



Small Plates

Lobster Bisque...	9
Edamame... sea salt	7
Crab Dip... house made corn chips	16
Calamari... lightly fried, sweet chili, roasted cashews, crisp noodles	17
Jumbo Coconut Shrimp... orange-ginger sauce	14
Thai High Mussels... spicy coconut milk broth, garlic, basil	14
Grilled Octopus... red wine poached, grilled, white bean pureé, romesco sauce	17
Caprese Bruschetta... fresh mozzarella, tomato, red onion, pesto, balsamic, warm garlic bread	10
Fire Tuna Roll... spicy tuna, tempura shrimp, avocado, asparagus, topped with tuna, eel sauce, spicy mayo, green onions and masago	24
Florida Roll... tempura fried, spicy tuna, shrimp, kani kama, cream cheese, eel sauce, flying fish roe	18
Frankie’s Tuna... tempura fried, tuna, kani kama, cream cheese, vegetables	20

Fire & Ice

Chilled Seafood Sampler... scallop ceviche, bay shrimp cocktail, octopus ceviche, crab & cucumber salad, guacamole dip, pineapple mint salsa and house made corn chips	29
Oysters Rockefeller... artichokes, spinach, bacon, parmesan, hollandaise sauce	15
Jumbo Shrimp Cocktail... cocktail sauce, wasabi aioli	13
Bay Shrimp Cocktail... chilled, cocktail sauce	7
York River Oysters... Virginia — delightful salty, mild flavors half dozen, simply raw, cocktail sauce, horseradish, sake ginger mignonette	13

Greens

Salad of the Sea... lobster and jumbo shrimp, chopped cobb salad with spring mix, avocado, tomatoes, blistered corn, hard-boiled eggs, brandy dijon vinaigrette, everything bagel seasoning	24
Wedge... iceberg lettuce, candied bacon, red onion, blue cheese dressing, tomato	9
Caesar... romaine, caesar dressing, house-made garlic croutons, parmigiano-reggiano	8
Shrimp Louie... gulf shrimp, iceberg, tomato, red onion, thousand island dressing, everything bagel seasoning	11
Poke Bowl... sushi rice, seaweed sala, poke sauce, masago, spicy mayo, eel sauce    tuna... 19 salmon... 17    combo... 18	

Sharing Sides 9

Crispy Cauliflower... ponzu, cashews, sesame, cilantro, pickled red onion
Au Gratin Potatoes... roasted jalapeño, three cheese
Fire Roasted Vegetable Stack...
Truffle Mac & Cheese...
Brussels Sprouts... sherry, maple, sesame
Grilled Asparagus... shaved parmesan



# Just Caught

fresh fish caught directly from our own fleet of day boats. served with wasabi mashed potatoes.

Mahi Mahi... mkt

Grouper... mkt

American Red Snapper... mkt

Select from one of our unique and flavorful presentations:

Wood Fire-Grilled

basil, lemon, butter sauce,  
charred pineapple salsa

Clearwater

tomatoes, onion, capers, garlic, basil,  
finished with parmesean, - add 4

Island Way

pan-seared, garlic, onions, peppers, tomatoes,  
Thai curry sauce, coconut rice - add 4

Piccata

sautéed with lemon, caper,  
white wine butter sauce - add 4

with Gulf Shrimp and Scallop Stuffing - add 7

## Seafood Specialties

Stuffed Mahi-Mahi... 29

pink gulf shrimp & fresh sea scallops stuffed, roasted and finished  
with citrus cream, wasabi mashed potatoes

Roasted Cedar Plank Salmon... 21

honey-rhum glaze, wasabi mashed potatoes

Jumbo Coconut Shrimp... 26

orange-ginger sauce, french fries

Seabass Napoleon... 39

pineapple, portobella, roasted red pepper mascarpone, wasabi mashed potatoes

Maine Lobster Tails... single 25, twin tails 49, triple tails 72

fire roasted, wasabi mashed potatoes

Seared Bacon Wrapped Scallop Pasta... 31

served over linguine, citrus butter cream sauce

Island Style Seafood Bowl... 32

mahi mahi, shrimp & scallops, wok-seared, garlic, onions,  
peppers, tomatoes, Thai curry sauce, coconut rice

Lobster & Shrimp Sauté... 39

lobster, shrimp, broccolini, red peppers, mushrooms, penne pasta  
in light sherry cream sauce - with shrimp only... 25

## Steaks

Served with wasabi mashed potatoes or house seasoned fries.

Filet Mignon... 1/3 pound 36 1/2 pound 43

New York Strip... 3/4 pound 39

Bone-In Ribeye, Prime Cut... 1 to 2 pounds mkt

Tomahawk Steak... 1 to 3 pounds mkt

ribeyes and tomahawks sold by the ounce. ask your server for details.

Steak Complements: Chimichurri or A-I "Our Way" ▪ Béarnaise — add 3

Twin Bacon Wrapped Filet Mignon... 45

applewood smoked bacon wrapped petite filets

Surf & Turf... filet mignon and roasted lobster tail 59

— You Can Surf —

Maine Lobster Tail... fire roasted add 24

## Other Land Specialties

1lb Duroc Pork Chop... 25

sous vide slow cooked. finished on wood-fired grill, blackberry reduction

Chicken Piccata... 19

lemon caper white wine butter sauce, served over linguine

Volcano Island Meatloaf... 18

tumbleweed onions, balsamic reduction drizzle, wasabi mashed potatoes

All of our Steaks are hand cut  
U.S.D.A. Prime or Choice  
Grade Beef from top  
midwestern feeders. We age  
them four to six weeks in our  
in-house temperature controlled  
aging room to develop  
maximum flavor and tenderness.  
Then we grill them over charcoal  
and our natural oak and  
citrus wood pit fire.

You won't find a better steak!

Easy Curbside &  
Dockside Pickup!

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Salt Cracker Fish Camp • Salt Rock Tavern

Poké Havana • Roundabout Pizza

Blowfish Sushi • Shuck It Raw Bar

Cool Cookie • Baystar Catering