

SEAFOOD COCKTAILS

Crispy Fried Conch

Thin strips of conch lightly breaded and served with a Key lime cocktail sauce ~ 13

Caribbean Shrimp Cocktail

Marinated and tossed in a spicy jerk marinade ~ 13

Traditional Shrimp Cocktail

Jumbo pink shrimp served with Key lime cocktail sauce ~ 13

Thai Mahi

Crispy fried mahi mahi strips tossed in a sweet and spicy Thai sauce ~ 11

Jumbo Lump Crab

Colossal lumps of blue crab meat served with whole grain mustard sauce ~ 16

Shrimp Tempura

Jumbo pink shrimp fried in a light, crispy, "Tempura Style" batter served with sweet soy and spicy Thai sauce ~ 15

Asian Marinated Calamari Salad

Crisp calamari marinated with soy, sesame oil, scallions and toasted sesame seeds ~ 13

Seafood Trio

Calamari salad, wakame seaweed salad, and soy glazed shrimp ~ 15

ISLAND APPETIZERS

Lobster Tempura

Whole Lobster tail fried in a light, crispy "Tempura Style" batter served with sweet soy and spicy Thai sauce ~ 19

Fried Pickle Chips

An Islander favorite! Served with "Our" special Island sauce ~ 7

Tuna Tataki

Seared sliced yellow fin tuna served with sweet soy, wasabi crème, spicy Thai sauce, and sriracha ~ 13

Bacon wrapped Scallops

Large scallops wrapped in apple cider cured bacon served with grilled pineapple and chipotle barbeque sauce ~ 13

Classic Lump Crab Cakes

Served with a spicy remoulade sauce ~ 15

Calamari

Flash fried, tossed in Parmesan and herbs, served with Cajun aioli ~ 12

Conch Fritters

A Keys favorite! Served with Key lime cocktail sauce ~ 11

Chips and Dips

Fresh tortilla chips served with "Our" guacamole and salsa ~ 10

Char Grilled Barbeque Shrimp

Butterfly and baked in a cast iron skillet, with chipotle barbeque sauce, scallions, cilantro, and apple cider cured bacon ~ 14

SOUP & SALADS

Conch Chowder

*Hearty red chowder filled with Bahamian conch,
Fresh vegetables and a drizzle of sherry
Bowl ~ 7 Cup ~ 5*

Islander House Salad

*Field greens with fresh vegetables, croutons and choice of dressing ~ 6
With: chicken ~ 11 mahi-mahi ~ 12 shrimp ~ 13 skirt steak ~ 16
Available fried, grilled or blackened

Traditional Caesar Salad

*Crisp Romaine, with Parmesan, croutons and a garlic dressing ~ 7
With: chicken ~ 12 mahi-mahi ~ 13 shrimp ~ 14 skirt steak ~ 17
Available fried, grilled or blackened

Tiki Salad

*Field greens with hearts of palm, grilled pineapple, gorgonzola cheese,
Croutons and a passion fire vinaigrette ~ 8
With: chicken ~ 13 mahi-mahi ~ 14 shrimp ~ 15 skirt steak ~ 18
Available fried, grilled or blackened

Asian Salad

*Mixed greens and crispy romaine topped with mandarin oranges, crispy won tons, scallions,
And water chestnuts, with a ginger dressing -9
With: chicken ~ 14 mahi-mahi ~ 15 shrimp ~ 16 skirt steak ~ 19
Available fried, grilled or blackened

Small Islander house salad ~ 4 or side Caesar salad ~ 5

DESSERTS

Key Lime Pie

*Traditional Key's style Key lime pie made the old fashion way,
with an authentic graham cracker crust ~ 6*

Mile High Chocolate Cake

This one is BIG! Layers of chocolate and chocolate and chocolate! ~ 9

Peanut Butter Pie

*Chocolate crust and creamy filling made with crunchy peanut butter, topped with
crushed peanut butter cups ~ 7*

Root Beer Float

Old fashion ice cold root beer with vanilla ice cream, whipped cream and cherries! ~ 8

Vanilla Ice Cream

Vanilla bean ice cream, rich and creamy! ~ 5

Sorbet

Ask server for the tropical flavors available ~ 7

"The Granny"

Tart granny smith apples, with caramel, and toffee custard, baked with a short bread crust ~ 9

Caramel Banana "Chimichanga"

Rich, creamy cheesecake layered with chunks of banana caramel and fried golden crispy! ~10

SANDWICHES

(Available from 11 a.m. until 10 p.m.)

