

Appetizers

LOCAL CALAMARI RINGS 16.99

Crispy calamari rings deep fried, homemade marinara sauce, garlic aioli

HOME-MADE JUMBO COCONUT SHRIMP 17

4 jumbo coconut shrimp, sweet n sour dip

CHEESE BITES 11.99

Fried Wisconsin mozzarella cheese curds, marinara sauce

ISLAND GRILL'S BIG DILL 11

Gourmet fried dill pickle spears with avocado ranch dipping sauce

NEW CLAM STRIPS 13

Half pound of crispy clam strips served with tartar sauce or cocktail sauce

LOCAL ISLAND GRILL'S FAMOUS WAM BAM SHRIMP 15

Crispy fried shrimp, wam bam sauce, scallions over spring mix

CHEESE STEAK EGG ROLLS 14

Fried egg rolls, filled with tender juicy Philly cheese steak and cheese, marinara sauce

CRISPY CHICKEN TENDERS 16

Four breaded and fried chicken tenders served with BBQ or Honey Mustard sauce

LOCAL ONION RINGS 10

Crispy onions rings with our house Marinara.

Soups

NEW ENGLAND CLAM CHOWDER

cup 5 bowl 7

SHRIMP & CORN CHOWDER

cup 6 bowl 8

LOBSTER BISQUE

cup 7 bowl 10

LOCAL SOUP SAMPLER 9

new england clam, shrimp & corn, and lobster bisque

Bangin' Burgers

**Includes Fries
Add toppings:**

**\$2 American / Swiss / Cheddar / Mozzarella Cheese,
haystack onions \$2, sautéed mushrooms
\$3 bacon, avocado slices,**

ISLAND BURGER (PLAIN) 11.50

Our famous angus burger topped with Lettuce, tomato, pickle, brioche bun.

LOCAL COWBOY BURGER 17.99

Twin patties, haystack onions, cheddar cheese, bbq sauce, brioche bun with LTP

DOUBLE BACON CHEESE BURGER 17.99

Twin patties, choice of cheese, bacon, brioche bun with LTP

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.**

Quesadillas

add sour cream \$1.50, Guacamole \$3, or Island rice \$3

NEW WAM BAM SHRIMP QUESADILLA 18

Beer battered fried shrimp, Wam Bam sauce, scallions, 4 blend cheese, served with fresh pico de Gallo

NEW JAMAICAN JERK MAHI QUESADILLA 19

Jerked Mahi, black beans, fresh pico, 4 cheese blend, served with a side of spicy mango dipping sauce

NEW BOARDWALK PRIME RIB QUESADILLA 20

Shaved prime rib, caramelized onions, 4 blend cheese, served with a side of pico and horseradish aioli

BBQ CHICKEN QUESADILLA 15

Grilled chicken, 4 blend cheese, bbq sauce, served with side of pico de gallo

Sandwiches

Includes fries

FAMOUS PRIME RIB CHEESE STEAK 21.99

Shaved prime rib and Cooper sharp cheese on a fresh baked roll. Add fried onions or mushrooms for additional \$2 each

HEN HOUSE SANDWICH 16

Crispy fried chicken, avocado ranch aioli, lettuce, tomato, pickle, brioche bun

JERSEY SHORE FLOUNDER REUBEN 19

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

WAM BAM SHRIMP PO BOY SANDWICH 19

Lightly fried shrimp, famous Wam Bam sauce, lettuce, tomato, on a fresh crispy roll

CRAB CAKE SANDWICH 25

Pan seared crab cake, lettuce, tomato, brioche bun

PIRATES MAHI SANDICH 19

Blacken Mahi, lettuce, tomato, Dijon aioli, brioche bun

LOCAL MAHI REUBEN 19

Pan seared Mahi Mahi, Baja slaw, Swiss cheese, thousand island dressing, grilled marble rye bread

SHIPYARD COD SANDWICH 19

Beer battered cod, beefsteak tomatoes, lettuce, creole remoulade, brioche bun

Personal Pizzas

No Substitutions or changes

NEW CLAMS CASINO PIZZA 15

Garlic butter, with parmesan cheese, bacon, oregano, peppers, chopped clams and a mozzarella blend

NEW BLACKEN SCALLOP PIZZA 18

Blacken sea scallops with red sauce, parmesan cheese, bacon and arugula

NEW MARYLAND CRAB PIZZA 22

Parmesan, garlic, ricotta cheese, basil with Old Bay, crushed red peppers, and mozzarella blend

NEW MEDITERRANEAN PIZZA 14

Pesto, artichoke hearts, sundry tomatoes, spinach, olives, goat cheese and mozzarella blend

Gourmet Salads

LOCAL WAM BAM SALAD 19

Fried Wam Bam shrimp, garden salad, mandarin oranges, candied nuts, Craisins, scallions, mango vinaigrette dressing in a tortilla shell

GF THE SEA WEDGE 19

6 large grilled shrimp, iceberg wedge, topped with goat cheese, tomatoes, red pickled onions, caribbean mango dressing, bacon

