

FT. MYERS



FLORIDA

Izzy's

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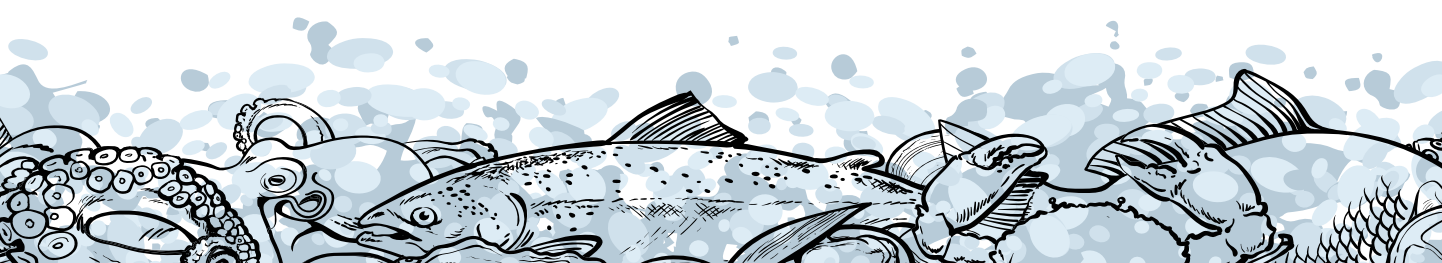
- FISH -

O^{AND}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.



SUSHI MENU

CLASSIC ROLLS

CALIFORNIA ROLL Krab, Avocado, Cucumber	12	SHRIMP TEMPURA ROLL Crispy Shrimp, Avocado, Eel Sauce	14
TUNA ROLL* Tuna, Cucumber, Spicy Mayo	12	PHILADELPHIA ROLL Smoked Salmon, Cream Cheese, Cucumber	15
SALMON ROLL* Fresh Salmon, Avocado	10	AVOCADO ROLL Avocado, Eel Sauce, Sesame Seeds	8

SIGNATURE ROLLS

IZZY ROLL Shrimp Tempura, Avocado, Tobiko, Mirco Wasabi, Spicy Tuna, Eel, Topped with Seared Scallop, Spicy Mayo, Eel Sauce	26	CALIENTE ROLL Hamachi, Jalepeno, Cilnatro, Scallion, Kimchi Sauce, Sesame Seeds, Topped with Eel Sauce	28
SEASIDE CRUNCH Lobster Tail Tempura, Avocado, Spicy Mayo, Eel Sauce, Tobiko, Topped with Krab Salad	30	SWEET HEAT Coconut Shrimp, Mango Salsa, Jalapeño, Light Chili Sauce, Cream Cheese	22

NIGIRI

Fresh Fish Over Seasoned Rice. Two Per Order.

TUNA (MAGURO)	10	SHRIMP (EBI)	8
SALMON (SAKE)	8	EEL (UNAGI)	10

YELLOWTAIL (HAMACHI) 6

SASHIMI

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

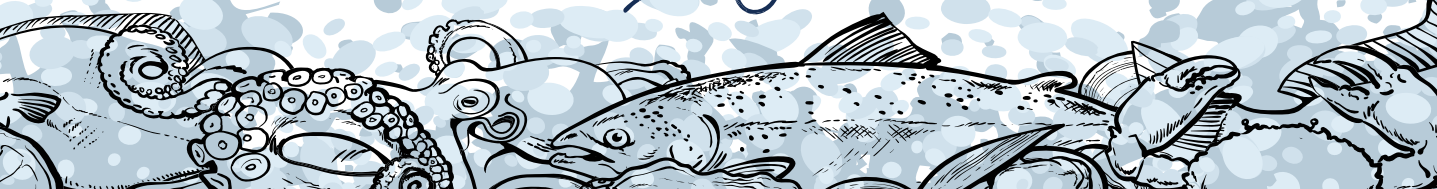
TUNA	14	YELLOWTAIL	14
SALMON	12	CHEF'S COMBO (9 PIECES)	18

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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RAW BAR

