THE ISLAND GRILLE
TIERRA VERDE, FL

LUNCH ⚓ DINNER ⚓ LIVE MUSIC ⚓ BOAT DOCKS

2018 CERTIFICATE of EXCELLENCE tripadvisor

APPETIZERS

COCONUT SHRIMP
Fried golden brown, served with strawberry-horseradish dipping sauce 15

GROUPER CRAB CAKES
Served with bayou sauce and mango salsa 16

MUSSELS
Prince Edward Island mussels, coconut curry cream sauce, spinach, grilled Ciabatta bread 17

LOBSTER & CRAB STUFFED MUSHROOMS
House recipe, baked, melted Swiss cheese, lemon 16

CHICKEN WINGS
Served mild, medium, hot, blackened, honey bbq, calypso or with sesame tataki sauce
Ten wings 15 | Twenty wings 28
(Bleu cheese, ranch and celery additional)

SMOKED FISH SPREAD DUO *
In-House Smoked Salmon and Mahi Fish Spread served with carrots, celery, pickles, cucumber, club crackers 16

BONELESS CHICKEN BITES
Boneless tenders fried and tossed with either sesame tataki, buffalo, calypso or honey BBQ 14

OLD BAY SHRIMP
Shrimp steamed in a spicy beer broth. served with grilled Ciabatta Bread
1/2 LB 15 - 1LB 26

BRUSCHETTA
Grilled Ciabatta, tomato, basil, red onioin olive oil, shaved Parmesan, balsamic drizzle 13

GROUPER NUGGETS
Blackened, grilled or fried, tartar sauce 16

QUESO DIP
Fresh corn chip basket
Queso dip and salsa 10
add Guacamole 5

ISLAND SHRIMP
Lightly fried tossed in sweet and spicy island sauce or try Buffalo - Hot, Medium, Mild 15

CALAMARI
On a bed of Marinara, topped with spicy peppers, Parmesan cheese and balsamic glaze 16

SOUPS

LOBSTER BISQUE	Cup 7 or Bowl 10
BLACK BEAN SOUP	Cup 5 or Bowl 7.5
CLAM CHOWDER	Cup 6 or Bowl 8.5

SALADS

HOUSE SALAD
Spring mix, craisins, feta cheese, carrots, onions & citrus vinaigrette 11

CAESAR SALAD
Crisp romaine tossed with Caesar dressing, croutons and shredded parmesan cheese 12

SPINACH SALAD
Fresh baby spinach with pecans, bleu cheese crumbles and fresh fruit served with raspberry vinaigrette 13

CHOPPED SALAD
Applewood bacon, tomatoes, avocado, eggs, bleu cheese crumbles, balsamic vinaigrette dressing 14

GREEK SALAD
Feta cheese, garbanzo beans, tomatoes, beets, cucumbers, kalamata olives, onions, pepperoncini and homemade potato salad served with Italian dressing 15

SALAD ADD ONS:

Chicken*	6	Grouper Cake	8
Shrimp*	8	Ahi Tuna	10
Salmon*	8	Grouper*	10
Steak Tips*	8	Lobster Salad	14

*Grilled or Blackened

FEEDING Tampa Bay
WHEN YOU DINE WITH US, WE FEED ANOTHER

Sunday - Thursday - 11am - 10pm
Friday & Saturday - 11am - 11pm

SANDWICHES

Choice of: French Fries, Cole Slaw, Potato Salad or Edamame Salad - Make any sandwich into a wrap

GROUPER
Blackened, grilled or fried topped with lettuce, tomato and tartar sauce - MKT

FRENCH DIP
Shaved Ribeye, Monterey Jack cheese, au-jus 17

GROUPER REUBEN
Grilled grouper, toasted rye bread, thousand island dressing, Swiss cheese, sauerkraut - MKT

CUBAN SANDWICH
Pork, Ham, Swiss Cheese, pickles, mustard & mayo 16

SHRIMP BLT
Bacon, lettuce, tomato
Melted jack cheese
Bayou sauce 16

PO' BOY
Lightly breaded, fried, lettuce, tomato, bayou sauce, French bread
Oyster or shrimp 16 Grouper +4

ISLAND TACOS (3)
Mahi, shrimp or chicken, blackened or grilled wrapped in a soft tortilla, topped with Jack Cheddar cheese, lettuce, tomato, bayou sauce & mango salsa 17 Grouper +4

"THE ISLAND" CHEESEBURGER *
1/2 lb. Custom short rib & brisket blended Angus burger char-grilled topped with cheddar cheese, lettuce, tomato, onion, pickle, and aioli 16

CALYPSO CHICKEN
Blackened or grilled, Monterey Jack cheese, lettuce, mango salsa, Calypso BBQ sauce 17

LOBSTER SLIDERS
Fresh lobster salad served on Hawaiian sweet rolls MKT

CLUB WRAP
Ham and turkey with aioli, bacon, Swiss & cheddar cheese, lettuce and tomato 15

CHICKEN CAESAR WRAP
Grilled or blackened
Crisp romaine lettuce, Parmesan cheese with caesar dressing 15

ADD ON TOPPERS:
Sauteed Onions, Mushrooms
Applewood Bacon, Cheddar, Jack Cheddar, Swiss, Bleu Cheese Crumbles,

SEAFOOD BASKETS
Shrimp 19 | Grouper 22 | Oysters 23
Lightly Breaded and Fried,French Fries & Island Slaw
House made Tartar or Cocktail Sauce

