

FT. MYERS



FLORIDA

Izzy's

TRMK

- FISH -

AND
OYSTER

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.

SUSHI MENU

CLASSIC ROLLS

CALIFORNIA ROLL 12
Krab, Avocado, Cucumber

TUNA ROLL* 12
Tuna, Cucumber, Spicy Mayo

SALMON ROLL* 10
Fresh Salmon, Avocado

SHRIMP TEMPURA ROLL 14
Crispy Shrimp, Avocado, Eel Sauce

PHILADELPHIA ROLL 15
Smoked Salmon, Cream Cheese, Cucumber

AVOCADO ROLL 8
Avocado, Eel Sauce, Sesame Seeds

SIGNATURE ROLLS

IZZY'S ROLL 26
Shrimp Tempura, Avocado, Tobiko, Micro Wasabi, Spicy Tuna,
Topped with Seared Scallop, Spicy Mayo, Eel Sauce

CALIENTE ROLL 28
Hamachi, Jalapeño, Cilantro, Scallion,
Kimchi Sauce, Sesame Seeds, Topped with Eel Sauce

SEASIDE CRUNCH 30
Lobster Tail Tempura, Avocado, Spicy Mayo, Eel Sauce, Tobiko, Topped with Krab Salad

SWEET HEAT 22
Coconut Shrimp, Mango Salsa, Jalapeño, Sweet Chili Sauce, Cream Cheese

NIGIRI

Fresh Fish Over Sushi Rice. Two Per Order.

TUNA (MAGURO) 10

SALMON (SAKE) 8

SHRIMP (EBI) 8

EEL (UNAGI) 10

YELLOWTAIL (HAMACHI) 6

SASHIMI

Fresh Cut Fish, No Distractions.
Five Pieces Per Order.

TUNA 14

SALMON 12

YELLOWTAIL 14

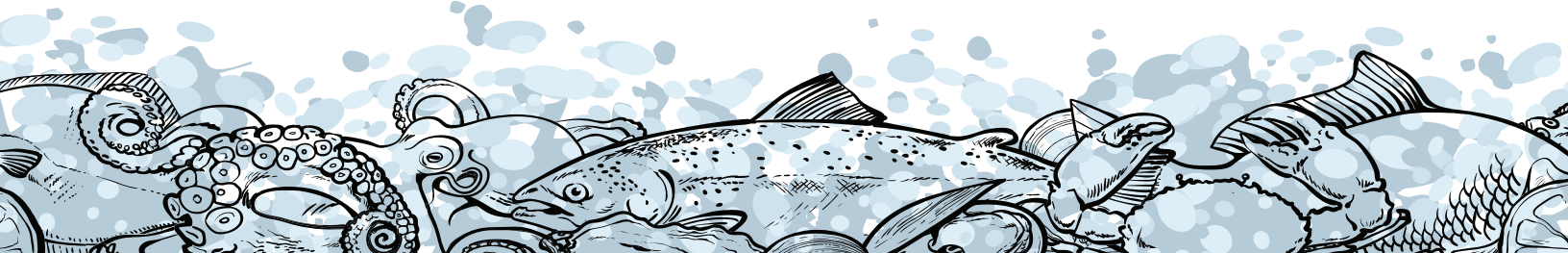
CHEF'S COMBO (9 PIECES) 18

GF - GLUTEN-FRIENDLY V - VEGETARIAN

GLUTEN-FRIENDLY MODIFICATIONS ARE AVAILABLE FOR SELECT MENU ITEMS. PLEASE ASK YOUR SERVER FOR DETAILS.

*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.