1 LB CHILLED CLAMS 14
Cocktail Sauce, Lemon

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

PEEL & EAT SHRIMP (½ LB) \$15 | (½ LB) \$28
Served Hot or Cold. Gochujang Chili Glaze, Scallion, Sesame Seeds

Signature Oysters

BLUEPOINT* (½ DZ) 15 | (1 DZ) 29
Sharp Brine, Buttery, Mineral Finish - Long Island Sound, Ny

NORTHSHORE* (½ DZ) 18 | (1 DZ) 34
Sweet, Slightly Briny, Clean Finish, Pei, Canada

DAILY SELECTION* (½ DZ) | (1 DZ) MP
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

MAINE LOBSTER COCKTAIL MP
Kewpie Mayo, Avocado, Grapefruit, Celery, Lemon

SNOW CRAB CLUSTERS (½ DZ) | (1 DZ) MP
Chilled or Hot, Mustard Sauce, Lemon

FLORIDA STONE CRAB CLAWS (SEASONAL) MP
Mustard Sauce, Lemon

RAW BAR PLATTERS

THE IZZYS SAMPLER* 60
6 Oysters, 6 Clams, 6 Mussels, 6 Peel & Eat Shrimp

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

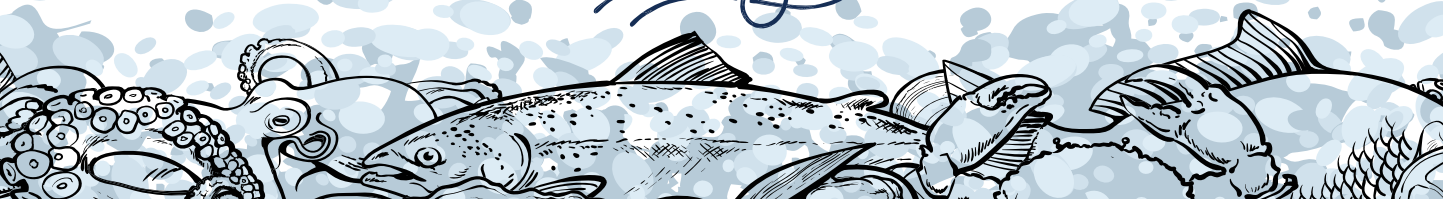
THE CAPTAINS TOWER 195
16 Oysters, 16 Clams, 16 Shrimp, 16 Mussels, Fish Dip, Ceviche, 2 Lobster Tails, 2 Lbs Snow Crab

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SMALL PLATES

JUMBO MARYLAND CRAB CAKE South-West Corn Salsa, Red Pepper Coulis, Micro Cilantro	25	P.E.I. MUSSELS Choice of Red Curry 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	22
SPANISH OCTOPUS À LA PLANCHA Izzy's Hummus, Tomato Feta Salad, 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, Toasted Bread & Crackers	26	BAKED OYSTER TRIO (2 ea) Rockefeller, Garlic Parmesan, Buffalo	28
CRISPY BRUSSELS SPROUTS Strawberry-Jalapeño Jam, Crispy Bacon, Strawberries, Candied Pecans, Goat Cheese	16	IZZY'S CLAM CHOWDA!! A Must Have Favorite! Onion, Celery, Potato, Chopped Clams. Make It Even Better With: Bacon + \$2 Whole Florida Clams + \$4 Caviar Bump +\$10	8/12

GARDEN GREENS

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

HOUSE CHOPPED v Small 8 // Large 13 Romaine, Tomato, Red Onion, Celery, Carrot, Garbanzo, Cucumber, Citrus Vinaigrette		MEDITERRANEAN GF v Romaine Hearts, Tomato, Cucumber, Onion, Feta, Pepperoncini, Olives, Greek Vinaigrette	16
CAESAR Romaine Hearts, Garlic Croutons, Aged Parmesan, Anchovies, Homemade Caesar Dressing	15	BEET AND GOAT CHEESE Fried Goat Cheese Fritter, Salt Roasted Beets, Candied Pecans, Orange Segments, Goat Cheese, Mixed Greens, Cider Vinaigrette	18

