

FT. MYERS

USA

FLORIDA

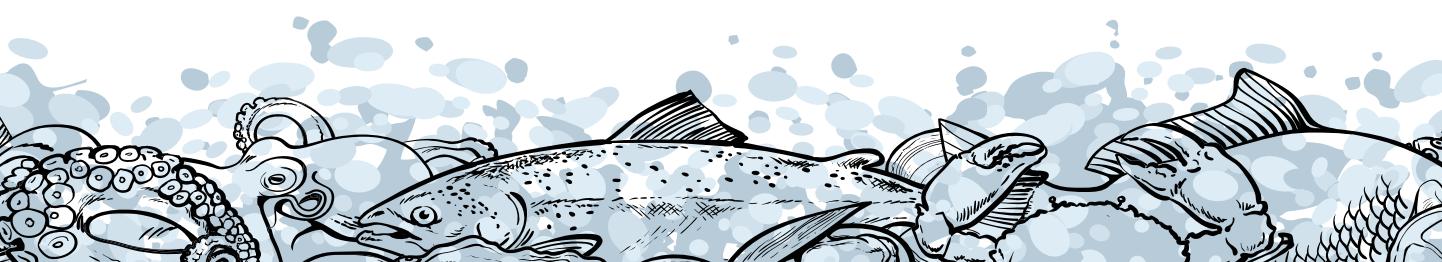


A Coastal State of Mind

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	STEAMED MUSSELS 1 LB with Choice of: Corn Broth & Merguez, Meuniere or Thai curry	20
JUMBO MARYLAND CRAB CAKE Stone Ground Mustard Sauce, Baby Greens	19	CRISPY CALAMARI Banana Peppers, Garlic Aioli, Marinara	17
CRISPY CAULIFLOWER v Bourbon Glaze, Toasted Sesame Seeds, Orange Zest, Chili Crisp	14	STEAMED EDAMAME Choice Of Plain or Spicy	9
CHICKEN LOLLIPOPS Honey Korean BBQ glaze, Green Onion, Sesame	18	SPINACH & ARTICHOKE DIP v Zahtar Spiced Pita	14
SMOKED WAHOO FISH DIP House Recipe, Pickled Vegetables, Flatbread Crackers	16	FRIED GATOR BITES Cajun Remoulade	18
CRISPY BRUSSELS SPROUTS Tomato-Jalapeño Jam, Nueske Bacon, Candied Pecans, Goat Cheese	14	POPCORN SHRIMP Sweet Chili Garlic & Tartar Sauces	17
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	TUNA TATAKI * Seared Ahi Tuna, Ponzu, Pickled Fresno, Micro Cilantro	15
LETTUCE WRAPS Bibb Lettuce, Asain Slaw, Hoisin glaze, Crispy Rice Noodles, Peanuts (Chicken or Shrimp)	16/18	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	17
Baby Spinach, Green Apples, Orange, Almond, Pickled Onion, Blue Cheese Crumble, Honey Mustard Dressing	

CAESAR	14
Romaine Hearts, Garlic Croutons, Aged Parmesan, Anchovies, Homemade Caesar Dressing	
MEDITERRANEAN GF V	15
Romaine Hearts, Tomato, Cucumber, Onion, Feta, Pepperoncini, Olives, Lemon-Oregano Vinaigrette	
TOMATO & BURRATA v	18
Heirloom Tomato, Basil, Balsamic Glaze, Maldon Salt, Herb Oil, Crustini	

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.

Izzy's

REV120325

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, 1/4 lb or 1/2 lb... 29/55

GROUPER SANDWICH

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

19

SEAFOOD TACOS (3)

22

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

IZZY'S SMASHBURGER

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

14/18

OFF THE BOAT FISH & CHIPS

25

Beer Battered North Atlantic Cod,

Malt Vinegar Aioli

CLASSIC CHICKEN SANDWICH

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

17

FRIED BASKET

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

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.

Izzy's

REV120325

Create Your Own TASTING VOYAGE \$35

CHOOSE A PROTEIN:

MAHI-MAHI	RED FISH	SALMON
KEY WEST PINK SHRIMP	TWIN LOBSTER TAILS (5OZ EA.) (+20)	DIVER SCALLOPS U10 (+8)
CHICKEN BREAST (\$28)	SWORDFISH	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 GROPER
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

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.

Izzy's

REV120325