



Island Beach Bar & Restaurant

SOUTH HUTCHINSON ISLAND

STARTERS

PEEL N EAT SHRIMP 1/2 LB 14 | 1LB 23

Maryland style shrimp boiled in an old bay broth, served chilled or hot.

KOREAN CAULIFLOWER 11

Crispy cauliflower tossed in a Korean pepper sauce topped with fresh scallions.

SHRIMP SHUMAI 12

Pineapple steamed and sauteed dumplings drizzled with a soy glaze then topped with mango chutney and chile onion crisp.

BREADED CLAM STRIPS 12

Fried clam strips and banana peppers served with a key lime tartar dipping sauce.

COCONUT SHRIMP 13

Coconut breaded then fried shrimp drizzled with a pina colada sauce and served with a horseradish marmalade dipping sauce.

STEAMERS 13

1lb of fresh middle neck clams steamed in a white wine garlic sauce served with clarified butter.

BRUSSEL SPROUTS 13

Lightly fried and tossed in a garlic Parmesan aioli then topped with crispy bacon, shaved Parmesan cheese and balsamic reduction.

PEI MUSSELS 14

1lb of PEI Mussels sauteed in a spicy garlic and white wine butter sauce with spinach and bacon accompanied by crostini.

CONCH FRITTERS 14

Fried conch fritters served atop pineapple Caribbean slaw then drizzled with remoulade.

SMOKED FISH DIP 15

Mrs. Peters smoked fish dip topped with old bay served with carrot and celery sticks, pickled jalapenos, diced red onion and tomatoes, and captain's wafers.

NAKED BONE IN WINGS (10) 15

Choice of medium, hot, Korean, garlic parmesan, chipotle BBQ or honey mustard. Served with celery and choice of blue cheese or ranch.

TUNA NACHOS 18

Lightly fried wonton chips topped with marinated diced raw sushi grade tuna, diced avocado, seaweed salad and sesame seeds then drizzled with wasabi aioli and sriracha.

RAW OYSTERS 1/2 DOZEN MP | 1 DOZEN MP

Fresh shucked oysters served with cocktail sauce, mignonette, horseradish and crackers. (ask server for selections)

SOUPS

SOUP OF THE DAY Cup 5 | Bowl 8



LIVE Love BEACH

SALADS

Unless noted dressings are served on the side.

WEDGE 12

An iceberg lettuce wedge topped with bleu cheese crumbles, bacon bits and diced tomatoes with blue cheese dressing and balsamic drizzle.

CHICKEN CAESAR 18

Grilled chicken breast atop chopped romaine, parmesan cheese, garlic croutons and Caesar dressing.

SHRIMP COBB 20

Chilled shrimp atop mixed greens, avocado, diced tomato, diced red onion, bacon bits, hard-boiled egg, bleu cheese crumbles and choice of dressing.

BEACH BAR HOUSE 23

Lightly blackened salmon served atop mixed greens with candied pecans, pears, dried cranberries, crumbled goat cheese and vanilla bean vinaigrette.

SUNRISE SALAD 24

Almond crusted mahi served atop mixed greens with fresh strawberries and blueberries, red onion, cucumber, crumbled goat cheese and choice of dressing.

PIZZA

All our pizzas are available with a gluten friendly cauliflower crust. Add 3

BUILD YOU OWN PIZZA 13

Our hand tossed pie topped with mozzarella cheese & a red sauce.

Toppings add 1.50 each

Extra cheese, roasted red peppers, sautéed onions, portobello mushrooms, back olives, bacon, pepperoni, sausage

MARGHERITA 16

Our hand tossed pie topped with fresh sliced vine ripe tomatoes, basil & fresh mozzarella cheese with a garlic infused olive oil.

MUSHROOM TRUFFLE 17

Our hand tossed pie topped with a garlic, e.v.o.o, mozzarella, goat cheese, portobello mushrooms, fresh arugula and white truffle oil.

LOBSTER AND SHRIMP 18

Our hand tossed pie topped with a lobster cream sauce, mozzarella, smoked gouda, shrimp, caramelized onions and fresh basil.



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* 20% gratuity will be added to parties of 6 or more before discounts. The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

ENTREES

Substitute gluten free pasta for \$2

CHICKEN PICATTA 23

A jumbo chicken breast, lightly dusted and sauteed to perfection in a lemon white wine caper sauce, served over pasta. Served with crostini.

CARIBBEAN JERK CHICKEN 23

Grilled chicken breast marinated with jerk seasoning topped with a mango chutney sauce, served with black beans, rice and fried plantains.

FLORIBBEAN POKE 23

Diced marinated raw sushi grade tuna, sesame seeds, diced avocado, cucumber, mandarin oranges and fried tostone over jasmine rice, drizzled with poke sauce and cucumber wasabi aioli.

SHRIMP SCAMPI 24

Jumbo shrimp sauteed in a garlic white wine butter sauce served over angel hair. Served with crostini.

