

FT. MYERS



FLORIDA

Izzy's

TRMK

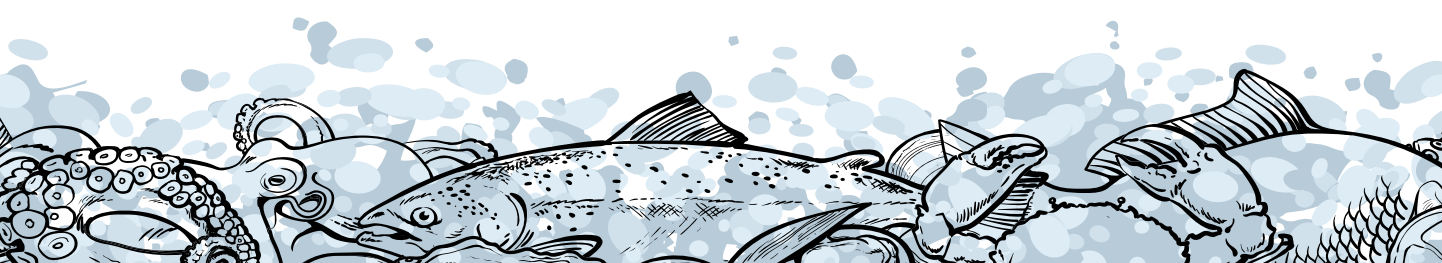
- FISH -

O<sup>AND</sup>YSTER

## *A Coastal State of Mind*

Nestled in the heart of downtown Fort Myers, Izzy's Fish & Oyster is where the timeless charm of Cape Cod meets the fresh, sun-soaked flavors of the Gulf Coast. Inspired by classic New England seafood houses and anchored in the bounty of local waters, our menu celebrates the best of both coasts.

From ice-cold oysters and buttery lobster rolls to Gulf-fresh fish prepared simply and beautifully, every dish is crafted with respect for tradition and a love for the sea. Pair it with a crisp cocktail or chilled glass of wine, soak in the energy of the River District, and enjoy a dining experience that's equal parts coastal comfort and downtown cool.



# RAW BAR

## LITTLENECK CLAMS 15

Six, Opened To Order, Malt Vinegar Mignonette

## CHILLED BRUSCHETTA MUSSELS (1 DZ) 14

## JUMBO SHRIMP COCKTAIL 15

½ LB of Key West Pink Shrimp, Tequila-Lime Cocktail Sauce

## SMOKEY CHIPOTLE CEVICHE\* 12

Shrimp, Mahi-Mahi, Roasted Corn, Roasted Poblano Peppers, Red Onions, Cucumbers, Tomatoes, Fresh Lime Juice, Scallions, Avocado, Fresh Corn Tortilla Chips

## SCALLOP CRUDO\* 17

Citrus, Soy, Ginger, Mint, Chive, Chili Crisp, Flaky Salt

## SPICY TUNA BITES\* 16

Crispy Sushi Rice, Avocado, Spicy Tuna Salad, Jalapeño, Spicy Mayo

## STONE CRABS

Medium & Large Claws. Available October - May

## SIGNATURE OYSTERS

### BLUEPOINT\* (½ DZ) 15 | (1 DZ) 29

Sharp Brine, Buttery, Mineral Finish - Long Island Sound, NY

### MAMMA MIA\* (½ DZ) 18 | (1 DZ) 34

Sweet, Slightly Briny, Clean Finish, PEI, Canada

### DAILY SELECTION\* (½ DZ) 18 | (1 DZ) 34

Ask Your Server For Today's Selection

## SEAFOOD TOWERS

### THE SKIFF\* 50

Blue Point Oysters (6), Littleneck Clams (6), Chilled Bruschetta Mussels (6), Shrimp (6), Smokey Chipotle Ceviche, Smoked Fish Dip, Trio of Sauces, Crackers

### THE CABIN CRUISER\* 80

Blue Point Oysters (12), Daily Oysters (12), Littleneck Clams (12), Chilled Bruschetta Mussels (12), Shrimp (12), Smokey Chipotle Ceviche, Fish Dip, Spicy Ahi Tuna, Trio of Sauces, Crackers

### THE YACHT\* 175

Daily Oysters (18), Littleneck Clams (18), Chilled Bruschetta Mussels (18), Shrimp (18), Chilled Cold Water Lobster Tails (2), Smokey Chipotle Ceviche, Spicy Ahi Tuna, Krab Salad, Smoked Fish Dip, Trio of Sauces, Crackers

\*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.

