

SHARABLES

- BAJA FISH TACOS 9.50
two flour tortillas fresh fish, black beans, tomatoes, baja slaw, lettuce, pico de gallo
- BONELESS CHICKEN WINGS 10.5
crispy boneless chicken thighs. choice mild, hot, garlic scampi, sweet chili bbq. or bbq. sauce
- CHEESE BITES 9.5
fried wisconsin mozzarella cheese curds, marinara dip
- ISLAND GRILL'S FAMOUS WAM BAM SHRIMP 13.50
crispy landshark shrimp, wam bam sauce, scallions garnish
- CLAM STRIPS APPETIZER 10
Half pound of crispy clam strips served with tartar sauce or cocktail sauce
- COCONUT SHRIMP 14.50
4 jumbo coconut shrimp, sweet n sour dip
- CHICKEN FINGERS 8
lightly fried breaded chicken fingers served with choice of honey mustard or BBQ sauce
- ONION RINGS 6.95
crispy beer battered onions rings, marinara dip
- NEW** FRIED OYSTER BITES 10.50
Hand-breaded oysters deep fried and served with our bacon horseradish aioli.
- SWEET N SALTY WAFFLE FRIES 9
Large sweet potato waffle fries topped with caramel syrup and sprinkled with Mediterranean sea-salt
- GARLIC KNOTS 8.99
6 large buttery knots baked and served with a side of marinara
- FRIED CALAMARI RINGS 13.50
Crispy battered calamari rings deep fried and served with homemade marinara sauce

SOUPS

- SHRIMP & CORN CHOWDER
8oz 5 // 16oz 8.50 // 32oz 16
- LOBSTER BISQUE
8oz 6 // 16oz 9.50 // 32oz 16.50
- NEW ENGLAND CLAM CHOWDER
8oz 4 // 16oz 7 // 32oz 12

SALADS

- JAMAICAN ME CRAZY SALAD 16.50
grilled all-natural Jamaican Jerk seasoned chicken breast, garden salad, mango chunks, strawberries, black beans, caribbean mango dressing
- CRAB SALAD 20
jumbo lump crabmeat salad, lettuce, tomatoes, cucumbers, green peppers crispy tortilla shell
- WAM BAM SALAD 16.50
wam bam shrimp, garden salad, mandarin oranges, candied nuts, craisins scallions, caribbean mango vinaigrette dressing
- CHICKEN SALAD SALAD 12.99
Large garden salad in a tortilla bowl. Topped with fresh made chicken salad, topped with candied nuts and Craisins. Served with your choice of salad dressing
- BUILD YOUR OWN CAESAR
choice of protein, romaine lettuce, creamy caesar dressing, croutons parmesan cheese, includes garlic bread

Grilled Salmon Caesar 18 Grilled Shrimp Caesar 17
Grilled Chicken 13 Blacken Ahi Tuna (med rare) 18

QUESADILLAS

Add Sour cream .75 guacamole \$2.00

- CRAB QUESADILLA GRANDE 19
crabmeat, onions, tomatoes, blend of cheeses, pico de gallo
- QUESADILLA IN PARADISE 13.5
chopped bacon cheeseburger quesadilla, shredded lettuce, diced tomato four cheese blend, crispy tortilla shell
- BBQ. CHICKEN QUESADILLA 13
grilled chicken breast, four blend cheese, bbq. sauce, pico de gallo
- PHILLY QUESADILLA 13.5
chopped steak, sautéed onions, four cheese blend, pico-de-gallo
- CHEESE QUESADILLA 6.75

BEVERAGES

FOUNTAIN BEVERAGES

Pepsi, Diet Pepsi, Ginger Ale, Diet Mountain Dew, Sierra Mist, Birch Beer, Wild Cherry Pepsi, Lemonade, and fruit punch (free refills)

FRESH BREWED UNSWEETENED ICED TEA (FREE REFILLS)

LAVAZZA COFFEE ENDLESS CUP

FRIED SEAFOOD

Includes choice of salad fries and cole slaw

- CHICKEN TENDER BASKET 14.75
jumbo chicken tenders, bbq. sauce or honey mustard
- FRIED FLOUNDER 19
fresh flounder hand-breaded, choice of sauce
- LARGE FRIED SHRIMP 22.75
8 jumbo hand-breaded shrimp, cocktail sauce
- FRIED SCALLOPS 26
local day boat jersey scallops lightly breaded, choice of sauce
- FRIED COCONUT SHRIMP 26
6 jumbo hand dipped coconut shrimp, sweet n sour sauce
- FISH & CHIPS 19.75
landshark beer-battered, french fries, coleslaw
- CAPTAIN'S PLATTER 32.50
large sautéed crab cake, fried flounder, 4 fried jumbo shrimp, 4 fried Cape May day boat scallops

FROM THE GRILL

Includes choice of salad

- LAND & SEA 39.50
USDA choice filet mignon, sautéed crab cake, mini potatoes, sautéed vegetables
- GF** SINGLE SURF N TURF 44
USDA choice fillet mignon, boiled 4 oz cold water lobster tail, drawn butter, mini potatoes, sautéed vegetables twin tails 53
- GF** FILET MIGNON 31
8 oz USDA choice filet mignon, mini potatoes, sautéed mixed vegetables
- BABY BACK RIBS FULL RACK 26
Two pounds of our own smoked Baby Back Ribs with dry rub or our own BBQ sauce. Served with fries and slaw and choice of salad Half Rack 17
- HONEY GARLIC CHICKEN 17
grilled chicken with a honey garlic glaze on a bed of island rice and broccoli.
- GF** GRILLED CHICKEN WITH MANGO 19
bbq chicken breast, mangos, roasted corn & poblano peppers and Baja slaw

To all our dining guests.

