



WHITE SELECTIONS

	GLASS	BOTTLE
STERLING, CHARDONNAY, CALIFORNIA Tasty Chardonnay pairs great with the Lobster Truffle Mac And Cheese.	9.00	35.00
STAGS' LEAP, CHARDONNAY, NAPA VALLEY	13.00	51.00
GABBIANO, PINOT GRIGIO, ITALY	9.00	35.00
MASO CANALI, PINOT GRIGIO, TRENTO, ITALY Well balanced fresh apple and citrus flavors. Great for beachside stroll. Excellent with the Goat Cheese and Beet Gocce Pasta.	12.00	40.00
STERLING, SAUVIGNON BLANC, NAPA VALLEY	10.00	39.00
MATUA, SAUVIGNON BLANC, NEW ZEALAND	9.00	35.00
SCHLOSS VOLLARDS, RIESLING, MOSEL, GERMANY	11.00	40.00
MARTIN CODAX, ALBARIÑO, SPAIN	11.00	40.00

RED SELECTIONS

	GLASS	BOTTLE
LYRIC BY ETUDE, PINOT NOIR, SANTA BARBARA, CALIFORNIA This bright earthy California pinot noir has cherry and vanilla spice notes, making it a perfect match with the Brick Roasted Chicken.	12.00	40.00
PARKER STATION, PINOT NOIR, CALIFORNIA	9.00	35.00
STERLING, CABERNET SAUVIGNON, CALIFORNIA	9.00	35.00
BERINGER KNIGHTS VALLEY, CABERNET SAUVIGNON, KNIGHTS VALLEY CALIFORNIA Big Cabernet and Steak Frites always the perfect pairing.	13.50	44.00
KAIKEN, MALBEC, ARGENTINA Try this well balanced Malbec with the Smoked Brisket Flat Bread	9.00	35.00
PENFOLDS, MAX, SHIRAZ, AUSTRALIA		43.00
TOMMASI, POGGIO AL TUFO ROMPICOLLO, TUSCANY, ITALY This well balanced Super Tuscan Blend of Sangiovese and Cabernet Sauvignon makes Italian Angels weep if they can't have it with the Beachside Truffle Burger with Foie Gras.		36.00

SPARKLING WINES & ROSÉ

	GLASS	BOTTLE
MINUTY ROSÉ, PROVENCE, FRANCE Peach and strawberry tease the palate as this dry Rose delivers an amazing flavor profile. Try with the fresh catch of the day.	11.00	40.00
CASTELLA CAVA, SPARKLING ROSÉ, SPAIN		35.00
ZONIN, PROSECCO, ITALY	SPLIT 8.00	MIMOSA 10.00
MOËT, FRANCE	SPLIT 22.00	
STELLINA DI NOTTE, PROSECCO, ITALY This Prosecco Italian sparkler brings out the Italy in Islamorada and vice a versa. Its fresh and easy effervescence gets the party started. excellent with light fresh salads and seafood Try also with the Tuna Crudo		35.00
VEUVE CLICQUOT, FRANCE Full bodied and crisp with vanilla, apple and peach flavors, its the perfect beginning, middle, or ending to any meal. But it loves shrimp, crab, oysters and scallops and poolside frolicking.		90.00



LUNCH

SOUPS

CHEFS SOUP OF THE DAY \$5 / \$7

ISLANDER CONCH CHOWDER \$6 / \$8

Pepper Sherry

SALADS

ISLANDER BEACHSIDE SALAD \$10

Baby Greens, Gorgonzola, Apple-Smoked Bacon,
Garlic Crostini, Balsamic Vinaigrette

WEDGE SALAD \$10

Apple Smoked Bacon, Heirloom Tomatoes,
Crumbled Gorgonzola, Blue Cheese Dressing,

ISLANDER CAESAR \$10

Romaine Hearts, Eggless Caesar Vinaigrette, Garlic Crostini, Shaved Parmigiano
ADD CHICKEN, MAHI OR SHRIMP \$16

TUNA "NICOISE" \$17

Seared Yellow-Fin Tuna, Nicoise Olive Blend, Haricot Vert, Hard-Boiled Egg,
Heirloom Cherry Tomato, Tri-color Potato Salad, Herb Vinaigrette, Baby Spinach

CORVINA CEVICHE \$14

Sour Orange Juice, Peppers, Red Onions, Blanched Garlic, Avocado, Mango, Cilantro,
Chili Oil, Key Lime Oil, Sour Orange Sorbet, Crispy Tortillas

CALAMARI SALAD \$14

Marinated Calamari, Caper Berries, Olives, Heirloom Tomatoes,
Red Onions, Watercress, Celery, Watermelon Radish, Tangy Vinaigrette

TUNA CRUDO \$17

Raw Yellowfin Tuna, Shaved Garlic, Celery Leaves, Shaved Red Onion, Watermelon Radish,
Extra Virgin Olive Oil, Avocado, Maldon Sea Salt, Fresh Cracked Pepper, Watercress

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illness.

