

ISLANDER

Starters

**Ocean Reef**  
An Ocean Reef Classic With Old Bay  
\$9.00

**Stone Crab**  
Iced And Served With Orzo  
\$8.00

♥ **Islander Shrimp**  
Tabasco, Cocktail Sauce  
\$12.00

**Ahi Tuna Salad**  
Pickled Ginger, Wasabi and  
\$8.00

**Roasted And Served**  
Filled With Orzo, Calamata Olives, Sundried Tomatoes  
\$6.00

**Herb Fried**  
Creole Tuna  
\$8.00

**Black Mussels Steamed**  
\$7.00

**Oyster Of**  
Half Dozen  
\$8.00

Warning: There is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach, or other internal disorders, you are of greater risk of serious illness and should have them fully cooked. If you are pregnant, please do not eat raw shellfish.

Soups and Salads

**Lobster**  
With Chive Compound Butter  
\$5.00

♥ **Caribbean Seafood**  
With Sweet Potatoes And  
\$5.00

**Islander Caesar**  
Crisp Romaine, Shaved Parmesan  
\$5.00

**Baby Mixed Greens**  
Goat Cheese Truffles, Candied Walnuts  
\$5.00

♥ **Islander House**  
Mixed Greens With Hearts Of Palm, Orange Segments and  
\$4.00

**Tomato**  
Buffalo Mozzarella, Basil, Extra Virgin Olive Oil  
\$6.00

Islander Sushi Menu

Miso Soup \$5.25  
Wakame Salad \$6.95  
Spicy Seafood Salad \$8.95

California Roll \$8.00  
Crab, Cucumber, Avocado and Roe  
Key Largo Roll \$8.95  
Tuna, Cucumber, Avocado, Cream Cheese and Roe

California Eel Roll \$8.95  
California Roll Topped With Smoked Eel

Four Way Roll \$9.95  
Salmon, Tuna, Yellowtail and Whitefish, Asparagus, Avocado, Scallions and Roe

Miami Heat Roll \$9.95  
Salmon, Tuna, Whitefish, Avocado, Cucumber, Cream Cheese, Spicy Mayo And Roe

Spider Roll \$10.95  
Soft Shell Crab, Asparagus, Avocado And Roe

Futomaki Roll \$9.95  
Crab, Pink Fish Powder, Sweet Egg, Roe and Vegetables

Rainbow Roll \$10.95  
Rainbow of Fish on Top of a California Roll

Sashimi Platter \$14.95  
Sample of Salmon, Tuna, Yellowtail And Whitefish

Assorted Roll Platter \$17.95  
California Roll, Tuna Roll and Salmon Roll

West Coast Platter \$17.95  
California Roll and 8 Pieces of Nigiri Sushi

Lady Platter \$18.95  
Rainbow Roll, Tuna Roll and 5 Pieces of Nigiri Sushi

Chirashi \$18.95  
Artwork of Fish on a bed of Sushi Rice

Nigiri Sushi:  
Salmon Smoked Eel Ahi Tuna  
Smoked Salmon Whitefish Homachi  
\$4.75

Seafood

**Ocean Reef Yellowtail**  
Classic Style, Blackened Or Coconut-Macadamia Nut Crusted  
\$22.50

♥ **Pan Seared Sea Scallops**  
Asparagus-Sweet Corn Risotto Key Lime Butter Sauce  
\$21.00

**Honey Chipotle Glazed Grilled Salmon**  
Jalapeño Jack Smashed Potatoes Crispy Onions  
\$23.00

**Fried Whole Snapper**  
White Bean, Roasted Corn, Tomato and Tasso Fondue  
\$21.00

**Seafood "Pot Au Feu"**  
Mussels, Scallops, Grouper and Florida Lobster Tail Tomato-Saffron Broth and Garden Vegetables  
\$25.00

**Ocean Reef "Surf and Turf"**  
Chargrilled Filet Mignon With Fire Roasted Florida Lobster Tail Bordelaise Sauce and Drawn Butter  
\$43.00

**New Orleans Style BBQ Shrimp**  
White Cheddar Grits Confetti Cornbread  
\$21.00

♥ **Banana Leaf Wrapped Roasted Grouper**  
Black Beans and Rice, Pineapple-Orange Relish  
\$21.00

♥ **Sesame Seared Ahi Tuna**  
Baby Bok Choy, Grilled Japanese Eggplant Soba Noodle Cake, Honey-Hoisin Glaze  
\$22.00

**Fire Roasted Florida Lobster Tail**  
Served With Drawn Butter and Fresh Lemon  
\$25.00

**Baked Pacific Seabass**  
Grilled Tomatoes and Yellow Squash Herb Compound Butter  
\$23.00

Steaks and More

**Chargrilled Filet Mignon**  
Sauce Bordelaise  
\$26.00

**4 Hour Braised Lamb Shank**  
Wild Mushroom Risotto, Grilled Vegetables Prosciutto Gremolata  
\$23.00

**Marinated Pork Tenderloin**  
Chipotle Mango Barbecue Sauce Maple Bourbon Sweet Potato Mash  
\$20.00



♥ **Pappardelle Pasta and Garden Vegetable Medley**  
Tossed in Boursin Herb Cheese Sauce  
\$16.00  
Add Chicken \$5.00 Add Shrimp \$7.00