RAW BAR

1LB CHILLED CLAMS 15
Cocktail Sauce, Lemon

1LB CHILLED MUSSELS* 14
Bruschetta, Basil, Flaky Salt

PEEL & EAT SHRIMP 1/2 LB \$15 | 1 LB \$28
Served Hot or Cold. Gochujang Chili Glaze, Scallion, Sesame Seeds

Signature Oysters

BLUEPOINT* 1/2 DZ 15 | 1 DZ 29
Sharp Brine, Buttery, Mineral Finish - Long Island Sound, Ny

NORTHSHORE* 1/2 DZ 18 | 1 DZ 34
Sweet, Slightly Briny, Clean Finish, Pei, Canada

DAILY SELECTION* 1/2 DZ 20 | 1 DZ 38
Ask Your Server For Today's Selection

Crudo & Ceviche

HAMACHI CRUDO 19
Yuzu Soy Chimichurri, Pickled Fresno, Flaky Sea Salt, Micro Herbs

TUNA TARTARE 22
Mango, Avocado, Ginger Soy Dressing, Chili Crisp, Wonton Chips

SCALLOP & SHRIMP CEVICHE 18
Lime, Cucumber, Tomato, Avocado, Cilantro, Red Onion, Serrano, Mixed Chips with House Seasoning

Raw Bar Favorites

LOBSTER & CITRUS SALAD 36
Avocado, Grapefruit, Celery, Lemon, Shaved Red Onion, Cilantro-Grapefruit Vinaigrette

SNOW CRAB CLUSTERS* 1/2 LB 22 | 1 LB 40
Chilled or Hot, Mustard Sauce, Lemon

RAW BAR PLATTERS

THE IZZY'S SAMPLER* 55
6ea Oysters, 6ea Clams, 6ea Mussels, 6ea Peel & Eat Shrimp

THE DOCKSIDE TOWER 85
10ea Oysters, 10ea Clams, 10ea Mussels, 10ea Peel & Eat Shrimp, Fish Dip, Ceviche

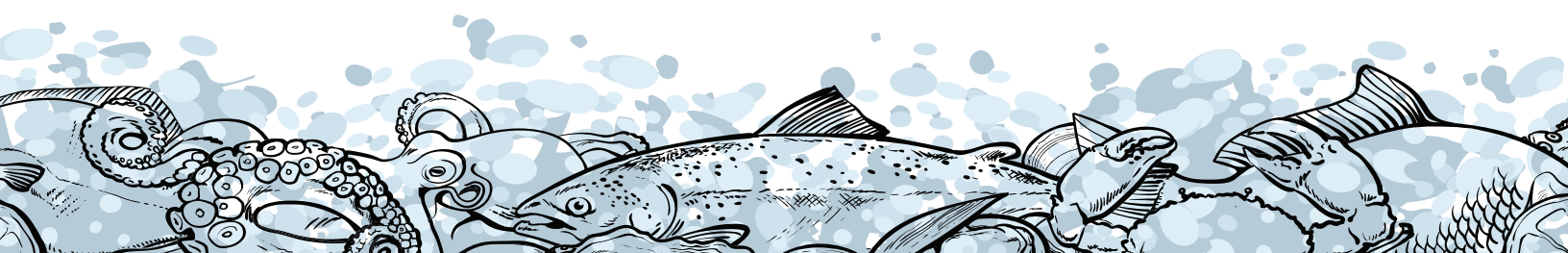
THE CAPTAIN'S TOWER 195
16ea Oysters, 16ea Clams, 16ea Shrimp, 16ea Mussels, Fish Dip, Ceviche, 2ea Lobster Tails, 2lbs Snow

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SMALL PLATES

JUMBO MARYLAND CRAB CAKE Corn & Black Bean Salsa, Red Pepper Coulis, Arugula, Micro Cilantro	25	P.E.I. MUSSELS Choice of Red Curry Sauce or Garlic-Herb Butter	22
SMOKED WAHOO FISH DIP House Recipe, Pickled Vegetables, Flatbread Crackers	20	CRISPY CALAMARI Sweet Chili Glaze, Sesame Seeds, Green Onion	18
SPANISH OCTOPUS A LA PLANCHA Hummus, Tomato-Feta Salad, Tzatziki, Crispy Pita, Herb Oil	22	HUSH PUPPIES Roasted Corn, Poblano Peppers, Cheddar Cheese, Cajun Remoulade	13
HOT CRAB DIP Cheesy, Bubbly Crab Dip, Buttery Cracker Crust, Old Bay Chips	26	BAKED OYSTER Choice of Rockefeller, Garlic Parmesan, or Buffalo	28
CRISPY BRUSSELS SPROUTS Strawberry-Jalapeño Jam, Crispy Bacon, Strawberries, Candied Pecans, Goat Cheese	16	IZZY'S CLAM CHOWDER A Must Have Favorite! Onion, Celery, Potato, Chopped Clams. Make It Even Better With: Smoked Bacon + \$2 Whole Florida Clams + \$4 Kaluga Caviar Bump +\$10	8 12