Mile Marker 82.1 24.9203° N, 80.6307° W



SMALL & SHARE PLATES

CONCH CASTLES \$14

Ground Conch Sliders, Island Remoulade, Heirloom Tomatoes, Watercress, Toasted Brioche Slider Buns

MANGO SHRIMP TACOS \$14

Shrimp, Island Slaw, Mango, Black Beans, Roasted Pepper, Red Onion, Cilantro, Flour Tortillas, Baby Greens, Lime

GRILLED PORK BELLY TACOS \$14

Grilled 24 Hour Slow Cooked Pork Belly, Grilled Flour Tortillas, Shredded Cabbage, Pineapple Salsa

CONCH FRITTERS \$12

Island Remoulade, Lime

LOBSTER TRUFFLE MAC & CHEESE \$16

Local Lobster, Shell Pasta, Manchego, Pecorino Bread Crumbs

FRIED PICKLE CHIPS \$8

Island Remoulade

HOUSE SMOKED WAHOO PATÉ \$14

Red Onion, Capers, Scallion, Sweet Drop Peppers, Creole Mustard, Garlic Crostini

JUMBO LUMP CRAB "RAREBIT" \$16

Jumbo Lump Crab, Caper Cream, Grilled Artisan Bread, Flat Leaf Parsley

ISLAMORADA BETTY CROCKER BENTO \$16

Smoked Wahoo Pate, Corvina Ceviche, Mango Pickled Shrimp, Roasted Garlic Crostini, with Plantain and Tortilla Chips

CHIPS & SALSA BETTY CROCKER BENTO \$9

Fresh Mango Salsa, Salsa Verde, and Pico di Gallo, with Plantain, Yuca, and Tortilla Chips

RUM GLAZED CHICKEN WINGS \$13

Grilled Chicken Wings, Tropical Jerk Rum Glaze, Watermelon Radish

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Mile Marker 82.1 24.9203° N, 80.6307° W



SANDWICHES & ENTREES

CUBAN CHICKEN SANDWICH \$14

Grilled Chicken Breast, Ham, Swiss Cheese, Pickles, Mustard-Mayo Dipping Sauce,
Pressed on Cuban Bread, French Fries

ISLANDER BURGER \$15

Grilled 8 oz. Certified Angus Beef, Toasted Brioche Bun,
Lettuce, Tomato, Red Onion, Choice of Cheese, French Fries

BLACKENED FISH SANDWICH \$16

Apple-Smoked Bacon, Monterrey Jack Cheese, Cuban Bread, Cilantro Mayo, Lettuce, Tomato, Red Onion, French
Fries

CUBAN SANDWICH \$13

Sliced Roast Pork, Ham, Pickles, Mustard and Swiss Cheese Pressed on Cuban Bread, French Fries

BEACHSIDE TRUFFLE BURGER \$18

8 oz. Truffle Infused Brisket Short Rib and Chuck Blend Certified Angus Beef Burger, Champignon Mushroom Brie,
ADD SEARED FOIE GRAS \$30

ROAST TURKEY & BRIE PANINI \$13

Shaved Turkey, Brie, Pesto, Banana Peppers Pressed on Cuban Bread,
Tomato, Red Onion, Cucumber Salad

VEGGIE PITA \$14

Three Bean Salad, Crispy Fried Avocado, Warm Pita Bread, Watercress, Creamy Horseradish Raita,
Cucumber, Heirloom Tomato, and Onion Salad

FRENCH ONION GRILLED CHEESE \$13

Caramelized Onions, Gruyere, Marble Rye, Au jus, French Fries

CUBAN PORK \$ 13

Mojo Pork, Black Beans, Rice, Fried Sweet Plantains, Toasted Cuban Bread

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illness.

