



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

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

BEEF & 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 \$26 // 1/2 lb \$45

COLD LOBSTER ROLL
Fresh Maine Lobster,
Citrus Mayo, Butter Lettuce, Chive,
Toasted Split-Top Bun
1/4 lb \$26 // 1/2 lb \$45

Handhelds

Served with Waffle Fries or Coleslaw

CRISPY CHICKEN SANDWICH 15
Leaf Lettuce, Tomato, Red Onion, Bacon,
Asiago Aioli

SMASH BURGER* 16
Two 4oz Beef Patties, American Cheese,
Lettuce, Tomato, Onion, Pickles, House
Sauce, Brioche Bun

FRIED GROUPER SANDWICH 18
Lettuce, Onion Chipotle Remoulade, Brioche
Bun

MAHI-MAHI SANDWICH 16
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 19
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 Broccoli
Brussels Sprouts
Garlic Whipped Potato

Chef's Entrees

COCONUT & MACADAMIA CRUSTED TRIPLE TAIL 30
Coconut Rice, Broccolini, Green Papaya
Slaw, Red Curry Sauce

SHRIMP & GRITS 21
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 21
Scampi Butter Sauce, Littleneck Clams,
Parsley, Lemon, Toasted Baguette

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

SEAFOOD ÉTOUFFÉE 21
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

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

White Wine

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

Red Wine

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

Sparkling

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

Bottled Beer

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

Draft Beer

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