GARDEN GREENS

Add Ons: Chicken \$7 | Shrimp \$8 | Mahi-Mahi \$10 | Salmon \$14 | Snapper \$14

HOUSE v Chopped Romaine, Tomato, Red Onion, Celery, Carrot, Garbanzo, Cucumber, Citrus Vinaigrette	Small 8 // Large 13	CAESAR Romaine Hearts, Garlic Croutons, Aged Parmesan, Anchovies, Homemade Caesar Dressing	14
BEEF AND GOAT CHEESE Fried Goat Cheese Fritter, Salt Roasted Beets, Candied Pecans, Orange Segments, Goat Cheese, Mixed Greens, Cider Vinaigrette	18	MEDITERRANEAN GF V Romaine Hearts, Tomato, Cucumber, Onion, Feta, Pepperoncini, Olives, Greek Vinaigrette	16

HANDHELDS

Served with Waffle Fries or Coleslaw

KEYLIME MAHI SANDWICH House-made Tartar, Coleslaw, Toasted Brioche Bun	18	STREET TACOS (3) Mahi-Mahi, Shrimp or Chicken. Served Grilled, Blackened or Fried. Cilantro-lime Slaw, Spicy Mayo, Mango Salsa, Flour Tortillas	22
IZZY'S SMASHBURGER Single or Double Patty, American & Gruyère Cheese, Pickles, Izzy's Sauce, Lettuce, Tomato, Onion, Brioche Bun	14 18	CRISPY COD American Cheese, Shredded Lettuce, Tartar, Brioche Bun Caviar Tartar +	20
HAWAIIAN CHICKEN SANDWICH BBQ Glaze, Caramelized Pineapple Ring, Crispy Onion Straws, Slaw, Hawaiian Roll	16	LOBSTER & CHEESE PANINI 1/4 LB Main Lobster, Gruyère & Gouda Cheese, Caramelized Onions, Challah Bread	36

WORLD FAMOUS LOBSTER ROLL

Served New England Style with Hot Drawn Butter, Lemon or Connecticut Style with Citrus Mayo, Tarragon, Mayo.

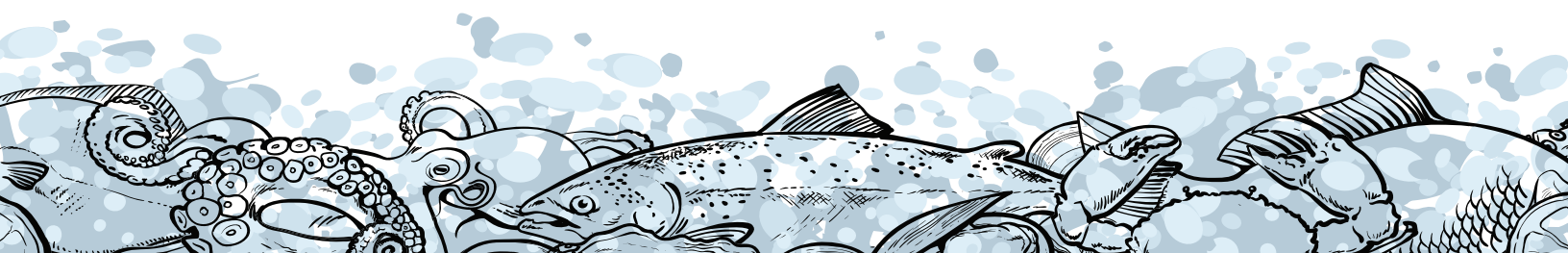
1/4 LB \$34 | 1/2 LB \$60 | 1 LB \$115

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FISH CARD \$29

Choose a Protein

SCOTTISH SALMON
MAHI-MAHI (+6)