Mile Marker 82.1 24.9203° N, 80.6307° W



DINNER

SOUPS

CHEFS SOUP OF THE DAY \$5 / \$7

ISLANDER CONCH CHOWDER \$6 / \$8

Pepper Sherry

SALADS

ISLANDER BEACHSIDE SALAD \$10

Baby Greens, Gorgonzola, Apple-Smoked Bacon,
Garlic Crostini, Balsamic Vinaigrette

WEDGE SALAD \$10

Apple Smoked Bacon, Heirloom Tomatoes, Crumbled Gorgonzola, Blue Cheese Dressing,
Roasted Garlic, Crostini, Scallion

ISLANDER CAESAR \$10

Romaine Hearts, Eggless Caesar Vinaigrette, Garlic Crostini, Shaved Parmigiano
ADD CHICKEN, MAHI OR SHRIMP \$16

TUNA "NICOISE" \$17

Seared Yellow-Fin Tuna, Nicoise Olive Blend, Haricot Vert, Hard-Boiled Egg,
Heirloom Cherry Tomato, Tri-color Potato Salad, Herb Vinaigrette, Baby Spinach

CORVINA CEVICHE \$14

Sour Orange Juice, Peppers, Red Onions, Blanched Garlic, Avocado, Mango, Cilantro,
Chili Oil, Key Lime Oil, Sour Orange Sorbet, Crispy Tortillas

CALAMARI SALAD \$14

Marinated Calamari, Caper Berries, Olives, Heirloom Tomatoes,
Red Onions, Watercress, Celery, Watermelon Radish, Tangy Vinaigrette

TUNA CRUDO \$17

Raw Yellowfin Tuna, Shaved Garlic, Celery Leaves, Shaved Red Onion, Watermelon Radish,
Extra Virgin Olive Oil, Avocado, Maldon Sea Salt, Fresh Cracked Pepper, Watercress

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illness.



SMALL & SHARE PLATES

CONCH CASTLES \$14

Ground Conch Sliders, Island Remoulade, Heirloom Tomatoes, Watercress, Toasted Brioche Slider Buns

MANGO SHRIMP TACOS \$14

Shrimp, Island Slaw, Mango, Black Beans, Roasted Pepper, Red Onion, Cilantro, Flour Tortillas, Baby Greens, Lime

GRILLED PORK BELLY TACOS \$14

Grilled 24 Hour Slow Cooked Pork Belly, Grilled Flour Tortillas, Shredded Cabbage, Pineapple Salsa

CONCH FRITTERS \$12

Island Remoulade, Lime

LOBSTER TRUFFLE MAC & CHEESE \$16

Local Lobster, Shell Pasta, Manchego, Pecorino Bread Crumbs

FRIED PICKLE CHIPS \$8

Island Remoulade

HOUSE SMOKED WAHOO PATÉ \$14

Red Onion, Capers, Scallion, Sweet Drop Peppers, Creole Mustard, Garlic Crostini

JUMBO LUMP CRAB "RAREBIT" \$16

Jumbo Lump Crab, Caper Cream, Grilled Artisan Bread, Flat Leaf Parsley

ISLAMORADA BETTY CROCKER BENTO \$16

Smoked Wahoo Pate, Corvina Ceviche, Mango Pickled Shrimp, Roasted Garlic Crostini, with Plantain and Tortilla Chips

CHIPS & SALSA BETTY CROCKER BENTO \$9

Fresh Mango Salsa, Salsa Verde, and Pico di Gallo, with Plantain, Yuca, and Tortilla Chips

RUM GLAZED CHICKEN WINGS \$13

Grilled Chicken Wings, Tropical Jerk Rum Glaze, Watermelon Radish

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Mile Marker 82.1 24.9203° N, 80.6307° W



SANDWICHES & ENTREES

COOK YOUR CATCH \$18

See Server for Details

ISLANDER BURGER \$15

Grilled 8 oz. Certified Angus Beef, Toasted Brioche Bun, Lettuce, Tomato, Red Onion, Choice of Cheese, French Fries

BLACKENED FISH SANDWICH \$16

Apple-Smoked Bacon, Monterrey Jack Cheese, Cuban Bread, Cilantro Mayo, Lettuce, Tomato, Red Onion, French Fries

CUBAN SANDWICH \$13

Sliced Roast Pork, Ham, Pickles, Mustard and Swiss Cheese pressed on Cuban Bread, French Fries

BEACHSIDE TRUFFLE BURGER \$18

8 oz. Truffle Infused Brisket Short Rib and Chuck Blend Certified Angus Beef Burger, Champignon Mushroom Brie, Add Seared Foie Gras \$30

