
FT. MYERS
FLORIDA
USA
Izzy's
TRMK
- FISH -
AND
OYSTER

Signature COCKTAILS

SPARKLING LOLITO 12
Grey Goose Strawberry & Lemongrass Vodka, Strawberry, Lemon Juice, Simple, Brut & Mint

GREEN TEA LINEN 14
Bombay Sapphire, St. Germain, Green Tea Simple, Fresh Cucumber, Fresh Mint & Lemon

OCEAN FOAM 14
Ketel One Botanicals Peach Orange Blossom, St. Germain, Fresh Cucumber Juice, Agave Nectar, Fresh Lemon Juice, Egg Whites

PILOT HOUSE 10
Astral Tequila, Fresh Lime Juice
Jalapeno & Cilantro Infused Simple

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

JALAPENO HIBISCUS MULE 13
Patron Silver Tequila, Jalapeño Infused Simple, Fresh Lime Juice, & Hibiscus Ginger Beer

IZZY'S MARGARITA 14
Don Julio Blanco, Pineapple, Lime, Triple Sec, Guava Agave Nectar

BLOSSOM BAR

TOJI MOON 15
Nigori Sake, Benedictine, Sweet Yuzu, Demerara, Egg White

TOKYO SUNSET 15
Ketel One Vodka, Lychee Liqueur, Vanilla Bean Syrup, Passion Fruit, Fresh Lime

THE BANGKOK BEE 12
Roku Gin, Thai-Infused Honey, Fresh Yuzu, Chili Oil

THE RISING SUN 13
Kikori Whiskey, Cointreau, Pineapple Juice, Fresh Yuzu, Ginger Syrup, Fresh Mint

SAKE

SHIMIZU JUNMAI 15
HOT | 6 OZ | 15% ABV

Bright, with Subtle Sweetness of Granny Smith Apples and Green Banana

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

JAPANESE BEER

SAPPORO 8
ABV 4.8%
Japanese Pilsner

KIRIN ICHIBAN 8
ABV 4.5%
Japanese Lager

DRAFT BEER

MILLER 6
ABV 4.6%

YUENGLING 7
ABV 4.5%

PALM CITY HAZIFY 8
ABV 6.5%

ROTATING DRAFTS
Ask Your Server

BOTTLED BEER

ANGRY ORCHARD 7
ABV 5.0%

BLUE MOON 8
ABV 5.4%

BUD LIGHT 6
ABV 4.2%

CORONA 7
ABV 4.5%

CORONA LIGHT 7
ABV 4.0%

FMB HIGH 5 8
ABV 4.4%

HEINEKEN 7
ABV 5.0%

HEINEKEN 0.0 7
ABV 0.0%

MICHELOB ULTRA 6
ABV 4.2%

MODELO ESPECIAL 6
ABV 4.4%

NUTRL 7
ABV 5.0%

SAM ADAMS 6
SEASONAL

STELLA ARTOIS 7
ABV 5.0%

SUN CRUISER 6
ABV 4.5%

WHITE CLAW 7
ABV 5.0%

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
Josh, “Seaswept” Blend, Central Coast, Ca	11/42
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
Flowers, Pinot Noir, Sonoma, Ca	20/78
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

SANGRIA

RED: Cabernet, Blood Orange, Blackberry Brandy, Fruit 10

WHITE: Pinot Grigio, Triple Sec, Peach Schnapps, Fruit 10

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

After Dinner

DRINKS

PUT THE LIME IN THE COCONUT 16
Don Julio Blanco, Fresh Lime, Agave Nectar
Cream Of Coconut

THIS SHIP IS BANANAS 18
Ron Zacapa Aged Rum, Creme De
Banana, Angostura & Black Walnut Bitters,
Brown Sugar, Brule'd Banana

THE DIRTY AFFOGATO 18
Belvedere Dirty Brew Vodka, Kahlua
Vanilla Bean Simple, Vanilla Gelato
Cinnamon

PUCKER UP, BUTTERCUP 16
Grey Goose Vodka, Limoncello, Fresh
Lemon Juice, Simple, Sugar Rim

BEACH PLEASE 16
Bacardi Spiced Rum, Pineapple Juice, Orange Juice,
Coconut Cream Over Crushed Ice, Nutmeg

CLOUD 9 16
Nigori Sake, Limoncello,
Almond Liqueur, Yuzu

CORDIALS

SAMBUCA	8	BAILEYS	9
B+B	12	FRANGELICO	8
GRAND MARNIER	12	DISARONNO	8
TAWNY PORT WINE	10|12	LIMONCELLO	8

THE CAFE

COFFEE/DECAF	4	CAPPUCCINO	4
ESPRESSO	4	HOT TEA	4
DOUBLE ESPRESSO	6	AFFOGATO	8

DESSERTS

SEASONAL BREAD PUDDING 9
Ask Your Server for Today's Selection

CHOCOLATE CAKE 12
Toffee Mousse, Whipped Cream,
Fresh Berries, Chocolate Sauce

CLASSIC CRÈME BRÛLÉE 8
Vanilla Bean Custard, Mint,
Fresh Berries

KEY LIME PIE BAR 9
Dehydrated Lime,
Fresh Whipped Cream

CHOCOLATE & PEANUT BUTTER TORTE 12
Dark Chocolate Brownie Base,
Whipped Peanut Butter Mousse,
Chocolate Ganache, Sea Salt

COCONUT PANNA COTTA 10
Mango–Passion Fruit Glaze,
Toasted Coconut, Lime Zest

BURNT BASQUE CHEESECAKE 13
Smoked Sea Salt, Cherry-Port Compote,
Vanilla Crème

WARM COOKIE SKILLET 11
Chocolate Chip Cookie, Vanilla Ice Cream,
Caramel Drizzle