SHRIMP N GRITS 24

Fried cheddar cheese grit cakes topped with jumbo shrimp in a creole sauce, andouille sausage, peppers and onions. Served with cornbread.

JAMBALAYA 26

Jumbo shrimp, chicken and andouille sausage in Creole herbs and spices folded in Cajun style rice. Served with cornbread.

SOFT SHELL CRAB 26

Two soft shell tempura battered whole crab served with old bay french fries, coleslaw and remoulade.

CEDAR PLANK SALMON 27

Fresh Atlantic salmon grilled on a cedar plank and topped with a pear maple glaze. Served with any two standard side items.

SKIRT STEAK 29

Tender cut skirt steak, char-grilled to your liking, topped with a chimichurri sauce and served with black beans, rice and fried plantains.

SCALLOPS 28

Pan seared diver scallops wrapped in bacon over jasmine rice topped with a Floribbean plantain relish then drizzled with a smokey citrus glaze.

BABY BACK RIBS 28

Full rack of tender pork ribs in a citrus chipotle BBQ sauce served with french fries and coleslaw.

MAHI MP

Prepared grilled, Creole style, blackened, fried or Picatta style with a lemon white wine caper sauce. Served with any two standard side items.

TACO PLATTERS

Substitute soft corn tortillas for 1

SHRIMP 15

Two soft flour tortillas filled with lightly blackened shrimp tossed in our signature bang sauce over cabbage then topped with pineapple jicama slaw. Served with black beans and rice.

MAHI 16

Two soft flour tortillas filled with fresh Mahi Mahi, served fried blackened or grilled over cabbage topped with pico de gallo and a chipotle aioli. Served with black beans and rice.

STANDARD SIDE ITEMS

FRENCH FRIES BASKET 6

POTATO SALAD 4

COLE SLAW 4

CHEFS VEG 4

CUCUMBER SALAD 4

BLACK BEANS AND RICE 4

MASHED POTATOES 4

FRIED PLANTAINS 4

PREMIUM SIDE ITEMS

HOUSE SALAD 6

CAESAR SALAD 6

SWEET POTATO FRIES BASKET 8

PARM TRUFFLE FRIES BASKET 8

BEACH BAR SPECIALS

Substitute with gluten free bun add 3

TURKEY CLUB 15

Double decker roasted turkey, lettuce, tomato, bacon and mayo on toasted white bread. Served with one standard side.

CUBAN 15

Cuban style pork, ham, Swiss cheese, pickles and yellow mustard on Cuban bread pressed hot.

TUSCAN PANINI 15

Roasted turkey, Swiss cheese, roasted red peppers, arugula, pesto mayo on Italian white bread pressed hot.

PHILLY CHEESESTEAK 15

Shaved ribeye topped with sauteed onions, mushrooms and provolone cheese on a hoagie roll with choice of one side.

ITALIAN PANINI 15

Sliced ham, pepperoni and provolone cheese with lettuce, tomato, red onion, banana pepper and Italian dressing on a hoagie roll pressed hot.

ISLAND CHICKEN SANDWICH 16

A chicken breast fried, blackened or grilled, topped with pepper jack cheese, bacon, pineapple jicama slaw and sweet Thai chili aioli served on a coconut pineapple ciabatta. Served with one standard side.

SOFT SHELL CRAB SANDWICH 17

Tempura battered whole crab served with lettuce, tomato, onion and remoulade with choice of side.

MAHI REUBEN 17

Fresh mahi blackened grilled or fried topped with lettuce, tomato, red onion and lemon garlic aioli on a brioche bun served with one standard side.

MAHI SANDWICH 17

Blackened, grilled or panko breaded and deep-fried filet topped with lettuce, tomato, onion and lemon garlic aioli on a brioche roll. Served with one standard side.

BASKETS

CHICKEN TENDER BASKET 14

Hand breaded fried tenders served with french fries, coleslaw and honey mustard.

COCONUT SHRIMP BASKET 16

Coconut battered fried shrimp served with sweet potato fries, coleslaw and sweet Thai chili sauce.

FISH AND CHIPS 17

Beer battered cod fish served with french fries, coleslaw and artar sauce.

SCALLOP 18

Hand breaded fried sea scallops served with french fries, coleslaw and tartar sauce.

SMASH BURGERS

*Served fully cooked.

Choice of 1 side

Add Cheese \$2 - Cheddar, Swiss, Pepper Jack or American

Substitute udi's gf bun \$3

BEACH BURGER 12

Two 1/4lb beef patties topped with lettuce, tomato, onion and pickles on a toasted bun.

VERO BEACH BURGER 15

Two 1/4lb beef patties topped with brie cheese, truffle aioli, grilled onions and arugula on a toasted bun

STEAKHOUSE BURGER 16

Two 1/4lb beef patties topped with a citrus chipotle BBQ sauce, bacon, mushrooms and Swiss cheese on a toasted bun.

SPLIT MEAL UPCHARGE \$6
INCLUDES ONE SIDE
CORKAGE FEE \$20 PER BOTTLE
CAKE CUTTING FEE - \$15

MP(Market Price)