Unagi Sauce, Furikake,
Sesame Seeds

Starters

IZZY'S CLAM CHOWDER Cup 7 // Bowl 10
New England Style, Oyster Crackers

FRIED CALAMARI 18
Marinara, Spicy Mayo, Basil

BAKED OYSTERS 24
Choice of Style: Rockefeller, Casino, Brown
Sugar & Chipotle Butter

SPANISH OCTOPUS À LA PLANCHA GF
Braised and Seared, Creamy Hummus,
Tomato Feta Salad, Crispy Pita, Herb Oil
18

GATOR BITES 17
Ghost Pepper Sauce, Lime Cheeks

HOUSE FISH DIP 16
Smoked Wahoo, Pickled Vegetables,
Flatbread Crackers

SPINACH & ARTICHOKE DIP v 12
Served with Spiced Pita

CRISPY BRUSSELS SPROUTS 12
Tomato-Jalapeño Jam, Nueske Bacon,
Candied Pecans, Goat Cheese

BUFFALO SHRIMP 14
Crispy Shrimp, Buffalo, Ranch or Blue Cheese

PEI MUSSELS 19
1 lb of Mussels with Coconut Curry or
Marinara

CRISPY CAULIFLOWER v 14
Bourbon Glaze, Toasted Sesame Seeds,
Orange Zest, Chili Crisp

PEEL & EAT SHRIMP 14 (½ lb) // 28 (1 lb)
Hot with Cajun Butter
Cold with Old Bay

The Garden

Salad Add-Ons: Chicken 7 // Mahi 10 //
Salmon 12 // Shrimp 8

HOUSE CHOPPED v Small 8 // Large 12
Romaine, Red Onion, Celery, Carrot,
Garbanzo, Cucumber, Red Wine Vinaigrette

KALE CAESAR 14
Kale & Romaine Blend, Granny Smith Apple,
Hard Boiled Egg, Shaved Parmesan, Horsey
Snow, House Caesar Dressing, Garlic
Croutons

BEEF & GOAT CHEESE v 16
Mixed Baby Greens, Mixed Beets, Goat
Cheese Fritter, Orange Segments, Candied
Pecans, Cider Vinaigrette

COASTAL COBB 15
Romaine, Avocado, Tomato, Hard Boiled Egg,
Applewood Smoked Bacon, Blue Cheese
Crumble, Blue Cheese Dressing

MEDITERRANEAN v 15
Romaine, Crumbled Feta, Tomato, Onion,
Cucumber, Pepperoncini, Olives, Lemon
Oregano Vinaigrette

Lobster Rolls

Served with Waffle Fries or Coleslaw

HOT LOBSTER ROLL

Fresh Maine Lobster,
Clarified Butter, Toasted Split-Top Bun
1/4 lb \$29 // 1/2 lb \$55

COLD LOBSTER ROLL

Fresh Maine Lobster,
Citrus Mayo, Butter Lettuce, Chive,
Toasted Split-Top Bun
1/4 lb \$29 // 1/2 lb \$55

Handhelds

Served with Waffle Fries or Coleslaw

CRISPY CHICKEN SANDWICH 17

Leaf Lettuce, Tomato, Red Onion, Bacon,
Spicy Mayo

SMASH BURGER* 18

Two 4oz Beef Patties, American Cheese,
Lettuce, Tomato, Onion, Pickles, House
Sauce, Brioche Bun

FRIED GROUPER SANDWICH 19

Lettuce, Onion Chipotle Remoulade, Brioche
Bun

MAHI-MAHI SANDWICH 18

Grilled or Blackened. Coleslaw, Tartar,
Brioche Bun

CRISPY STREET TACOS 18

Choice of Fish, Shrimp or Oysters, Cabbage,
Spicy Mayo, Fruit Salsa, Corn Tortillas

Fried Baskets

Served with Waffle Fries, Coleslaw,
Tartar Sauce, and Lemon

BEER BATTERED FISH N' CHIPS 20

Flaky Icelandic Cod, Light Craft Beer Batter

1/2 LB. FRIED SHRIMP 18

Shrimp, Lightly Breaded, Cocktail Sauce

FRIED OYSTERS 22

Oysters, Lightly Breaded, Chipotle
Remoulade

FISHERMAN'S WHARF 24

Have It All - Cod, Shrimp, Oysters,
Cocktail Sauce

A la Carte Sides \$7

Lemon-Thyme Risotto	Garlic Broccolini
Coconut-Pineapple Rice	Brussels Sprouts
Herbed Couscous	Green Beans
Waffle Fries	Snap Peas
Chowder Mash	Fried Plantains

Chef's Entrees

COCONUT & MACADAMIA CRUSTED TRIPLE TAIL 34

Coconut Rice, Garlic Broccolini, Green
Papaya Slaw, Red Curry Sauce

SHRIMP & GRITS 24

Blackened Key West Pink Shrimp, Cheddar
Grits, Andouille Sausage, Cajun Sauce, Corn
Tomato Salsa

PAN SEARED SCALLOPS* GF 42

Sunchoke Purée, Shiitake, Asparagus,
Nueske Bacon, Tomato Jam, Micro Greens

STEAK FRITES 34

American Black Wagyu, Green Peppercorn
Sauce, Waffle Fries

LINGUINE & CLAMS 23

Scampi Butter Sauce, Littleneck Clams,
Parsley, Lemon, Toasted Baguette

BUTTERFISH PICCATA 38

Lemon-Thyme Risotto, Asparagus, Lemon
Caper Sauce, Dill

SEAFOOD ÉTOUFFÉE 24

Shrimp, Crawfish, Scallops, Andouille
Sausage, Cajun Sauce, Basmati Rice,
Scallion