HANDHELDS

Served with Waffle Fries or Coleslaw

KEYLIME MAHI SANDWICH House-made Tartar, Toasted Brioche Bun	25	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, Onions, Brioche Bun	14//18	CRISPY COD American Cheese, Shredded Lettuce, Tartar, Brioche Bun	20
COASTAL CHICKEN SANDWICH BBQ Glaze, Caramelized Pineapple Ring, Crispy Onion Straws, Slaw, Hawaiian Roll	18	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:

MAHI-MAHI	½ LB JUMBO SHRIMP	CHICKEN BREAST
SCOTTISH SALMON (+6)	CRISPY SKIN SNAPPER (+9)	TODAY'S CATCH (+MP)

Choose a Set:

SANTORINI SUN v
Lemon-Parsely Couscous, Hummus,
Tomato & Feta Salad, Tzatziki

EAST MEETS WEST v
Stir Fried Rice, Stir Fried Vegetables,
Spicy Mayo, Eel Sauce

THAI ME UP
Coconut & Macadamia Crust, Toasted
Coconut Rissoto, Green Papaya Salad,
Fish Sauce Vinaigrette, Red Curry Sauce

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

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

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	24	POPCORN SHRIMP	22
Beer Battered North Atlantic Cod, Malt Vinegar Aioli		1# Jumbo Shrimp, Fried To Perfection, Sweet Chili Glaze	
FRIED OYSTERS	26	FLORIDA MAN	26
Flaky Fried Oysters, Cocktails Sauce		Gator Nuggets, Cajun Remoulade	

CAPTAINS PLATTER

A Little Bit of Each, Served with all the Fixins' 32

CHEF'S SPECIALS

SEAFOOD ÉTOUFFÉE	27	8oz FILET MIGNON	49
Shrimp, Crawfish, Scallops, Andouille Sausage, Cajun Sauce, Basmati Rice, Scallion		Yukon Gold Whipped Potato, Honey Truffle Baby Carrots, Red Wine Demi-Glace <i>Add Cold Water Lobster Tail +18</i>	
SWORDFISH SCHNITZEL	36	SEARED AHI TUNA	42
Arugula Salad, Lemon, Fried Capers, Citrus Vin		Sushi Rice, Ginger-Soy Vinaigrette, Asparagus, Wakami, Crispy Carrots	

ACCOMPANIMENTS \$8

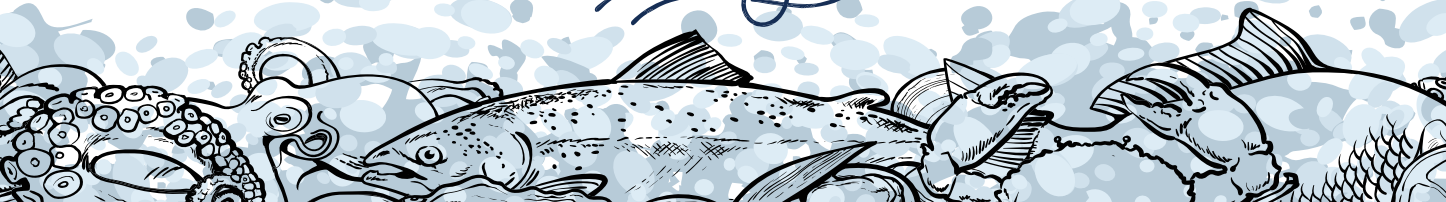
Yukon Gold Whipped Potatoes Garlic Herb Redskin Potatoes	Grilled Asparagus Herb Risotto	Coconut Basmati Rice Honey-Truffle Baby Carrots
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SIGNATURE COCKTAILS

SPARKLING LOLITO 12

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

WATERMELON LINEN 14

Bombay Sapphire, St. Germain, Fresh Watermelon Juice, Mint & Lemon

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

BEACH BLOSSOM 12

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

IZZY'S MARGARITA 14

Don Julio Blanco, 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 14

Astral Tequila, Fresh Watermelon juice, Lime, 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

