



Warm Bread Basket... pane rustica sourdough served with our house seasoned olive oil **4**

Small Plates

Lobster Bisque... 9	Edamame... sea salt	7
Crab Dip... house made corn chips		16
Island Bacon... applewood smoked, brown sugar spiced		12
Mussels Provençale... white wine, garlic, basil, saffron broth with plum tomatoes, basil and lemon zest		14
Grilled Octopus... red wine poached, grilled, white bean puree, romesco sauce		18
Escargot... in mushroom caps, fresh herbs, garlic butter		11
Coconut Shrimp... orange-ginger sauce		14
Clams Casino... bacon, peppers, onions, garlic butter.		14
Caprese Bruschetta... fresh mozzarella, tomato, basil oil, balsamic reduction, warm garlic bread		14
Calamari... lightly fried kung pao style, sweet chili, crispy noodles, spicy ponzu		17
Volcano*... tempura shrimp, avocado, topped with crab salad, tempura crunch, spicy mayo, eel sauce, masago		19
Triple Tuna*... tuna, spicy tuna, cucumber, topped with spicy tuna, tempura crunch, eel sauce, wasabi tobiko		21

Fire & Ice

Oysters Rockefeller... artichokes, spinach, bacon, parmesan, hollandaise sauce	18
Fire Roasted Oysters... bacon, parmesan, butter, garlic, tabasco	18
Jumbo Shrimp Cocktail... cocktail sauce	14
York River Oysters*... Virginia – delightful salty, mild flavors half dozen, simply raw, cocktail sauce, horseradish, sake ginger mignonette	14

Greens

House or Caesar Salad...	8
Wedge of Iceberg... candied bacon, red onion, blue cheese dressing, tomatoes	10
add: grilled Stockyard tenderloin... 12 grilled chicken... 6 seared salmon... 8 grilled shrimp skewer... 7	
Salad of the Sea... shrimp and scallops, chopped cobb salad with spring mix, avocado, tomatoes, blistered corn, soft egg, brandy dijon vinaigrette, everything bagel seasoning	21
Tuna Nicoise... seared tuna, soft egg, bacon, baby greens, red onion, tomatoes, cucumber, olive tapenade, crispy potato, green beans, brandy dijon vinaigrette	24
Poke Bowl*... sushi rice, seaweed salad, poke sauce, masago, spicy mayo, eel sauce served with: tuna... 19 salmon... 17 hamachi... 21 combo... 20	

Handhelds

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

Catch of the Day... fried, grilled or blackened, lettuce, tomato & onion	mkt
Fire Grilled Chicken... applewood smoked bacon, swiss cheese, lettuce, tomato, and house honey mustard.	15
Steak Tenderloin... chimichurri, creamy horseradish, onion straws	21
Artisan Butcher Burger... white cheddar, bacon jam, arugula	16

Sharing Sides 12

Crispy Cauliflower... ponzu, sesame, cilantro, pickled red onion
Au Gratin Potatoes... roasted jalapeño, three cheese
Stuffed Portabella Mushroom... spinach, artichokes, bacon, parmesan, hollandaise
Truffle Mac & Cheese...
Brussels Sprouts... sherry, maple, sesame
Charred 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, or flown in jet-fresh daily. served with island mashed.

Select from one of our unique and flavorful presentations:

Wood Fire-Grilled

basil, lemon, butter sauce, charred pineapple salsa

Macadamia Crusted

crowned with a buttery macadamia nut crust, finished with charred pineapple salsa - add 4

Seafood Stuffing

shrimp and scallop stuffing with citrus cream sauce - add 8

Island Way

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

Clearwater

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

Seafood Specialties

Roasted Cedar Plank Salmon...	23
honey-rhum glaze, island mashed	
Sea Bass Scallop Crusted...	39
buttered ritz crackers, champagne mushroom sauce, island mashed	
Coconut Shrimp...	26
rolled in coconut, orange-ginger sauce, island mashed	
Lobster Tails...	single 27, twin tails 52, triple tails 75
fire roasted, island mashed	
Seared Bacon Wrapped Scallop Pasta...	36
served over linguine, citrus butter cream sauce	
Island Style Seafood Bowl...	34
salmon, shrimp & scallops, cooked in coconut milk, mild red curry spices, carrots, zucchini, bell pepper, basil stir fry, coconut rice	
Lobster & Shrimp Sauté...	39
lobster, shrimp, broccolini, red peppers, mushrooms, penne pasta in light sherry cream sauce - with shrimp only... 25	

Steaks mkt

Brushed with our seasoned steak butter & garnished with onion straws.
Served with island mashed or parmesan herbed fries

Filet Mignon...	1/3 pound -or- 1/2 pound
New York Strip...	3/4 pound
Bone-In Ribeye, Prime Cut...	1 to 2 pounds
Tomahawk Steak...	1 to 3 pounds

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

Steak Complements: Chimichurri or A-1 "Our Way" ■ Béarnaise - add 3

- You Can Surf -

Lobster Tail... fire roasted add 24

Other Land Specialties

1lb Duroc Pork Chop...	27
sous vide slow cooked, finished on charcoal pit fire, seasonal chutney, island mashed	
Stuffed Chicken...	24
charcoal-grilled, fontina cheese, prosciutto, mushrooms, champagne mushroom sauce	
Volcano Island Meatloaf...	19
tumbleweed onions, balsamic reduction drizzle, island mashed	

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 & Docksides Pickup!

Call: 727.461.6617
islandwaygrill.com

BAYSTAR

RESTAURANT GROUP

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