



FT. MYERS
FLORIDA

USA

Izzy's

TRMK

- FISH -
AND
OYSTER

DINNER

RAW BAR // SUSHI // OYSTERS

SEE RAW BAR CARD FOR CURRENT SELECTIONS

STARTERS

IZZY'S CLAM CHOWDER

New England Style, Oyster Crackers
Cup 6 // Bowl 9

CAJUN SHRIMP HUSH PUPPIES

Blackened Shrimp, Sweet Corn, Chive, Chipotle
Remoulade // 10

OYSTERS ROCKEFELLER

Creamy Spinach, Bacon, Fennel & Pernod // 24

SPANISH OCTOPUS À LA PLANCHA

Braised and Seared, Creamy Hummus, Tomato Feta
Salad, Crispy Pita, Herb Oil // 15

GATOR BITES

Ghost Pepper Sauce, Lime Cheeks // 17

SPINACH & ARTICHOKE DIP

Served Warm With Za'atar Spiced Toasted Pita // 9

CRISPY BRUSSELS SPROUTS

Tomato-Jalapeño Jam, Nueske's Bacon, Candied
Pecans, Goat Cheese, Maldon Sea Salt // 10

BUFFALO SHRIMP

½ Pound of Crispy Fried Shrimp, Buffalo Sauce,
Ranch or Blue Cheese // 14

OYSTERS CASINO

Roasted Onions, Peppers, Breadcrumbs, Bacon,
Parsley & Lemon // 24

THE GARDEN

Salad Add-Ons: Chicken Breast 7 //
Salmon 12 // Shrimp 8 // Flank Steak* 10

HOUSE SALAD

Mixed Baby Greens, Red Onion, Carrot,
Garbanzo Beans, Cucumber, Tomato, Corn,
Red Wine Vinaigrette **Small 5 // Regular 9**

KALE CAESAR

Green Kale & Romaine Blend, Granny Smith Apple,
Hard Boiled Egg, Shaved Parmesan, Horsey Snow,
House Caesar Dressing, Garlic Croutons // 11

BEEF & GOAT CHEESE

Mixed Baby Greens, Mixed Beets, Goat Cheese
Fritter, Orange Segments, Candied Pecans, Cider
Vinaigrette // 13

COASTAL COBB

Chopped Romaine, Avocado, Tomato, Hard Boiled
Egg, Applewood Smoked Bacon, Blue Cheese
Crumble, Blue Cheese Dressing // 12

MEDITERRANEAN SALAD

Chopped Romaine, Crumbled Feta, Tomato, Onion,
Cucumber, Pepperoncini, Olives, Lemon Oregano
Vinaigrette // 13

HANDHELDS

Served with Waffle Fries,
Coleslaw, or Rice & Beans

GRILLED CHICKEN SANDWICH

Cheddar-Jack Cheese, Tomato-Jalapeño Jam,
Applewood Smoked Bacon // 14

SMASH BURGER

Two 4oz Beef Patties, American Cheese, Lettuce,
Tomato, Onion, Pickles, House Sauce, Brioche Bun
// 16

FRIED GROUPER SANDWICH

Lettuce, Tomato, Onion, Chipotle Remoulade,
Brioche Bun // 17

MAHI-MAHI SANDWICH

Grilled or Blackened. Coleslaw, Tartar, Brioche Bun
// 16

FISH OR SHRIMP STREET TACOS

Grilled, Blackened, or Fried, Cabbage, Spicy Mayo,
Fruit Salsa, Corn Tortillas // 16

FAMOUS ¼ LB LOBSTER ROLL

Served with Waffle Fries or Coleslaw

HOT LOBSTER ROLL

¼ lb of Fresh Maine Lobster, Clarified
Butter, Toasted Split-Top Bun // 29

COLD LOBSTER ROLL

¼ lb of Fresh Maine Lobster, Citrus Mayo, Butter
Lettuce, Chive, Toasted Split-Top Bun // 29

FRIED PLATTERS

Served with Waffle Fries, Coleslaw, Tartar Sauce, Lemon Wedges

BEER BATTERED FISH N' CHIPS

Flaky Icelandic Cod, Light Craft Beer Batter // 18

1/2 LB. FRIED SHRIMP

Shrimp, Lightly Breaded, Cocktail Sauce // 17

FRIED SCALLOPS

Scallops, Lightly Breaded, Chipotle Remoulade // 21

FISHERMAN'S WHARF

Have It All - Cod, Shrimp, Scallops, Cocktail Sauce // 23

BUILD YOUR FISH DISH \$27

1. PICK YOUR FISH:



SALMON*

Antarctic // Full Flavored
// Rich & Buttery



MAHI-MAHI

Caribbean // Mild
// Large Flakes



TODAY'S CATCH

Please See Your Server
For Our Daily Selection



SNAPPER

Gulf of Mexico //
Sweet // Lean & Firm



SWORDFISH

Pacific // Mild
// Firm & Meaty

2. PICK YOUR DISH:

AMERICAN

Garlic Whipped Potatoes
Baby Carrots & Zucchini
Sage Brown Butter

CARIBBEAN

Coconut-Pineapple Rice
Sautéed Spinach
Fruit Salsa

FAR EAST

Veggie Fried Rice
Spicy Mayo
Teriyaki Glaze

MEDITERRANEAN

Creamy Hummus
Greek Orzo Salad
Tzatziki

CHEF'S ENTREÉS

COCONUT & MACADAMIA CRUSTED TRIPLETAIL

Red Curry Sauce, Coconut Rice, Broccolini, Green Papaya Slaw // 30

SHRIMP & GRITS

Blackened Shrimp, Creamy Cheddar Grits, Cajun Sauce, Corn & Tomato Salsa // 21

NEW ORLEANS STYLE GROUPEUR

Blackened Grouper, Saffron-Dirty Rice, Roasted Baby Vegetables, Citrus Compound Butter // 34