All sandwiches served with French fries

**Substitute sweet potato fries or fruit salad add ~ 2 Add bacon to any sandwich ~ 2*

All American Burger

The classic 1/2 pound handmade burger with lettuce, tomato, onion and choice of cheese ~ 11

Caribbean Burger

Our "All American" seasoned with Island spices, Cheddar cheese, grilled pineapple, roasted red peppers, sautéed onion, lettuce, tomato ~ 12

Blue Water Burger

Crumbled blue cheese, apple cider cured bacon, lettuce, tomato and onion ~ 13

Portobello Swiss Burger

Grilled portobello mushroom atop our classic "All American" burger, with Swiss cheese, lettuce, tomato, and onion ~ 13

Patty Melt

Our 1/2 pound burger served on grilled Texas toast, with melted Swiss cheese and grilled onions ~ 11

Cuban Chicken

Grilled chicken breast on pressed Cuban bread with sliced ham, Swiss cheese, pickles and served with a side of mustard dipping sauce ~ 12

Classic Chicken Sandwich

*Served grilled, fried, or blackened, on a Kaiser roll with lettuce, tomato and onion ~ 11
With: cheese ~ 12 bacon ~ 13*

Pita the Great

Smoked turkey, apple cider cured bacon, lettuce, tomato, onion, avocado, roasted red peppers and Swiss cheese wrapped in a warm pita ~ 13

Veggie Pita

Sautéed assorted vegetables with Swiss cheese, chopped lettuce, tomato, and onion ~ 10

Portabella Pita

Marinated and grilled portabella mushroom served with Swiss cheese, lettuce, tomato, onion and wrapped in a warm pita ~ 11

Crab Cake Sandwich

Seared classic lump crab cake, served with lettuce, tomato, onion and caper remoulade sauce ~ 15

Fish Club

*Mahi mahi filet served with apple cider cured bacon, American cheese, lettuce, tomato and onion on grilled Texas toast ~ 12 *Available fried, grilled or blackened*

BLT Croissant

*Apple cider cured bacon, lettuce and tomato, served on a buttery croissant ~ 10
With: smoked turkey breast ~ 12 grilled chicken breast ~ 13*

Tuna Burger

Seared tuna steak served medium rare with Wakame slaw, sliced tomato and a wasabi mayonnaise ~ 14

Chicken Caesar Salad Wrap

Crisp romaine lettuce, diced tomato, fresh parmesan with grilled or fried chicken and wrapped in a warm flour tortilla ~ 12

Crispy Fried Lobster

Served with spicy orange horseradish marmalade sauce, with lettuce, tomato, onion, on a buttery toasted sandwich roll ~ 20

LUNCH FEATURES

(Available only from 11 a.m. until 3 p.m.)

Late Breakfast Sandwich

Two scrambled eggs served with Swiss cheese, tomato, avocado, and choice of bacon or ham, on a buttery toasted croissant ~ 10

Beans and Rice

Black beans and yellow rice served with a small side salad and buttered toasted Cuban bread ~ 10

Islander Quesadilla

A large flour tortilla filled with blackened chicken, three cheese blend, served with "Our" guacamole, salsa, sour cream ~ 12

Classic Cheese Quesadilla

A large flour tortilla filled with three cheese blend and served with "Our" guacamole, salsa, sour cream ~ 10
Or choose: veggie ~ 11 mahi mahi ~ 12 shrimp ~ 14 crab ~ 15

Baja Tacos

Three grilled chicken soft tacos served on corn tortilla with chopped red onion, tomato, cilantro, fresh lime, jalapeño, rice, and a side of fresh salsa ~ 13

Or choose: mahi mahi ~ 15 shrimp ~ 16 grilled skirt steak ~ 16

Crab Cake Jumbi

Pan seared lump crab cakes stacked with sliced tomatoes, jack cheese, mango - black bean salsa and jalapeño ~ 16

Fish and Chips

Batter dipped and golden fried catch served with French fries and a side of "Our Own" tartar sauce ~ 13

Panko Fried Shrimp Basket

Jumbo shrimp golden fried and served with choice of French fries, yellow rice, or sautéed assorted vegetables ~ 16

Churrasco Steak

Marinated skirt steak served grilled, with rice, and choice of black beans or assorted vegetables, with traditional chimichurri sauce ~ 16

Jerked Chicken

Served with a small crispy romaine salad, rice, and toasted flat bread, with "Our" cool and spicy salsa ~ 13

BEVERAGES

Coffee, Hot Tea, Iced Tea

Soft Drinks: *Coca Cola, Diet Coke, Sprite, Ginger ale, Pink Lemonade, PowerAde*

Bottled Water ~ 16 oz

IBC Bottled Root Beer and Perrier

Beers: *Bud, Bud Light, Miller Light, Coors light, Michelob Ultra, Heineken, Amstel light, Corona, Red Stripe, Kalik, Negra Modelo, Guinness and O'Doul's*

Full Bar, Wines and Specialty Frozen Cocktails available
Cigars and Cigarettes for sale. Please see bartender for service.