*Izzy's*

REV120325

# SMALL PLATES

## SPANISH OCTOPUS À LA PLANCHA

Izzy's Hummus, Tomato Feta Salad, Crispy Pita, Herb Oil

18

## JUMBO MARYLAND CRAB CAKE

Stone Ground Mustard Sauce, Baby Greens

19

## CRISPY CAULIFLOWER v

Bourbon Glaze, Toasted Sesame Seeds, Orange Zest, Chili Crisp

14

## CHICKEN LOLLIPOPS

Honey Korean BBQ glaze, Green Onion, Sesame

18

## SMOKED WAHOO FISH DIP

House Recipe, Pickled Vegetables, Flatbread Crackers

16

## CRISPY BRUSSELS SPROUTS

Tomato-Jalapeño Jam, Nueske Bacon, Candied Pecans, Goat Cheese

14

## POKE BOWL\*

Avocado, Cucumber, Wakame, Mango Salsa, Edamame, Jalapeño, Carrot, Radish, Toasted Nori, Spicy Mayo, Eel Sauce

Choice Of Tuna +8, Salmon +6 Or Tempura Shrimp +7

15

## LETTUCE WRAPS

Bibb Lettuce, Asain Slaw, Hoisin glaze, Crispy Rice Noodles, Peanuts (Chicken or Shrimp)

16/18

## STEAMED MUSSELS

1 LB with Choice of: Corn Broth & Merguez, Meuniere or Thai curry

20

## CRISPY CALAMARI

Banana Peppers, Garlic Aioli, Marinara

17

## STEAMED EDAMAME

Choice Of Plain or Spicy

9

## SPINACH & ARTICHOKE DIP v

Zahtar Spiced Pita

14

## FRIED GATOR BITES

Cajun Remoulade

18

## POPCORN SHRIMP

Sweet Chili Garlic & Tartar Sauces

17

## TUNA TATAKI\*

Seared Ahi Tuna, Ponzu, Pickled Fresno, Micro Cilantro

15

## HUSH PUPPIES

Roasted Corn and Poblano, Cheddar Cheese, Cajun Remoulade

11

## IZZY'S HUMMUS

Tahini, Chili Oil, Crispy Chickpeas, Warm Pita & Veggies

14

## PORK & SHRIMP DUMPLINGS

Steamed Dumplings, Sambal, Chili Oil, Sesame Seeds

14

## BAKED OYSTERS

8 Oysters served with Choice of Style: Rockefeller, Casino or White Miso Butter... 24

# SOUPS

Cup 8 | Bowl 12

## IZZY'S FAMOUS LOBSTER BISQUE

Sherry Floater, Chive

## NEW ENGLAND CLAM CHOWDER

House-Made Cape Cod Classic, Bacon +\$2

# LEAF IT TO US

Add Ons: Chicken \$7 | Shrimp \$8 | Mahi-Mahi \$10 | Salmon \$10 | Steak Tips \$13

## HOUSE CHOPPED v

Small 8 // Large 12

Romaine, Red Onion, Celery, Carrot, Garbanzo, Cucumber, Red Wine Vinaigrette

## SPINACH GF V

Baby Spinach, Green Apples, Orange, Almond, Pickled Onion, Blue Cheese Crumble, Honey Mustard Dressing

17

## HARVEST SALAD GF V

Romaine Arugula, Pumpkin Seeds, Almonds, Beets, Berries, Tomatoes, Sun-dried Tomato, Lemon Dressing

16

## CAESAR

Romaine Hearts, Garlic Croutons, Aged Parmesan, Anchovies, Homemade Caesar Dressing

14

## MEDITERRANEAN GF V

Romaine Hearts, Tomato, Cucumber, Onion, Feta, Pepperoncini, Olives, Lemon-Oregano Vinaigrette

15

## TOMATO & BURRATA v

Heirloom Tomato, Basil, Balsamic Glaze, Maldon Salt, Herb Oil, Crustini

18

GF - GLUTEN FREE V - VEGETARIAN

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# SUSHI MENU

## Signature Rolls

### BUDDHA BELLY 12

Carrot, Avocado, Cucumber, Asparagus, Roasted Red Pepper,  
Kimchi, Cream Cheese, Furikake

### SEASIDE CRUNCH 26

Lobster Tail Tempura, Avocado, Sesame Seeds, Topped With Krab  
Salad, Eel Sauce, Spicy Mayo, Micro Greens, Fish Roe

### FIRECRACKER\* 16

Spicy Tuna, Jalapeño, Cucumber, Scallions, Pop  
Rocks, Rice Pearls, Toasted Sesame Seeds, Asparagus

### THE RIVER DISTRICT\* 25

Hamachi, Spicy Tuna, Avocado, Cilantro, Topped With Seared Tuna,  
Jalapeño, Rice Pearls, Crispy Shallots, Eel Sauce