*We are very concerned about food allergies.
however, please note that the following items
are prepared in this facility, but not limited to:
shrimp, shellfish, fish, gluten, meats
dairy, wheat, nuts, eggs, soy.*

KITCHEN SPECIALTIES

Includes choice of salad

GF CEDAR PLANK SALMON 28

spicy orange sauce, mini potatoes, sautéed vegetables

ISLAND DRUNKEN SHRIMP 23

pan-seared jumbo shrimp, golden rum butter, island grill rice with roasted corn. (no sides)

LEMON GARLIC SCALLOPS 29

pan-seared Cape May day boat scallops, lemon beurre blanc sauce with a hint of garlic, mini potatoes, sautéed vegetables (choice of salad)

BAJA FISH TACOS 19

four flour tortillas, fish, lettuce, tomatoes, black beans baja slaw pico de gallo

BLACK & WHITE AHI TUNA 24

pan-seared medium rare ahi tuna, black & white sesame seeds, japanese dressing, mini potatoes, and sautéed vegetables

FRESH SEAFOOD

Includes choice of salad

LOCAL ISLAND GRILL'S CRAB CAKE 1 / 19. 2 / 26.

one or two house-made sautéed crab cakes, mini potatoes, sautéed vegetables

GF SHRIMP & LOBSTER COMBO 29.50

broiled 4 oz cold water lobster tail, six jumbo shrimp, drawn butter, mini potatoes, sautéed vegetables

GF MAPLE PECAN SALMON 26

pecan crusted salmon, maple glaze, mini potatoes, sautéed vegetables

GF MINI COMBO 28

broiled jumbo shrimp, day boat scallops, flounder, lemon white wine butter, mini potatoes, sautéed vegetables

CRAB CAKE & LOBSTER COMBO 33

broiled 4oz cold water lobster tail, sautéed crab cake drawn butter sautéed mix vegetables, mini potato

SEAFOOD SUPREME 33.50

crabcake stuffed shrimp, cape may day boat scallops, flounder, mini potatoes, sautéed vegetables

ULTIMATE COMBO 58

(Big Enough for 2) twin 4 oz cold water lobster tails, four jumbo crab stuffed shrimp, 4 large day boat scallops, flounder, sautéed vegetables mini potatoes

GF CRAB IMPERIAL 26

broiled housemade creamy imperial, mini potatoes, sautéed vegetables

SANDWICHES

CRAB CAKE SANDWICH 17.50

One pan seared crab cake served on a gourmet bun with lettuce and tomato, crispy fries and slaw

MAHI REUBEN 17.50

pan seared mahi mahi, Baja slaw, Swiss cheese, thousand island dressing grilled marble rye bread, crispy fries

PHILLY CHEESE STEAK 11.75

classic philly steak, American cheese, torpedo roll crispy fries and slaw

JERSEY SHORE FLOUNDER REUBEN 17.50

crispy flounder, Baja slaw, Swiss cheese, thousand island dressing grilled marble rye bread, crispy fries

CRAB MELT 19.50

open face crab imperial, rye bread, tomatoes, Swiss cheese, fries & slaw

CHICKEN MELT 9.99

Open face with chicken salad on rye bread, tomatoes, Swiss cheese, fries & slaw

BANGIN' BURGERS

House Burger is served on a gourmet bun with lettuce, tomato, pickle and fries. includes two toppings: cheese, BBQ sauce, haystack onions, sautéed mushrooms, fried onions, or Bacon (add'l \$1)

DOUBLE BACON CHEESE BURGER 15.75

twin patties, choice of cheese, bacon, gourmet bun, fries

HOUSE BURGER 10.50

single patty, gourmet bun, fries includes two toppings

OC BURGER 12.75

single patty, swiss cheese, haystack onions, dijon aioli, gourmet bun, fries

COWBOY BURGER 15.50

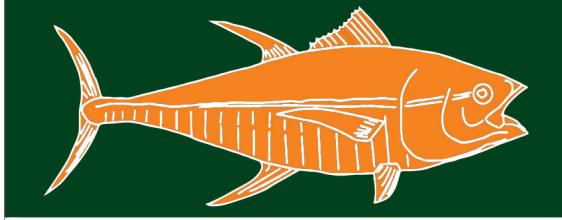
twin patties, haystack onions, cheddar cheese, bbq sauce, gourmet bun, fries

CALIFORNIA VEGGIE BURGER 10.50

veggie patty, lettuce, tomato, pickle, gourmet bun, fries, slaw



Island Grill



Restaurant

609-391-9616

*Serving Ocean City for
26 Seasons*

*All menu items subject to availability
Prices may change*

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