



FT. MYERS  
FLORIDA

USA

Izzy's

- FISH -  
AND  
OYSTER

TRMK

# 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
- NORTHSHORE\*** 18 (½ dz) // 34 (1 dz)  
Plump Meat, Full Flavor, Sweet Finish  
PEI, Canada
- BILLIONAIRE OYSTERS\*** MP  
Creme Fraiche, Caviar, Chive, Gold Leaf

# Raw Bar

- TUNA STACK\*** 12  
Diced Ahi Tuna, Fruit Salsa, Avocado, Crispy Wonton
- SCALLOP CRUDO\*** 16  
Citrus, Soy, Ginger, Mint, Chive, Chili Crisp, Flaky Salt
- CEVICHE\*** 14  
Shrimp, Scallop, Garlic, Cilantro, Lime Juice, Grape Tomato, Cucumber, Avocado, Hot Sauce, Crackers

## 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 Bilinis, 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 6 // Bowl 9  
New England Style, Oyster Crackers

**FRIED CALAMARI** 16  
Marinara, Asiago Aioli, Basil

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

**SPANISH OCTOPUS À LA PLANCHA** GF 17  
Braised and Seared, Creamy Hummus, Tomato Feta Salad, Crispy Pita, Herb Oil

**GATOR BITES** 17  
Ghost Pepper Sauce, Lime Cheeks

**HOUSE FISH DIP** 15  
Smoked Wahoo, Pickled Vegetables, Flatbread Crackers

**SPINACH & ARTICHOKE DIP** v 10  
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** 18  
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 7 // Large 11  
Romaine, Asiago Cheese, Red Onion, Celery, Carrot, Garbanzo, Cucumber, Red Wine Vinaigrette

**ALL "KALE" CAESAR** 13  
Kale & Romaine Blend, Granny Smith Apple, Hard Boiled Egg, Shaved Parmesan, Horsey Snow, House Caesar Dressing, Garlic Croutons

**BEET & GOAT CHEESE** v 15  
Mixed Baby Greens, Mixed Beets, Goat Cheese Fritter, Orange Segments, Candied Pecans, Cider Vinaigrette

**COASTAL COBB** 14  
Romaine, Avocado, Tomato, Hard Boiled Egg, Applewood Smoked Bacon, Blue Cheese Crumble, Blue Cheese Dressing

**MEDITERRANEAN** v 14  
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** 16  
Leaf Lettuce, Tomato, Red Onion, Bacon,  
Asiago Aioli

**SMASH BURGER\*** 17  
Two 4oz Beef Patties, American Cheese,  
Lettuce, Tomato, Onion, Pickles, House  
Sauce, Brioche Bun

**FRIED GROUPE SANDWICH** 18  
Lettuce, Onion Chipotle Remoulade, Brioche  
Bun

**MAHI-MAHI SANDWICH** 17  
Grilled or Blackened. Coleslaw, Tartar,  
Brioche Bun

**CRISPY STREET TACOS** 17  
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 \$6

Coleslaw  
Basmati Rice  
Waffle fries  
Baby Veggies

Stir-Fried Rice  
Garlic Broccolini  
Brussels Sprouts  
Garlic Whipped Potato

# Chef's Entrees

**COCONUT & MACADAMIA CRUSTED TRIPLE TAIL** 31  
Coconut Rice, Broccolini, Green Papaya  
Slaw, Red Curry Sauce

**SHRIMP & GRITS** 22  
Blackened Key West Pink Shrimp, Cheddar  
Grits, Andouille Sausage, Cajun Sauce, Corn  
Tomato Salsa