### SWEET HEAT 25

Coconut Shrimp, Cream Cheese, Mango Salsa, Topped With  
Jalapeño, Sweet Chile Sauce, Togarashi, Micro Cilantro

## CLASSIC ROLLS

TUNA/SPICY TUNA ROLL\*

14 | 15

CLASSIC JB ROLL\*

16

SALMON/SPICY SALMON ROLL\*

14 | 15

CALIFORNIA ROLL\*

12

# BUNS & BASKETS

Served with Waffle Fries & Coleslaw

## WORLD FAMOUS LOBSTER ROLL

Hot or Cold, ¼ lb or ½ lb... 29/55

### GROUPEr SANDWICH

19

Served Grilled, Blackened or Fried, Lettuce,  
Onion Chipotle Remoulade, Brioche Bun

### IZZY'S SMASHBURGER

14/18

Single or Double Patty, American  
Cheese, Pickles, Izzy's Sauce, Brioche Bun

### CLASSIC CHICKEN SANDWICH

17

Served Grilled, Blackened or Fried,  
Leaf Lettuce, Tomato, Red Onion, Bacon,  
Spicy Mayo, Brioche Bun

### SEAFOOD TACOS (3)

22

Mahi-Mahi or Shrimp. Served Grilled,  
Blackened or Fried, Cilantro-lime Slaw,  
Fruit Salsa, Avocado Crema, Corn Tortillas

### OFF THE BOAT FISH & CHIPS

25

Beer Battered North Atlantic Cod,  
Malt Vinegar Aioli

### FRIED BASKET

Shrimp \$20 | Grouper \$24 | Oysters \$26  
Captains Platter \$30

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Create Your Own

# TASTING VOYAGE \$35

## CHOOSE A PROTEIN:

### MAHI-MAHI

KEY WEST PINK SHRIMP

CHICKEN BREAST (\$28)

### RED FISH

TWIN LOBSTER TAILS  
(5OZ EA.) (+20)

SWORDFISH

### SALMON

DIVER SCALLOPS U10 (+8)

BUTTERFISH (+7)

## CHOOSE YOUR FLAVOR DESTINATION:

### BLAZIN' BAYOU

Cheddar Grits, Andouille Sausage, Cajun Sauce, Corn Tomato Salsa

### SANTORINI SUN V

Whipped Hummus, Cucumber-Tomato Salad, Farro, Tzatziki, Crispy Pita

### THAI ME UP

Coconut/Macadamia Crust, Basmati Rice, Green Papaya Salad, Fish Sauce Vinaigrette

### CARIBBEAN TIDES GF V

Pineapple Rice, Sauteed Spinach, Plantains, Sweet Chile Fruit Salsa

### FAR EAST V

Sticky Rice, Corn Salsa, Avocado, Cucumber-Wasabi Dressing, Lime

### MONTEGO BAY HEAT GF V

Jerk Marinade, Coconut Rice & Peas, Pikliz

### COASTAL LUXURY (+5)

Lemon/Asparagus Risotto, Baby Carrots & Turnips, Caviar Butter

### NEW ENGLAND WHARF

Clam Chowda Whipped Potatoes, Crispy Brussels, Pancetta Butter

## From the Chef's Galley

# LARGE PLATES

### FRA DIAVOLO

Linguine Pasta, Today's Catch, Shrimp, Octopus, Scallop, Spicy Marinara, Garlic Bread

29

### CRISPY SKIN GULF SNAPPER

Wild Rice Pilaf, Smoked Tomato & Shellfish Broth, Fennel Slaw, Herb Oil

39

### GRILLED GULF GROUPER

Clam-Leek Cream, Crispy Fingerling Potatoes, Tarragon Oil

38

### SEAFOOD ÉTOUFFÉE

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

24

### SEARED DIVER SCALLOPS & LOBSTER RISOTTO

Charred Corn Risotto, Roasted Tomato Butter, Basil Pistou

49

### ROASTED ORA KING SALMON

Farro, Spinach & Roasted Mushroom Succotash, Lemon-Thyme Emulsion

39

### WHOLE ROASTED BRANZINO

Herb Crab-Style Stuffing, White Wine Lobster Cream, Grilled Asparagus

49

### 8oz FILET MIGNON

Whipped Potato, Asparagus, Montreal Butter, Red Wine Demi-Glace  
*Add Cold Water Lobster Tail +20*

45

## ENTRÉE ACCOMPANIMENTS \$6

WHIPPED POTATO  
RISOTTO  
COCONUT RICE

HUMMUS  
STICKY RICE  
SEASONAL VEGGIES

BUTTERED NOODLES  
OLD BAY SLAW  
ASPARAGUS

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