Starters

Ocean Reef
An Ocean Reef Classic With Old Bay

Islander Sushi Menu

Islander Shrimp
Tobacco Cocktail

Ahi Tuna Sushi
Pickled Ginger, Wasabi and Soy

Roasted And Served
Filled With Orez, Calamata Olives, Sun-dried Tomato, Capers

Herb Fried Tuna
Creole Tomatoes with Sea Salt and Garlic

Black Mussels Steamed

Oyster Of The Day
Half Dozen

Soup and Salad

Lobster Bisque With Chive Oil

Caribbean Salad
With Sweet Potato And Citrus Dressing

Islander Carnitas
Crisp Romaine, Shaved Pecans, Black Bean Salad, Chipotle Dressing

Baby Mixed Greens
Great Cheese Truffles, Candied Almonds

Islander House Special
Mixed Greens With Hearts Of Romaine, Orange Segments, and Pomegranate Dressing

Tomato And Cheese Mozzarella Extra Virgin Olive Oil and Balsamic

Seafood

Ocean Reef Yellowtail
Classic Style, Blackened Crust
Coconut-Macadamia Nut Crusted

New Orleans Style BBQ Shrimp
White Cheddar Grilled Confiton Cornbread

Pan Seared Sea Scallops
Asparagus-Sweet Corn Risotto Key Lime Buttermilk Sauce

Sesame Seared Ahi Tuna
Baby Bok Choy, Grilled Japanese Eggplant Sake Noodle Cake, Honey-Hoisin Glaze

Honey Chipotle Glazed Grilled Salmon
Jalapeno Jack Smoked Potatoes Crispy Onions

Fire Roasted Florida Lobster Tail
Served With Drawn Butter and Fresh Lemon

Fried Whole Snapper
White Bean, Roasted Corn, Tomato and Tuna Fonda

Seafood "Pot Au Feu"
Muscle, Scallops, Corn and Florida Lobster Tail Tomato-Saffron Broth and Garden Vegetables

Baked Pacific Seabass
Grilled Tomatoes and Yellow Squash Herb Compound Butter

Ocean Reef "Surf and Turf"
Char-grilled Filet Mignon With Port Roasted Florida Lobster Tail Bordelaise Sauce and Drawn Butter

Steaks and More

Chargrilled Filet Mignon
Sauce Bordelaise

Chargrilled Ribeye Steak
Camembert Compound Butter

4 Hour Braised Lamb Shank
Wild Mushrooms Risotto, Grilled Vegetables Porcini Gremolata

Five Spiced Seared Breast of Chicken
Sage Orange Reduction Green Onion Herb Pancake

Marinated Pork Tenderloin
Chiptole-Mango Barbecue Sauce Maple Bourbon Sweet Potato Mash

Baked Vegetarian Stroganoff
Grilled Vegetables and Mozzarella Cheese Wrapped In Phyllo Red Pepper Coulis and Balsamic Syrup

Pappardelle Pasta and Garden Vegetable Medley
Tossed in Bourbon Herb Cheese Sauce

Add Chicken $7.00 Add Shrimp $7.00
Starters

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

Stone Crab Claws
Ice And Served With Orange-Mustard-Mayonnaise $14.25

❤ Islander Shrimp Cocktail
Tabasco, Cocktail Sauce And Lemons $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, Sun-dried Tomatoes And Feta Cheese. Drizzled With Herb Infused Oil $6.25

Herb Fried Calamari
Creole Tartar Sauce $8.00

Black Mussels Steamed In Thai Coconut Broth $7.00

Oyster Of The Day
Half Dozen or Dozen $14.00

Soup & Salads

Lobster Bisque
With Chive Corn Frutabake $5.50

❤ Caribbean Seafood Chowder
With Sweet Potato And Myers Dark Rum $5.25

Islander Caesar Salad
Crisp Romaine, Shaved Parmesan Cheese And Tarragon Vinaigrette $5.50

Baby Mixed Greens And Herb Salad
Gorgonzola Cheese, Candied Pecans And Fresh Raspberries $5.50

❤ Islander House Salad
Mixed Greens With Heart Of Palm, Baby Spinach, Tomato, Orange Segments And Carrot Ribbons $4.50

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

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 at greater risk of serious illness from raw oysters or other raw seafood and should be thoroughly cooked. It is your risk, consult a physician.

Seaside Delights

Grilled Asparagus With Roasted New Potatoes, Shaved Parmesan $12.00

Sandwiches

Islander Salad Sandwich
Grilled Chicken, Zesty Islander Dressing, Romaine, Tomatoes And Onions $12.00

Islander Sandwich
Islander Delight With Islander Dressing $12.00

Islander Muffuletta
Olive, Pepper And Cheese $12.00

Islander Islander Delight
Islander Delight With Islander Dressing $14.00

The Delight Dupler
Islander Delight With Islander Dressing $18.00

Steaks & More

Chargrilled Filet Mignon
Sauce Bordelaise $26.00

4-hour Braised Beef Shank
Wild Mushroom Risotto, Grilled Vegetables, Prosciutto Gravini $23.00

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 With Red Pepper Coulis And Balsamic Syrup $16.00

Pappardelle Pasta And Garden Vegetable Medley
Tossed In Bourbon Herb Cheese Sauce $16.00

Add Chicken $5.00
Add Shrimp $7.00

New Orleans Style BBQ Shrimp
Chili Spiced Grits Confit Bayprawn Cornbread $21.00

Pan Seared Sea Scallops
Asparagus-Sweet Corn Risotto, Key Lime Butter Sauce $21.00

Honey Chipotle Glazed Grilled Salmon
Jalapeño Jack Smoked Potato, Crispy Onions $23.00

Fried Whole Snapper
White Bean, Roasted Corn, Tomato And Tasso Fondue $21.00

Fire Roasted Florida Lobster Tail
Served With Drawing Sauce And Fresh Lemon $25.00

Seafood "Pot Au Feu"
Mussels, Scallops, Grouper And Florida Lobster Tail, Tomato-Saffron broth And Garden Vegetables $25.00

Baked Pacific Seabass
Grilled Tomatoes And Yellow Squash $23.00

Oven-Roasted Islander Chicken
Islander Roast With Islander Horseradish Sauce $24.00

♦ Chargrilled Ribeye Steak
Canned Grilled Onion Sauce Compound Butter $25.00

Five Spiced Seared Breast Of Chicken
Salsa 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 With Red Pepper Coulis And Balsamic Syrup $16.00

Pappardelle Pasta And Garden Vegetable Medley
Tossed In Bourbon Herb Cheese Sauce $16.00

Add Chicken $5.00
Add Shrimp $7.00

Please refer to all eligible tax. For your convenience, the standard Idaho will be added to your check unless you specify otherwise.