SESAME SEARED AHI TUNA* 35

Veggie Fried Rice, Asparagus, Spicy Mayo,
Teriyaki Glaze

Build Your Own Fish Dish \$32

1

PICK YOUR FISH

Today's Catch // Salmon* // Snapper
// Mahi-Mahi // Swordfish

2

PICK YOUR DISH

COASTAL COMFORT // Lemon-Thyme
Risotto, Grilled Asparagus, Brown Butter Caper
Sauce

CAPE COD CLASSIC GF // Buttered Red Bliss
Potatoes, Steamed Sugar Snap Peas with Dill,
Lemon-Chive Cream Sauce

EVERGLADES ELEGANCE // Sweet Corn &
Grits Cake, Sautéed Okra with Blistered
Heirloom Tomatoes, Spicy Citrus Remoulade

NANTUCKET GLOW // Creamy Clam Chowder
Mash, Roasted Brussels Sprouts with Pancetta,
White Wine Butter Sauce

FLORIBBEAN TIDES GF // Coconut-
Pineapple Rice, Plantains, Garlic Broccolini,
Papaya-Habanero Chutney

MEDITERRANEAN BREEZE // Herbed
Couscous, Roasted Baby Zucchini, Olive
Tapenade Vinaigrette

GF - GLUTEN FREE V - VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
*BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

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Signature Cocktails

DOWNEAST CRUISER 10
Bacardi Rum, Ginger, Basil Simple, Lime

RED OR WHITE SANGRIA 8
RED Cabernet, Blood Orange, Blackberry Brandy, Fruit

WHITE Pinot Grigio, Triple Sec, Peach Schnapps, Fruit

PILOT HOUSE 10
Astral Tequila, Lime, Jalapeño Simple

MOSCOW MULE 12
Grey Goose Vodka, Sage Simple, Lime, Ginger Beer, Soda

OLD FASHIONED 14
Bulleit Rye, Fig Rosemary Simple, Black Walnut Bitters, Cherry Bitters

BERRY BAY BOAT 9
Smirnoff Vodka, Berries, Simple, Lemon

SPARKLING LOLITO 12
Grey Goose Strawberry & Lemongrass Vodka, Strawberry, Lemon Juice, Simple, Prosecco & Mint

IZZY'S MARGARITA 12
Campo Bravo Tequila, Pineapple, Lime, Triple Sec, Guava Agave Simple

White Wine

GAZELA 8/30
Vinho Verde, Vinho Verde, Por.

COLUMBIA CREST H3 9/34
Chardonnay, Paterson, WA

RUFFINO 8/30
Pinot Grigio, Tuscany, Ita.

DUCKHORN 75
Sauvignon Blanc, Napa Valley, CA

SANTA MARGHERITA 15/58
Pinot Grigio, Alto Adige, Ita.

CAPOSALDO 9/34
Pinot Grigio, Verona, Ita.

OYSTER BAY 9/34
Sauvignon Blanc, Marlborough, NZ

KUNG FU GIRL 9/34
Riesling, Columbia Valley, WA

SEVEN DAUGHTERS 9/34
Moscato, Veneto, Ita.

JOSH 11/42
Chardonnay, Central Coast, CA

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Sauvignon Blanc, Central Coast, CA

WHISPERING ANGEL 15/58
Rosé, Cotes De Provence, Fra.

Red Wine

TRIVENTO 9/34
Malbec, Mendoza, Arg.

THE VELVET DEVIL 9/34
Merlot, Columbia Valley, WA

MEIOMI 11/42
Pinot Noir, Monterey, CA

JUSTIN 15/58
Cabernet, Central Coast, CA

FLOWERS 90
Pinot Noir, Sonoma, CA

Sparkling

JP CHENET 8/30
Brut, NV, Vin De Pays, Fra.

MIONETTO 10/38
Prosecco Brut, Venice, Ita.

VEUVE CLICQUOT 18/72
Yellow Label Brut, Reims, Fra.

CHANDON 12/46
Brut, Napa Valley, CA

Bottled Beer

BUDWEISER 5
ABV 5.0%

CORONA 6
ABV 4.5%

HEINEKEN 6
ABV 5.0%

MICHELOB ULTRA 6
ABV 4.2%

MILLER LITE 5
ABV 4.2%

HEINEKEN 0.0 7
ABV 0.0%

NARRAGANSETT 6
ABV 4.5%

PERONI 6
ABV 4.7%

COORS LIGHT 5
ABV 4.2%

WHITE CLAW 6
ABV 5.0%

Draft Beer

BLUE MOON 8
ABV 5.4%

BUD LIGHT 5
ABV 4.2%

MILLER LITE 5
ABV 4.2%

FM BREWING GATEWAY GOLD 8
ABV 4.1%

FM BREWING HIGH 5 8
ABV 5.9%

PALM CITY BREW. HAZIFY 7
ABV 6.5%

SAM ADAMS SEASONAL 7
Ask Your Server

STELLA ARTOIS 8
ABV 5.0%

YUENGLING 6
ABV 4.2%