LOCAL JAMAICAN ME CRAZY SALAD 19

Grilled all-natural Jamaican Jerk seasoned chicken breast, garden salad, mango chunks, strawberries, black beans, caribbean mango dressing, served in a tortilla shell

BACKYARD B.L.T. SALAD 14

Crisp Romaine and ice burg mix, fresh grape tomatoes, applewood bacon, sliced avocado, garlic parmesan croutons, served with chunky blue cheese dressing

BUILD YOUR OWN CAESAR

Choice of protein, romaine lettuce, creamy caesar dressing, croutons parmesan cheese, includes garlic bread

• Plain \$10. Shrimp \$18. Chicken \$16. Salmon \$20

From The Grill

includes salad and one side unless otherwise noted

GF FILET MIGNON 42

8 oz USDA choice filet mignon

GF CEDAR PLANK SALMON 32

Baked salmon, charred cedar plank, Merlie's Magic

HONEY GARLIC CHICKEN 23

Grilled chicken, honey garlic glaze, bed of island rice, broccoli. (no sides)

GF SINGLE SURF N TURF 59

USDA choice filet mignon, broiled 4 oz cold water lobster tail, drawn butter. Double tails \$76

SEASONED TWIN GRILLED CHICKEN BREAST 25

Two all natural grilled chicken breasts, served with your choice of seasoning. (BBQ., blacken, cajun, lemon pepper, jerk Seasoning)

Fried Seafood

includes salad, crispy fries and slaw unless otherwise noted

LOCAL FRIED COCONUT SHRIMP 28

6 jumbo hand dipped fresh coconut shrimp, sweet n sour

FRIED FLOUNDER 26

Fresh hand-breaded flounder includes choice of sauce

LOCAL FRIED SHRIMP 25

8 Island Grill hand breaded large shrimp

ALASKAN COD BASKET 25

Lager battered fried Atlantic Cod. Includes fries and slaw. (no substitutions)

CHICKEN TENDER BASKET 19

Large chicken tenders, bbq. sauce or honey mustard (no salad, fries only)

LOCAL CAPTAIN'S PLATTER 42

Large sautéed crab cake, fried flounder, 4 fried jumbo shrimp, 4 fried local day boat scallops

FRIED SCALLOPS 38

Local day boat jersey scallops lightly breaded,

Fresh Seafood

includes salad and one side unless otherwise noted

GF OCEAN TRIO 49

Broiled 4oz lobster tail, six large shrimp & local sea scallops

GF SHRIMP & LOBSTER 37

6 broiled shrimp with a 4oz cold water lobster tail

CRAB CAKE & LOBSTER COMBO 47

Broiled 4oz cold water lobster tail, sautéed crab cake, drawn butter

ULTIMATE COMBO 84

Twin 4 oz cold water lobster tails, four jumbo stuffed shrimp with crab cake, large day boat scallops, chef's choice of fish (shareable)

GF MINI COMBO 38

Broiled jumbo shrimp, local day boat scallops, chef's choice of fish

GF BROILED CRAB IMPERIAL 45

Our homemade jumbo lump crab imperial

Kitchen Specialties

includes salad and one side unless otherwise noted

FAMOUS BAJA FISH TACOS 25

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

LOCAL ISLAND DRUNKEN SHRIMP 24

Pan-seared shrimp over a bed of island rice with roasted corn. topped with a golden butter rum sauce (no sides)

GF MAPLE PECAN SALMON 32

Pecan crusted Jail Island Salmon, maple glaze

GF LEMON GARLIC SCALLOPS 38

Pan-seared local day boat scallops, creamy, lemon beurre blanc sauce with a hint of garlic

ISLAND GRILL'S TWIN CRAB CAKES 42

Two house-made sautéed crab cakes. Single \$27

Special Diets

no sides or salad

GF CARNIVORE DOUBLE (NO BREAD) 14

Double Beef Patties, 4 strips bacon, aged cheddar cheese, redmond salt

GF TWIN CHICKENS 17

2 8oz. grilled chicken breast, 4 slices of bacon, add aged cheddar cheese \$2

GF SALMON & FILET SPECIAL 47

8 oz Grilled Jail Island Salmon, 8oz Filet Mignon

Add - Ons

ADD SHRIMP SKEWER (6 SHRIMP) 12

ADD LARGE CHICKEN BREAST 9

ADD CRAB CAKE 22

ADD 4 OZ COLD WATER LOBSTER TAIL 23

GF ADD SAUTÉED JUMBO LUMP CRABMEAT 28

APPLE SAUCE, COLE SLAW, OR ORANGES 2.00

ISLAND RICE OR MIXED VEGGIES 3

CRISPY FRENCH FRIES 3.85

GF HOME MADE GARLIC MASHED POTATO 2.75

GF BAKED POTATO 3

Side dishes: baked potato, crispy fries, mashed potatoes, apple sauce, cole slaw, Island rice, fire potatoes, Mandarin oranges