**Chargrilled Ribeye Steak**  
Caramelized Onion Bleu Cheese Compound Butter  
\$25.00

**Five Spiced Seared Breast of Chicken**  
Sake Orange Reduction Green Onion Herb Pancake  
\$19.00

♥ **Baked Vegetarian Strudel**  
Grilled Vegetables and Mozzarella Cheese Wrapped In Phyllo Red Pepper Coulis and Balsamic Syrup  
\$16.00

Please refrain from cellular phone use. For your convenience, the standard Club gratuity will be added to your check unless you specify otherwise



## Starters

### **Ocean Reef Crabcake**

An Ocean Reef Classic With Old Bay Seasoning And Mustard-Mayonnaise  
\$9.25

### **Stone Crab Claws**

Iced And Served With Orange Mustard-Mayonnaise  
\$Mkt

### ♥ **Islander Shrimp Cocktail**

Tabasco, Cocktail Sauce And Lemon  
\$12.00

### **Ahi Tuna Spring Roll**

Pickled Ginger, Wasabi and Sesame-Soy Dipping Sauce  
\$8.25

### **Roasted And Stuffed Pepper**

Filled With Orzo, Calamata Olives, Sundried Tomatoes and Feta Cheese. Drizzled With Herb Infused Oil  
\$6.25

### **Herb Fried Calamari**

Creole Tarter Sauce  
\$8.00

### **Black Mussels Steamed in Thai Coconut Broth**

\$7.00

### **Oyster Of The Day**

Half Dozen or Dozen  
\$Mkt

Warning: There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune deficiency disorders, you are of greater risk of serious illness from raw oysters or other raw seafood and should have them fully cooked. If unsure of your risk, consult a physician.

## Soups and Salads

### **Lobster Bisque**

With Chive Creme Fraiche  
\$5.50

### ♥ **Caribbean Seafood Chowder**

With Sweet Potatoes And Myers Dark Rum  
\$5.25

### **Islander Caesar Salad**

Crisp Romaine, Shaved Parnesan Cheese and Focaccia Croutons  
\$5.50

### **Baby Mixed Greens And Herb Salad**



Goat Cheese Truffles, Candied Pecans And Fresh Raspberries  
\$5.50

### ♥ **Islander House Salad**



Mixed Greens With Hearts Of Palm, Baby Plum Tomatoes  
Orange Segments and Carrot Ribbons  
\$4.50

### **Tomato Caprese**

Buffalo Mozzarella, Fresh Basil  
Extra Virgin Olive Oil, Balsamic Vinegar  
\$6.50



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## Seafood

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Classic Style, Blackened Or  
Coconut-Macadamia Nut Crusted  
\$22.50

### **Pan Seared Sea Scallops**

Asparagus-Sweet Corn Risotto  
Key Lime Butter Sauce  
\$21.00

### **Honey Chipotle Glazed Grilled Salmon**

Jalapeño Jack Smashed Potatoes  
Crispy Onions  
\$23.00

### **Fried Whole Snapper**

White Bean, Roasted Corn, Tomato and Tasso  
Fondue  
\$21.00

### **Seafood "Pot Au Feu"**

Mussels, Scallops, Grouper and Florida Lobster Tail  
Tomato-Saffron Broth and Garden Vegetables  
\$25.00

### **New Orleans Style BBQ Shrimp**

White Cheddar Grits  
Confetti Cornbread  
\$21.00

### ♥ **Banana Leaf Wrapped Roasted Grouper**

Black Beans and Rice, Pineapple-Orange Relish  
\$21.00

### ♥ **Sesame Seared Ahi Tuna**

Baby Bok Choy, Grilled Japanese Eggplant  
Soba Noodle Cake, Honey-Hoisin Glaze  
\$22.00

### **Fire Roasted Florida Lobster Tail**

Served With Drawn Butter and Fresh Lemon  
\$25.00

### **Baked Pacific Seabass**

Grilled Tomatoes and Yellow Squash  
Herb Compound Butter  
\$23.00

### **Ocean Reef "Surf and Turf"**

Chargrilled Filet Mignon With Fire Roasted Florida Lobster Tail  
Bordelaise Sauce and Drawn Butter  
\$43.00

## Steaks and More

### **Chargrilled Filet Mignon**

Sauce Bordelaise  
\$26.00

### **Chargrilled Ribeye Steak**

Caramelized Onion Bleu Cheese Compound Butter  
\$25.00

### **4 Hour Braised Lamb Shank**

Wild Mushroom Risotto, Grilled Vegetables  
Prosciutto Gremolata  
\$23.00

### **Five Spiced Seared Breast of Chicken**

Sake Orange Reduction  
Green Onion Herb Pancake  
\$19.00

### **Marinated Pork Tenderloin**

Chipotle Mango Barbecue Sauce Maple Bourbon  
Sweet Potato Mash  
\$20.00

### ♥ **Baked Vegetarian Strudel**

Grilled Vegetables and Mozzarella Cheese Wrapped In Phyllo  
Red Pepper Coulis and Balsamic Syrup  
\$16.00

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Tossed in Boursin Herb Cheese Sauce  
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Add Chicken \$5.00 Add Shrimp \$7.00