WHALE TALE 15

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

SAKE

SHIMIZU "PURE DAWN" JUNMAI GINJO 24 COLD | 300 ML | 15.5% ABV

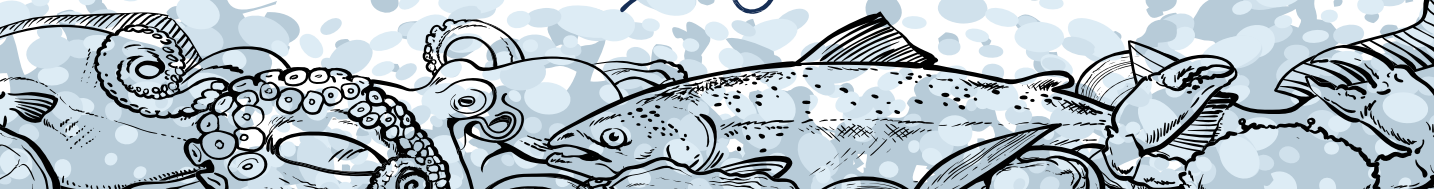
With Subtle Notes of Pear, Fuji Apple, and Orange Peel Rounded out with Floral Undertones

SHIMIZU "PURE SNOW" NIGORI 24 COLD | 300 ML | 15.5% ABV

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

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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

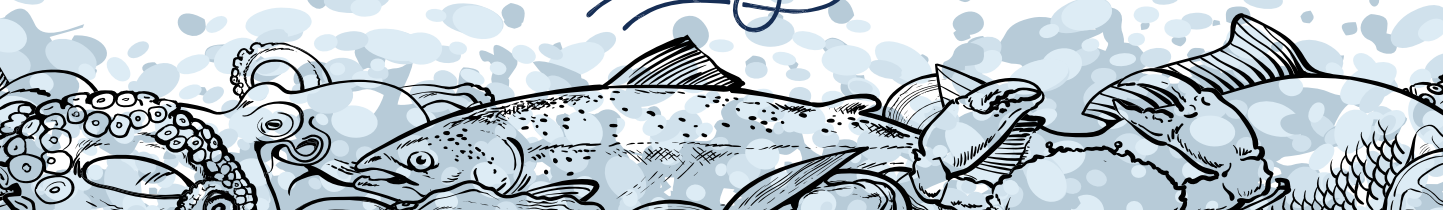
MILLER LT 6 ABV 4.6%	YUENGLING 7 ABV 4.5%
PALM CITY HAZIFY 8 ABV 6.5%	ROTATING DRAFTS Ask Your Server

BOTTLED BEER

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

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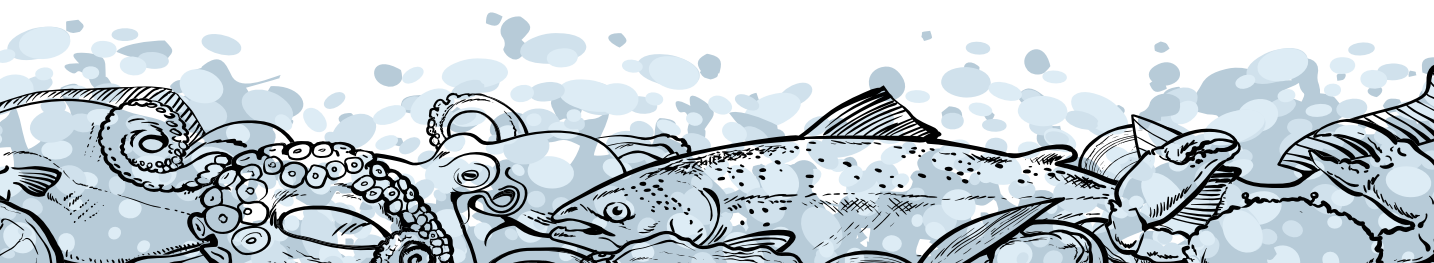
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- FISH -

AND
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Happy Hour

DRINK SPECIALS

2-6pm Monday - Friday

\$1 OFF Draft Beer & Wine

\$5 Sangria

BOGO House Brand &

Select Brands:

Ketel One, Bacardi, Tanqueray, Astral

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