½ LB JUMBO SHRIMP
CRISPY SKIN SNAPPER (+9)

CHICKEN BREAST
TODAY'S CATCH (+MP)

Choose a Set

SANTORINI SUN V
Lemon-Parsely Couscous, Hummus, Tomato & Feta Salad, Tzatziki, Toasted Pita

THAI ME UP (+3)
Coconut & Macadamia Crust, Toasted Coconut Risotto, Green Papaya Salad, Fish Sauce Vinaigrette, Red Curry Sauce

BLAZIN' BAYOU
Cheddar Grits, Cajun Andouille Sausage Gravy, Corn-Tomato Salsa

EAST MEETS WEST V
Garlic Sesame Fried Rice, Ginger-Soy Vegetables, Spicy Mayo, Eel Sauce

NEW ENGLAND WHARF
Garlic Herb Roasted Redskin Potatoes, Asparagus, Old Bay Beurre Blanc

CARIBBEAN TIDES GF V
Pineapple Rice, Sauteed Spinach, Plantains, Sweet Chile Fruit Salsa

BASKETS

Fried to Perfection. Served With Waffle Fries, Coleslaw, Cocktail, Tartar, Lemon

OFF THE BOAT FISH & CHIPS
Beer Battered North Atlantic Cod, Malt Vinegar Aioli

24

POPCORN SHRIMP
1/2 LB Shrimp, Fried To Perfection, Sweet Chili Glaze

22

FRIED OYSTERS
Fried Oysters, Cocktail Sauce

26

FLORIDA MAN
Gator Nuggets, Cajun Remoulade

20

CAPTAINS PLATTER 32

A Little Bit of Each, Served with all the Fixins'

CHEF'S SPECIALS

SEAFOOD ÉTOUFFÉE
Shrimp, Crawfish, Scallops, Cajun Andouille Sausage Gravy, Basmati Rice, Scallion

27

8OZ FILET MIGNON
Yukon Gold Whipped Potatoes, Honey Truffle Baby Carrots, Red Wine Demi-Glace Add Cold Water Lobster Tail +16

49

SWORDFISH SCHNITZEL
Arugula Salad, Lemon, Fried Capers, Shaved Red Onion, Cherry Tomatoes, Citrus Vinaigrette

36

SEARED AHI TUNA
Sushi Rice, Ginger-Soy Vinaigrette, Asparagus, Wakami, Crispy Carrots

40

SIDES \$7

YUKON GOLD WHIPPED POTATOES
GARLIC HERB REDSKIN POTATOES

GRILLED ASPARAGUS
HERB RISOTTO

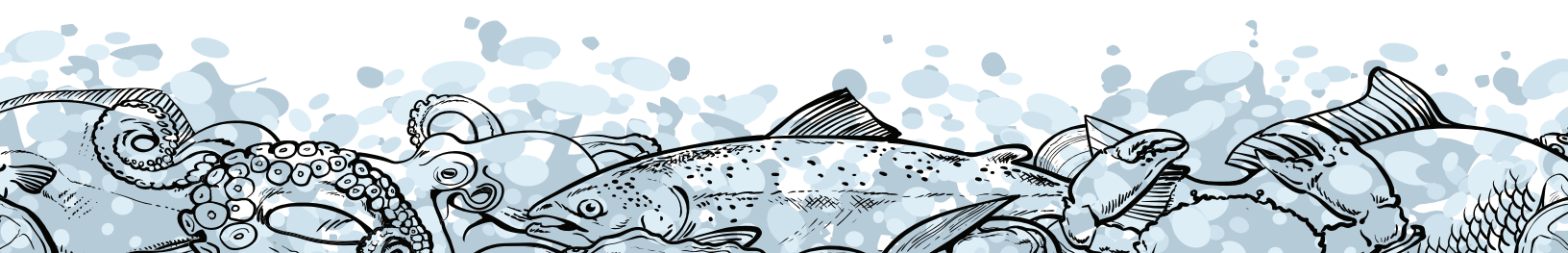
COCONUT BASMATI RICE
HONEY-TRUFFLE BABY CARROTS