**PAN SEARED SCALLOPS\*** GF 40  
Sunchoke Purée, Shiitake, Asparagus,  
Nueske Bacon, Tomato Jam, Micro Greens

**STEAK FRITES** 32  
American Black Wagyu, Green Peppercorn  
Sauce, Waffle Fries

**LINGUINE & CLAMS** 22  
Scampi Butter Sauce, Littleneck Clams,  
Parsley, Lemon, Toasted Baguette

**BUTTERFISH PICCATA** 36  
Buddha's Hand Risotto, Asparagus, Lemon  
Caper Sauce, Dill

**SEAFOOD ÉTOUFFÉE** 22  
Shrimp, Crawfish, Scallops, Andouille  
Sausage, Cajun Sauce, Basmati Rice,  
Scallion,

**LOW COUNTRY BOIL** 35  
Key West Pink Shrimp, Florida Clams, PEI  
Mussels, Smoked Sausage, Sweet Corn,  
Spiced Potato, Old Bay Toast Points

**TWIN TAIL DINNER** GF 42  
(2) 4oz Lobster Tails, Roasted Fingerling  
Potatoes, Asparagus, Drawn Butter, Old Bay  
Beurre Blanc

**WASABI CRUSTED TUNA POKE BOWL\*** GF 29  
Sushi Rice, Carrot, Cucumber, Avocado,  
Edamame, Onion, Mango, Purple Cabbage,  
Radish, Jalapeño, Spicy Mayo, Sweet Soy  
Reduction

# Build Your Own Fish Dish \$29

1

**PICK YOUR FISH**  
Cobia // Salmon\* // Snapper  
// Mahi-Mahi // Swordfish

2

**PICK YOUR DISH**

**AMERICAN** GF // Garlic Whipped Potatoes,  
Baby Carrots & Zucchini, Sage Brown Butter

**CARIBBEAN** GF // Coconut-Pineapple Rice,  
Sautéed Spinach, Fruit Salsa

**FAR EAST** GF // Veggie Fried Rice,  
Spicy Mayo, Teriyaki Glaze

**MEDITERRANEAN** // Creamy Hummus,  
Greek Orzo Salad, Tzatziki

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

|  |    |  |    |
|--|----|--|----|
| <b>DOWNEAST CRUISER</b>                                      | 9  | <b>OLD FASHIONED</b>   | 14 |
| Rum, Ginger, Basil Simple, Lime                              |    | Bulleit Rye, Fig Rosemary Simple, Black Walnut Bitters, Cherry Bitters                     |    |
| <b>RED OR WHITE SANGRIA</b>                                  | 8  | <b>BERRY BAY BOAT</b>  | 9  |
| <b>RED</b> Cabernet, Blood Orange, Blackberry Brandy, Fruit  |    | Vodka, Berries, Simple, Lemon  |    |
| <b>WHITE</b> Pinot Grigio, Triple Sec, Peach Schnapps, Fruit |    | <b>SPARKLING LOLITO</b>  | 12 |
| <b>PILOT HOUSE</b>   | 9  | Grey Goose Strawberry & Lemongrass Vodka, Strawberry, Lemon Juice, Simple, Prosecco & Mint |    |
| Tequila, Lime, Jalapeño Simple                               |    | <b>SKINNY MARGARITA</b>  | 12 |
| <b>MOSCOW MULE</b>   | 12 | Tres Agaves Organic Tequila, Pineapple, Lime, Triple Sec, Guava Agave Simple               |    |
| Grey Goose Vodka, Sage Simple, Lime, Ginger Beer, Soda       |    |  |    |