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Tel: 727.767.0020
210 Madonna Blvd., Tierra Verde, Fl 33715

RAW BAR

FRESH OYSTERS
RAW, STEAMED OR FRIED
Half Dozen 13 / Dozen 24

RAW OYSTERS ON ICE
Caviar • Sushi • Inferno
Combo Of All 3
Half Dozen 16 / Dozen 28

CHAR-GRILLED OYSTERS
Garlic Butter & Parmesan
Chipotle Lime • Oysters Casino
Combo Of All 3
Half Dozen 16 / Dozen 28

OVEN BAKED OYSTERS
Parmesan Horseradish
Oysters Rockefeller
Cream Cheese & Crab
Combo Of All 3
Half Dozen 16 / Dozen 28

SHRIMP CEVICHE *
Citrus juice, cilantro, tomato,
onion, cucumber, corn chips 16

AHI TUNA *
Sesame seared, Tetaki sauce, rice noodles,
seaweed salad, ginger and wasabi
Half Portion 15 | Full Portion 25

SPICY TUNA BOWL *
Tuna poke, sesame quinoa, carrots,
cucumbers, wasabi, avocado, tataki sauce,
toasted sesame seeds, pickled ginger, spicy aioli 21

CHILLED SEAFOOD PLATTER *
6 Tail-on shrimp, 6 raw oysters, tuna poke,
cocktail sauce, horseradish, mignonette 29

PASTA & BOWLS
All pastas are made to order, topped with Parmesan cheese & served with a garlic bread stick

FETTUCCINI ALFREDO
Fettuccini in Alfredo sauce with broccoli and mushrooms 18
Add chicken 6 | shrimp, salmon or steak 8

CAJUN SHRIMP & CRAB PASTA
Cajun Alfredo sauce with mushrooms, spinach,
sun-dried tomatoes and tossed in cavatappi pasta 24

SEAFOOD FRA DIAVOLO
Shrimp, Mussles, Grouper tossed with Fettuccini,
mushrooms and spinach in a spicy marinara 27

LOBSTER MAC 'N' CHEESE
Cavatappi pasta, Mornay sauce, lobster meat,
Gruyere cheese, herb breadcrumbs and truffle oil - MKT

BAYOU BOWLS
MOJO PORK, CHICKEN OR SHRIMP 23
Yellow rice, black beans, Jack Cheddar Cheese,
lettuce, tomato, mango salsa & bayou sauce

Service charge may be added to parties of 6 or more.
Ask your server about Gluten Free options.
**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions.

SEAFOOD
All seafood served with a choice of 2 sides

GROUPER*
Lemon caper artichoke beurre blanc
or grilled, blackened, fried - MKT

SALMON*
Blackened Salmon filet
topped with mango salsa 25

MAHI MAHI
Tomato, Kalamata olive, Feta
or grilled, blackened, fried - MKT

BACON WRAPPED SCALLOPS
Skewered with BBQ Glaze - 32

SHRIMP YOUR WAY*
Grilled, blackened or fried 22
Make it Coconut Shrimp add 3

GROUPER CRAB CAKES
Topped with bayou sauce
and mango salsa 26

SEAFOOD TRIO
Coconut shrimp, scallops,
grouper crab cake,
yellow rice, chef's veg 34

SEAFOOD BOIL
Mussels, shrimp, mahi,
andouille sausage, red potatoes,
corn on the cob 32

ISLAND FAVORITES

ISLAND CHICKEN
Jerk BBQ sauce, Monterey jack cheese
topped with and mango salsa served with
black beans and yellow rice 21

CHICKEN PICCATA
Lemon caper artichoke beurre blanc,
garlic mashed potato & chef's vegetable 22

12oz. BONE-IN PORK CHOP
Char Grilled with bacon onion jam,
sweet potato mash & chef's vegetable 26

CHURRASCO STEAK
Flat iron beef with Chimichurri sauce
sweet potato mash & chef's vegetable 25

FILET MIGNON
8oz. Choice aged beef filet 34
Garlic mashed potatoes & broccoli,
Filet crusted with Blue Cheese +3

SURF YOUR TURF
Bacon wrapped Scallops 14
Tail on Shrimp 8
Grouper Crab Cake 8

YOU CATCH IT, WE COOK IT! *

Bring us your filleted catch and we will cook it and serve it family style $12.00 per 1/2 lb. (each order includes one side)

SIDES 5
SMALL HOUSE SALAD
SMALL CEASAR SALAD
GARLIC MASHED POTATOES
ROASTED HERB POTATOES
MASHED SWEET POTATOES
YELLOW RICE or BLACK BEANS
BROCCOLI or SEASONAL VEG
FRENCH FRIES or POTATO SALAD
COLE SLAW or EDAMAME SALAD
GARLIC BREAD STICKS

KID'S MENU
12 & under served with
french fries, cole slaw,
potato salad or edamame 8

CHEESEBURGER
CHICKEN BITES*
FRIED SHRIMP*
MAC N CHEESE
FRESH FISH*
CHEESE QUESADILLA

*Grilled or Fried

DESSERTS
KEY LIME PIE, GRAHAM CRACKER CRUST 8
COCONUT CREAM PIE 8.5
DRUNKEN BREAD PUDDING 9
CHOCOLATE BROWNIE SUNDAE 9.5

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