

# FRESH OYSTERS

## Blue Point

Sharp Brine, Buttery, Mineral Finish Long Island Sound, NY.....	\$15 1/2 DZ	\$28 1 DZ
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## Daily Selection

Ask your Server for Today's Selection	\$3.5 EA	\$18 1/2 DZ	\$34 1 DZ
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## Tsunami Oysters

Raw Chilled Daily Oysters  
Spiced Ponzu, Wakame, Pickled Ginger  
Tobiko Roe Garnish  
\$18 ½ DZ // \$34 DZ

# RAW BAR

## Smoked Fish Dip

House Recipe, Smoked Wahoo,  
Pickled Vegetables, Flatbread Crackers  
// 14

## Spicy Ahi Tuna

Diced Ahi Tuna, Mango Salsa, Avocado,  
Crispy Wonton  
// 12

## Tuna Carpaccio

Togarashi Seared Tuna, Wakame Salad, Pickled  
Ginger, Wasabi, Sriracha Aioli, Sweet Soy  
// 14

## Ceviche

Shrimp, Scallop, Catch of the Day, Garlic,  
Cilantro, Lime Juice, Grape Tomato, Cucumber,  
Avocado, Hot Sauce, Crackers  
// 14

## Peel & Eat Shrimp

Served Hot with Cajun Butter or Cold with Old Bay  
Hot - ½ lb 13 // 1 lb 25  
Cold - ½ lb 11 // 1 lb 20

# Izzy's

## SEAFOOD TOWERS

### Tower #1

(Serves 2-3 mates)

6 Blue Point Oysters, 6 Peel & Eat Shrimp,  
Ceviche, Fish Dip // **35**

### Tower #2

(Serves 3-4 mates)

6 Blue Point Oysters, 6 Daily Oysters,  
6 Peel & Eat Shrimp, Ceviche, Fish Dip,  
Spicy Ahi Tuna, Tuna Roll // **70**

## \$11 SUSHI ROLLS

### California Roll

Cucumber, Crab, Avocado,  
Sriracha-Pea Dusted

### Spicy Tuna Roll

Avocado, Cucumber, Unagi Sauce,  
Furikake, Sesame Seeds

### Shrimp Roll

Cucumber, Avocado, Tobiko,  
Spicy Mayo, Unagi Sauce

**SEE REVERSE SIDE FOR RAW BAR**

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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