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SIGNATURE COCKTAILS

SPARKLING LOLITO 12

Grey Goose Vodka, Fresh Strawberry, Lemon Juice, Simple Syrup, Brut & Mint

PILOT HOUSE 10

Astral Tequila, Fresh Lime Juice, Jalapeño & Cilantro Infused Simple Syrup

TOKYO SUNSET 15

Ketel One Vodka, Lychee Liqueur, Vanilla Bean Syrup, Passion Fruit, Fresh Lime

IZZY'S OLD FASHIONED 14

Bulleit Rye, Fig Rosemary Simple, Black Walnut Bitters, Cherry Bitters | Have it smoked +\$2

WHALE TALE 15

Gray Whale Gin, St Germain, Fresh Watermelon Juice, Agave, Brut, Mint

BEACH BLOSSOM 12

Bacardi Spiced Rum, Almond Liqueur, Guava, Fresh Pineapple & Lemon Juice

IZZY'S MARGARITA 14

Patron, Pineapple, Lime, Triple Sec, Guava, Agave Nectar

THE BANGKOK BEE 12

Roku Gin, Chili-Infused Honey, Fresh Yuzu, Chili Oil

RED SANGRIA 10

Cabernet, Passion Fruit, Blackberry Brandy, Fresh Fruit

WHITE SANGRIA 10

Pinot Grigio, Triple Sec, Peach Schnapps, Fresh Fruit

SEASONAL SIPS

HEAT WAVE 15

Don Julio, Fresh Watermelon juice, Lime, Jalapeño Agave Nectar, Tajin

SEA FOAM 14

Ketel One Botanicals Peach Orange Blossom, St. Germain, Fresh Cucumber Juice, Agave, Lemon, Brut

CABANA BOY 14

Aperol, Passion Fruit, Pineapple Juice, Coconut Cream, Brut

SAKE

SHIMIZU "PURE DAWN" JUNMAI GINJO 24

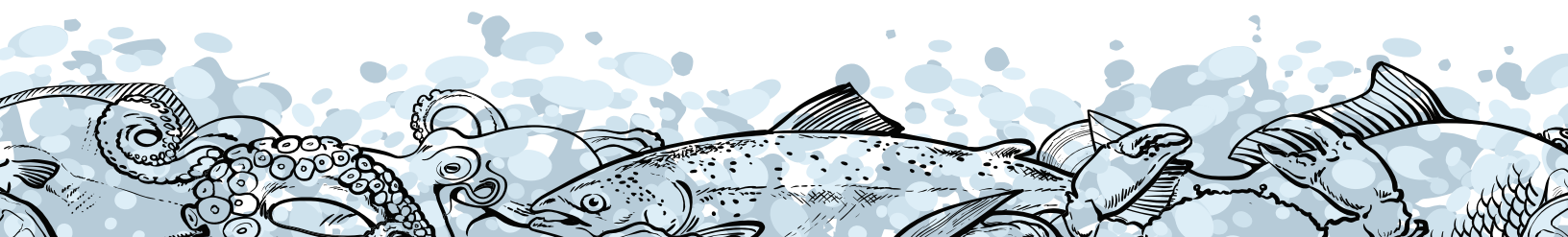
COLD | 300 ML | 15.5% ABV

With Subtle Notes of Pear, Fuji Apple, and Orange Peel Rounded out with Floral Undertones

SHIMIZU "PURE SNOW" NIGORI 24

COLD | 300 ML | 15.5% ABV

Notes of Ginger, Asian Pear, and Cantaloupe with Distinct Silky Texture



WHITE WINE

Ruffino, Pinot Grigio, Tuscany, Ita.....	9/34
Santa Margherita, Pinot Grigio, Alto Adige, Ita.....	15/58
Benziger Running Wild Chardonnay, Paicines, Ca.....	9/34
Cave De Lugny, Chardonnay, Burgundy, Fra.....	11/42
Josh, Chardonnay, Central Coast, Ca.....	11/42
Oyster Bay, Sauvignon Blanc, Marlborough, Nz.....	9/34
La Crema, Sauvignon Blanc, Monterey, Ca.....	15/58
Firestone, Riesling, Monterey, Ca.....	9/34
Seven Daughters, Moscato, Veneto, Ita.....	9/34
Fleurs De Prairie, Rosé, Provence, Fra.....	11/42
Mar De Frades, Albarino, Rias Baixas, Spa.....	9/34