## White Wine

|                                    |       |
|------------------------------------|-------|
| <b>GAZEL</b>                       | 8/30  |
| Vinho Verde, Vinho Verde, Por.     |       |
| <b>COLUMBIA CREST H3</b>           | 9/34  |
| Chardonnay, Paterson, WA           |       |
| <b>RUFFINO</b>                     | 8/30  |
| Pinot Grigio, Tuscany, Ita.        |       |
| <b>DUCKHORN</b>                    | 75    |
| Sauvignon Blanc, Napa Valley, CA   |       |
| <b>SANTA MARGHERITA</b>            | 15/58 |
| Pinot Grigio, Alto Adige, Ita.     |       |
| <b>CAPOSALDO</b>                   | 9/34  |
| Pinot Grigio, Verona, Ita.         |       |
| <b>OYSTER BAY</b>                  | 9/34  |
| Sauvignon Blanc, Marlborough, NZ   |       |
| <b>KUNG FU GIRL</b>                | 9/34  |
| Riesling, Columbia Valley, WA      |       |
| <b>SEVEN DAUGHTERS</b>             | 9/34  |
| Moscato, Veneto, Ita.              |       |
| <b>JOSH</b>                        | 11/42 |
| Chardonnay, Central Coast, CA      |       |
| <b>JOSH</b>                        | 42    |
| Sauvignon Blanc, Central Coast, CA |       |
| <b>WHISPERING ANGEL</b>            | 15/58 |
| Rosé, Cotes De Provence, Fra.      |       |

## Red Wine

|                             |       |
|-----------------------------|-------|
| <b>TRIVENTO</b>             | 34    |
| Malbec, Mendoza, Arg.       |       |
| <b>THE VELVET DEVIL</b>     | 9/34  |
| Merlot, Napa Valley, CA     |       |
| <b>MEIOMI</b>               | 11/42 |
| Pinot Noir, Monterey, CA    |       |
| <b>JUSTIN</b>               | 15/58 |
| Cabernet, Central Coast, CA |       |
| <b>FLOWERS</b>              | 90    |
| Pinot Noir, Sonoma, CA      |       |

## Sparkling

|                                 |       |
|---------------------------------|-------|
| <b>JP CHENET</b>                | 8/30  |
| Brut, NV, Vin De Pays, Fra.     |       |
| <b>MIONETTO</b>                 | 10/38 |
| Prosecco Brut, Venice, Ita.     |       |
| <b>VEUVE CLICQUOT</b>           | 18/72 |
| Yellow Label Brut, Reims, Fra.  |       |
| <b>CHANDON</b>                  | 12/46 |
| Brut, Napa Valley, CA           |       |
| <b>ROSCATO</b>                  | 8/30  |
| Sparkling Moscato, Veneto, Ita. |       |

## Bottled Beer

|                       |   |                      |   |
|-----------------------|---|----------------------|---|
| <b>BUDWEISER</b>      | 5 | <b>HEINEKEN 0.0</b>  | 7 |
| ABV 5.0%              |   | ABV 0.0%             |   |
| <b>CORONA</b>         | 6 | <b>NARRAGANSETT</b>  | 6 |
| ABV 4.5%              |   | ABV 4.5%             |   |
| <b>HEINEKEN</b>       | 6 | <b>PERONI</b>        | 6 |
| ABV 5.0%              |   | ABV 4.7%             |   |
| <b>MICHELOB ULTRA</b> | 6 | <b>COORS 5 LIGHT</b> | 5 |
| ABV 4.2%              |   | ABV 4.2%             |   |
| <b>MILLER LITE</b>    | 5 | <b>WHITE CLAW</b>    | 6 |
| ABV 4.2%              |   | ABV 5.0%             |   |

## Draft Beer

|                                |   |                           |   |
|--------------------------------|---|---------------------------|---|
| <b>BLUE MOON</b>               | 8 | <b>PALM CITY BREW.</b>    | 7 |
| ABV 5.4%                       |   | <b>HAZIFY</b>             |   |
| <b>BUD LIGHT</b>               | 5 | ABV 6.5%                  |   |
| ABV 4.2%                       |   | <b>SAM ADAMS SEASONAL</b> | 7 |
| <b>MILLER LITE</b>             | 5 | Ask Your Server           |   |
| ABV 4.2%                       |   | <b>STELLA ARTOIS</b>      | 8 |
| <b>FM BREWING GATEWAY GOLD</b> | 8 | ABV 5.0%                  |   |
| ABV 4.1%                       |   | <b>YUENGLING</b>          | 6 |
| <b>FM BREWING HIGH 5</b>       | 8 | ABV 4.2%                  |   |
| ABV 5.9%                       |   |                           |   |