



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
- 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 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 7 // Bowl 10
New England Style, Oyster Crackers

FRIED CALAMARI 18
Marinara, Asiago Aioli, 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, Asiago Cheese, 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,
Asiago Aioli

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

Risotto
Basmati Rice
Waffle fries
Green Beans
Snap Peas

Stir-Fried Rice
Garlic Broccolini
Brussels Sprouts
Chowder Mash

Chef's Entrees

COCONUT & MACADAMIA 34

CRUSTED TRIPLE TAIL

Coconut Rice, Green Beans, 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

Buddha's Hand Risotto, Asparagus, Lemon
Caper Sauce, Dill

SEAFOOD ÉTOUFFÉE 24

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

LOW COUNTRY BOIL 38

Shrimp, Florida Clams, PEI Mussels, Smoked
Sausage, Sweet Corn, Spiced Potato, Old Bay
Toast Points

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

KEY LIME COAST GF // Citrus-Scented Rice,
Sautéed Green Beans with Shaved Coconut,
Key Lime Beurre Blanc

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

FLORIBEAN BREEZE GF // Coconut-Pineapple
Rice, Plantains, Papaya-Habanero Chutney

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	OLD FASHIONED	14
Bacardi Rum, Ginger, Basil Simple, Lime		Bulleit Rye, Fig Rosemary Simple, Black Walnut Bitters, Cherry Bitters	
RED OR WHITE SANGRIA	8	BERRY BAY BOAT	9
RED Cabernet, Blood Orange, Blackberry Brandy, Fruit		Smirnoff Vodka, Berries, Simple, Lemon	
WHITE Pinot Grigio, Triple Sec, Peach Schnapps, Fruit		SPARKLING LOLITO	12
PILOT HOUSE	10	Grey Goose Strawberry & Lemongrass Vodka, Strawberry, Lemon Juice, Simple, Prosecco & Mint	
Astral Tequila, Lime, Jalapeño Simple		IZZY'S MARGARITA	12
MOSCOW MULE	12	Campo Bravo Tequila, Pineapple, Lime, Triple Sec, Guava Agave Simple	
Grey Goose Vodka, Sage Simple, Lime, Ginger Beer, Soda			

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	
JOSH	11/42
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	HEINEKEN 0.0	7
ABV 5.0%		ABV 0.0%	
CORONA	6	NARRAGANSETT	6
ABV 4.5%		ABV 4.5%	
HEINEKEN	6	PERONI	6
ABV 5.0%		ABV 4.7%	
MICHELOB ULTRA	6	COORS LIGHT	5
ABV 4.2%		ABV 4.2%	
MILLER LITE	5	WHITE CLAW	6
ABV 4.2%		ABV 5.0%	

Draft Beer

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