ENTRÉES

(Available from 3 p.m. until 10 p.m.)

***Add a small House Salad or cup of Conch Chowder to any entrée ~ 4**

“Our” Catch

Our daily selection of fresh fish prepared fried, grilled, blackened, baked or sautéed with Key Lime Beurre Blanc and served with choice of potato or rice and vegetable ~ 24

You’re Catch

*Bring us your catch and we’ll do the rest! Prepared three ways and served family style with rice or potato and vegetable. Enjoy grilled, fried, blackened, baked or sautéed ~ 16
Let the Chef show you his culinary skills! Be Adventurous! He’ll talk you into it! ~ 22*

Islander Catch

Apple cider cured bacon and horseradish crusted fresh catch served with fire roasted red pepper rice pilaf and Chef’s selection of vegetables ~ 26

Southwestern Scampi

Our fresh catch served grilled with barbeque scampi sauce consisting of white wine, roasted corn, bacon, cilantro and scallions ~ 27

Yellowfin Tuna

Seared rare served with a Thai red curry cream sauce, red rice pilaf and Chef’s selection of fresh vegetables ~ 26

Teriyaki Glazed Tuna

Grilled rare, with rice, wakame seaweed salad and Chef’s selection of vegetables ~ 26

Black Pepper Seared Tuna

Served with pineapple relish, red rice pilaf and chef selection of fresh vegetables ~ 26

STEAKS

14 oz Delmonico

Rib-eye grilled to perfection! Served over potato of the day, vegetables, demi glace and garlic butter ~ 30

Churrasco Steak

12 oz marinated grilled skirt steak, served with mashed potatoes, Chef’s selection of vegetables, finished with traditional chimichurri sauce ~ 23

SHELLFISH

Shellfish Pasta

“Our” daily selection of seafood tossed with pasta in a Key lime white wine butter sauce served with Chef’s selection of vegetables ~ 29

Cuban Style Lobster

Sautéed chunks of warm water lobster tail tossed in a Key lime garlic butter with oregano served over rice with assorted vegetables ~ 30

Prosciutto Wrapped Scallops

Seared and served with balsamic reduction and scallion oil, over rice with assorted vegetables ~ 28

POULTRY

Chicken Saltimbocca

Sautéed chicken, spinach, prosciutto, Provolone cheese, and served with, marsala wine demi glace served with rice and Chef’s vegetable ~ 25

Chicken Francaise

Sautéed chicken breast dusted in flour and egg batter served with rice and vegetables topped with a Key lime caper butter sauce ~ 22

Roasted Duck

Half crispy roasted duck served with choice of rice or potato, vegetable and orange demi glace ~ 27

Garden Vegetable Pesto Pasta

*Assorted vegetables sautéed, and tossed with pesto cream sauce served over penne pasta ~ 18
With: grilled chicken breast, or mahi mahi ~ 22*

See “Our” Daily selection of features.

**Parties of five or more will have 20% service fee added to final bill.*

Consuming raw or undercooked foods such as shellfish, poultry or eggs can pose a risk of food borne illness.



Captain's Table Feast

Experience the Captain's Table culinary feast. Feel like the person's running the massive ship. Enjoy your eight to ten course dining adventure under the stars and overlooking the beautiful pristine blue waters of the Atlantic Ocean. We invite you to experience one of the finest dining adventures of a lifetime! Our team of Chefs will wine and dine your table with a one on one culinary experience. Executive Chef Joseph Green is a native born Floridian "Conch". He is a third generation Chef and has grown up with the knowledge of the fresh catch, Florida Key's famous seafood, hand cut steaks, native fruits and spices. With his whimsical spirit he will infuse many food items to delight your palette. Every course will be a surprise worth waiting for, with Joe and his team explaining every detail. Our extensive wine list will be paired with your menu to enhance your adventure even further. Your evening will be finished with tantalizing desserts and fine cognacs. If you prefer the



taste of a fine cigar we offer many to choose from our humidor.

Our experienced wait staff will be pampering your table thru every course with the best service. Your evening will be remembered with many fond memories of a truly captivating experience and taste sensations that will make you smile every time you remember "The Captains Table Adventure".

A 24 hour advance notice is required to insure the best quality foods will be available. Reservations required. Please contact Pam @ 305-393-0774

Price per Person ~ 140 plus taxable service fee of 21% and Florida sales tax of 7.5%

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