RED WINE

Justin, Cabernet, Central Coast, Ca.....	15/58
Roth, Cabernet, Alexander Valley, Ca.....	11/42
La Crema, Pinot Noir, Monterey, Ca.....	11/42
Clos De Los Siete, Red Blend, Mendoza, Arg.....	11/42
Trivento, Malbec, Mendoza, Arg.....	9/34
Chateau Ste. Michelle, Merlot, Columbia Valley, Wa.....	9/34

SPARKLING WINE

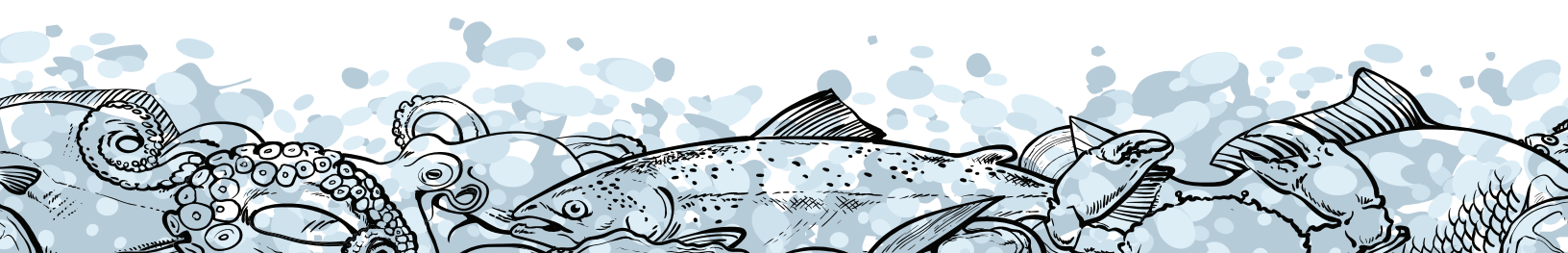
Opera Prima, La Mancha, Spa.....	8/30
Mionetto, Prosecco Brut, Venice, Ita.....	10/38
Veuve Clicquot, Yellow Label Brut, Reims, Fra.....	23/90
Chandon, Brut, Napa Valley, Ca.....	12/46

DRAFT BEER

COORS LIGHT ABV 4.2%	6	YUENGLING ABV 4.5%	7
PALM CITY HAZIFY ABV 6.5%	8	ROTATING DRAFTS Ask Your Server	

BOTTLED BEER

BLUE MOON ABV 5.4%	8	FMB HIGH 5 ABV 4.4%	8	SAPPORO ABV 4.8%	8
BUD LIGHT ABV 4.2%	6	HEINEKEN ABV 5.0%	7	NUTRL ABV 5.0%	7
CORONA ABV 4.5%	7	MICHELOB ZERO ABV 0.0%	6	SAM ADAMS SEASONAL	6
CORONA LIGHT ABV 4.0%	7	MICHELOB ULTRA ABV 4.2%	6	STELLA ARTOIS ABV 5.0%	7
MILLER LIGHT ABV 4.2%	6	MODELO ESPECIAL ABV 4.4%	6	SUN CRUISER ABV 4.5%	6



Happy Hour

DRINK SPECIALS

2-6pm Monday - Friday

BOGO HOUSE & SELECT BRANDS:

Ketel One, Bacardi, Tanqueray, Astral

\$1 OFF DRAFT BEER & WINE

\$5 SANGRIAS

FOOD SPECIALS

2-5pm Monday - Friday

BUCK-A-SHUCK OYSTERS

(Blue Point, NY)

\$5 SMALL PLATES

Tuna Tataki & Crispy Rice Tuna

\$9 CHEF'S LOADED FRIES

\$10 SUSHI ROLLS

California, Tuna, Shrimp, Veggie

**LATE NIGHT HAPPY HOUR DRINKS
8PM-CLOSE - 7 NIGHTS A WEEK**

Izzy's