PAN-SEARED FILET MIGNON*

Roasted Fingerling Potatoes, Garlic Broccolini, Hunter Bordelaise Sauce // 38

LINGUINE & CLAMS

Linguine Pasta, Scampi Butter Sauce, Chopped Middleneck Clams, Parsley, Lemon, Butter, Toasted Baguette // 21

CRISPY SKIN BLACK COD

Parmesan-Herb Rice Pilaf, Sautéed Baby Spinach, Sun-Dried Tomato + Olive Tapenade, Aged Balsamic Glaze // 36

SEAFOOD ÉTOUFFÉE

Shrimp, Crawfish, Scallops, Cajun Sauce, Basmati Rice, Scallion // 21

FRA DIAVOLO

Linguine Pasta, Today's Catch, Shrimp, Octopus, Scallop, Spicy Marinara, Garlic Bread // 29

CHICKEN & SHRIMP ALFREDO

Linguine Pasta, Creamy Alfredo Sauce, Sun-dried Tomato, Peas, Caramelized Onions, Shaved Parmesan, Crushed Red Pepper // 23

SEARED TUNA*

Togarashi Dusted, Sticky Rice Cake, Miso Glazed Bok Choy, Spicy Mayo, Unagi Sauce // 27

SIDES

Coleslaw	4	Waffle Fries	5	Garlic Broccolini	6
Basmati Rice	5	Stir-Fried Rice	6	Brussels Sprouts	6
Garlic Whipped Potato	5	Rice and Beans	6	Baby Vegetables	6

SIGNATURE COCKTAILS

DOWNEAST CRUISER 7

Rum, Ginger, Basil Simple, Lime (Happy Hour \$5)

RED/WHITE SANGRIA 8

RED Cabernet, Blood Orange, Blackberry Brandy, Fruit

WHITE Pinot Grigio, Triple Sec, Peach Schnapps, Fruit

PILOT HOUSE 8

Tequila, Lime, Jalapeño Simple (Happy Hour \$5)

MOSCOW MULE 10

Grey Goose Vodka, Sage Simple, Lime, Ginger Beer, Soda

OLD FASHIONED 10

Bulleit Rye, Fig Rosemary Simple, Black Walnut Bitters, Cherry Bitters

BERRY BAY BOAT 8

Vodka, Berries, Simple, Lemon (Happy Hour \$5)

SPARKLING LOLITO 9

Grey Goose Strawberry & Lemongrass Vodka, Strawberry, Lemon Juice, Simple, Prosecco & Mint

SKINNY MARGARITA 9

Tres Agaves Organic Tequila, Pineapple, Lime, Triple Sec, Guava Agave Simple

WHITE WINE

GAZELA 7/26

Vinho Verde, Vinho Verde, Por.

COLUMBIA CREST H3 8/30

Chardonnay, Paterson, WA

RUFFINO 7/26

Pinot Grigio, Tuscany, Ita.

DUCKHORN 70

Sauvignon Blanc, Napa Valley, CA

SANTA MARGHERITA 15/58

Pinot Grigio, Alto Adige, Ita.

CAPOSALDO 9/34

Pinot Grigio, Verona, Ita.

OYSTER BAY 8/30

Sauvignon Blanc, Marlborough, NZ

KUNG FU GIRL 9/34

Riesling, Columbia Valley, WA

SEVEN DAUGHTERS 9/34

Moscato, Veneto, Ita.

JOSH 11/40

Chardonnay, Central Coast, CA

JOSH 40

Sauvignon Blanc, North Coast, CA

WHISPERING ANGEL 12/42

Rosé, Cotes De Provence, Fra.

RED WINE

TRIVENTO 28

Malbec, Mendoza, Arg.

THE VELVET DEVIL 8/30

Merlot, Napa Valley, CA

MEIOMI 10/38

Pinot Noir, Monterey, CA

JUSTIN 15/58

Cabernet, Central Coast, CA

FLOWERS 90

Pinot Noir, Sonoma, CA

SPARKLING

JP CHENET 6/28

Brut, NV, Vin De Pays, Fra.

MIONETTO 10/38

Prosecco Brut, Venice, Ita.

VEUVE CLICQUOT 16/75

Yellow Label Brut, Reims, Fra.

CHANDON 12/40

Brut, Napa Valley, CA

ROSCATO 8/30

Sparkling Moscato, Veneto, Ita.

BOTTLED BEER

BUDWEISER 5 HEINEKEN 0.0 6

ABV 5.0%

ABV 0.0%

CORONA 6 NARRAGANSETT 5

ABV 4.5%

ABV 5.0%

HEINEKEN 5 PERONI 6

ABV 5.0%

ABV 4.7%

MICHELOB 5 COORS 5

ABV 4.2%

ABV 4.2%

MILLER LITE 5 WHITE CLAW 6

ABV 4.2%

ABV 5.0%

DRAFT BEER

BLUE MOON 8 PALM CITY 8

ABV 5.4%

BREWING

BUD LIGHT 5 HAZIFY 8

ABV 4.2%

ABV 6.5%

MILLER 5 SAM ADAMS 7

LITE

SEASONAL

STELLA 8

ABV 4.2%

Ask Your Server

FM BREWING 7 ARTOIS 8

GATEWAY

ABV 5.0%

GOLD 5

ABV 4.1%

YUENGLING

FM BREWING 8

HIGH 5

ABV 5.9%

ABV 4.5%