



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
Millionaire's Bacon...	applewood smoked, sugar spiced			12
Mussels Provençale...	white wine, garlic, basil, saffron broth with plum tomato, basil and lemon zest			13
Grilled Octopus...	red wine poached, grilled, white bean puree, romesco sauce			17
Fresh Smoked Tuna Spread...	saltines, lemons, hot sauce			11
Veracruz Cocktail...	chilled shrimp, scallops, lemon & lime, tomatoes, olives, Mexican oregano, and cilantro			12
Caprese Bruschetta...	fresh mozzarella, tomato, red onion, pesto, balsamic, warm garlic bread			12
Baystar*	tempura shrimp, cream cheese, topped with avocado, baked dynamite, tempura fried, masago, eel sauce			15
Summer Moon*	spicy tuna, salmon, cucumber, topped with avocado, salmon, eel sauce, spicy mayo, red tobiko			20

Fire & Ice

Oysters Rockefeller...	artichokes, spinach, bacon, parmesan, hollandaise sauce			16
Jumbo Shrimp Cocktail...	cocktail sauce			14
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			14

Handhelds served on Martin's potato roll, served with parmesan fries

Just Caught...	fried, grilled or blackened, lettuce, tomato & onion			mkt
Fire Grilled Chicken...	applewood smoked bacon, swiss cheese, lettuce, tomato, and house honey mustard.			14
Steak Tenderloin...	chimmichurri, creamy horseradish			19
Artisan Butcher Burger...	beef brisket, short rib, 100% USDA Prime, white cheddar, bacon jam, arugula			16

Greens

Salad of the Sea...	shrimp and scallops, chopped cobb salad with spring mix, avocado, tomatoes, blistered corn, hard-boiled eggs, brandy dijon vinaigrette, everything bagel seasoning			15
Wedge of Iceberg...	candied bacon, red onion, blue cheese dressing, tomato	make it a steakhouse wedge with sliced tenderloin...		9
Caesar...	romaine, caesar dressing, house-made garlic croutons, parmigiano-reggiano			8
Shrimp Louie...	shrimp, iceberg, tomato, red onion, thousand island dressing, everything bagel seasoning			11
Poke Bowl*	sushi rice, seaweed salad, poke sauce, masago, spicy mayo, eel sauce	tuna... 19 salmon... 17 hamachi... 18 combo... 20		

Sharing Sides 10

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

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have a medical condition.

Catch of the Day mkt

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

Grouper...

Mahi Mahi...

American Red Snapper...

Just Caught...

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 parmesan, - add 4

Island Way

coconut milk, mild red curry spices, carrots, zucchini,
bell pepper and basil stir fry, coconut rice - add 4

Linguine Pasta

edamame pods, champagne
beurre blanc - add 4

with **Shrimp, Scallop & Crab Meat Stuffing** - add 7

Seafood Specialties

Mahi-Mahi...

stuffed with shrimp & scallops, roasted, finished with citrus cream,
wasabi mashed potatoes

29

Roasted Cedar Plank Salmon...

honey-rhum glaze, wasabi mashed potatoes

21

Jumbo Coconut Shrimp...

rolled in coconut, orange-ginger sauce, french fries

26

Sea Bass Scallop Crusted...

buttered ritz crackers, champagne beurre blanc, wasabi mashed potatoes

33

Maine Lobster Tails...

fire roasted, wasabi mashed potatoes

single 25, twin tails 49, triple tails 72

Seared Bacon Wrapped Scallop Pasta...

served over linguine, citrus butter cream sauce

31

Island Style Seafood Bowl...

salmon, shrimp & scallops, cooked in coconut milk, mild red curry spices,
carrots, zucchini, bell pepper, basil stir fry, coconut rice

32

Lobster & Shrimp Sauté...

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

39

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-1 "Our Way" • Béarnaise - add 3

Twin Bacon Wrapped Filet Mignon...

applewood smoked bacon wrapped petite filets

45

Surf & Turf... filet mignon, roasted lobster tail

59

- You Can Surf -

Maine Lobster Tail... fire roasted add 24

Other Land Specialties

1lb Duroc Pork Chop...

sous vide slow cooked. finished on charcoal pit fire, blackberry reduction

25

Stuffed Chicken...

charcoal-grilled, fontina cheese, prosciutto, mushrooms, citrus basil butter

22

Volcano Island Meatloaf...

tumbleweed onions, balsamic reduction drizzle, wasabi mashed potatoes

18

All steaks are hand cut U.S.D.A. Prime, Black Angus or Choice Grade Beef from top midwestern feeders. Aged in our temperature controlled aging room for a minimum of eight weeks to develop maximum flavor and tenderness. Seasoned with our in-house steak seasoning and grilled over our charcoal pit fire.

You won't find a better steak!

Easy Curbside & Dockside Pickup!

Call: 727.461.6617
islandwaygrill.com

BAYSTAR

RESTAURANT GROUP

Visit our other fine locations:
Salt Rock Grill • Seaweed
Rumba Island Bar & Grill
Marina Cantina Tequila Bar & Grill
Salt Cracker Fish Camp • Poké Havana
Roundabout Pizza • Cool Cookie
Baystar Catering