BRICK ROASTED CHICKEN \$26

Brick Roasted Herb Crusted Half Bell and Evans Chicken, Stuffed with Goat Cheese, Spinach and Sun Dried Tomatoes, with Creamy Polenta, Fresh Watercress, and Natural Jus

FRESH CATCH OF THE DAY \$30 | LOBSTER \$32

Choice of Grilled, Blackened, Broiled, Sautéed, Plantain Crusted, Onion Crusted or Francaise, 5 Grain Blend, Vegetable of the Day

STEAK FRITES \$30

10 oz Certified Angus Beef New York Strip Steak, Salt and Vinegar Fries, Fresh Watercress, Creamy Horseradish Raita

GOAT CHEESE AND BEET STUFFED GOCCE PASTA \$23

Sautéed Spinach, Heirloom Tomatoes, Roasted Garlic, Fresh Basil, White Wine Butter Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Mile Marker 82.1 24.9203° N, 80.6307° W

TIDES

BEACHSIDE BAR & GRILL

PIZZA & GELATO

SIGNATURE CRUST FLAT BREADS

MARGHERITA 10

Mozzarella, Tomato Sauce, Parmesan, Fresh Basil

SMOKED BRISKET \$15

House Smoked Brisket, Caramelized Onions, White Cheddar, Bourbon Molasses BBQ Sauce, Scallions

HEIRLOOM TOMATO \$14

Fresh Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Fresh Mozzarella Cheese

BLT \$13

Apple Smoked Bacon, Mozzarella Cheese, Shredded Lettuce, Diced Tomato, Garlic Herb Mayo

SALUMI 13

Tomato Sauce, Mozzarella, Assorted Salumi

RUSTICA 13

Bacon, Provolone, Spinach, Gorgonzola Dolce

LARDO DI COLONNATA 16

Tomato Sauce, Mozzarella, Lardo Di Colonnata

QUATRO FORMAGGI 12

Four Cheese Pizza, Gorgonzola Dolce, Mozzarella, Parmesan, Pecorino Romano, Arugula, Extra Virgin Olive Oil

LOBSTER & PESTO 18

Local Lobster, Pesto, Lemon Zest, Feta & Mozzarella Cheese, Kalamata Olives

VENTURA 15

Provolone, Mozzarella, Duck Prosciutto, Arugula, Shaved Pecorino Romano, Truffle oil

GARLIC KNOTS 8

Fresh Baked Single Knot Rolls with Garlic and Parmesan

SAUCY KNOTS 8

Fresh Baked Single Knot Rolls with Garlicky Tomato Sauce and Parmesan

HOUSE MADE ICE CREAM, SORBETS, GELATOS

SEE OUR BOARD FOR TODAY'S FLAVORS
CONE OR CUPS \$5.00

GOURMET COFFEE SPECIALTIES

Espresso • Cappuccino • Latte • Macchiato • Chocciatto • Americano • Hot Chocolate • Ice Coffee

ALL COFFEES \$5.50 ESPRESSO \$3.50

Decaf available on all coffee drinks.

DOG MENU

*COMPLIMENTARY BOWL OF
WATER – BONE APPETITE!



GRILLED PORK BELLY PLATE 10

ROASTED PIGS EARS 5

SMOKE WAHOO PUPPY PATE 10

GRILLED HAMBURGER PATTIE 15

MILK BONE 5

SEA SEA NY STRIP 30



CHILDREN'S MENU

CHEESE PIZZA 8

Tomato Sauce and Mozzarella Cheese on our Signature Crust

PEPPERONI PIZZA 8

Tomato Sauce, Pepperoni and Mozzarella Cheese on our Signature Crust

MAC AND CHEESE 8

Shell Pasta Tossed with Homemade Cheese Sauce

SHELL PASTA 8

Shell Pasta with Homemade Tomato Sauce or Butter and Parmesan

GRILLED CHEESE 8

Fries, or Apple Sauce, or Fruit Salad

CHICKEN FINGERS 8

Fries, or Apple Sauce, or Fruit Salad

HAMBURGER 8

With or without Cheese, Fries, or Apple Sauce, or Fruit Salad

GRILLED / FRIED FISH FINGERS 8

Grilled Organic Local Catch, Fries, or Apple Sauce, or Fruit Salad

FRUIT SALAD 4

APPLE SAUCE 3

VEGGIE STICKS AND RANCH DIP 4

Carrots, Celery and Cucumber with Ranch Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Mile Marker 82.1 24.9203° N, 80.6307° W