Island Beach Bar & Restaurant

SOUTH HUTCHINSON ISLAND



STARTERS

KOREAN CAULIFLOWER $11.99
Crispy cauliflower tossed in a Korean pepper sauce topped with fresh scallions and sesame seeds.

FRIED PICKLES $11.99
Hand breaded and fried pickle chips served with a Cajun ranch.

STREET CORN QUESO $12.99
Mexican cheese blend, roasted corn, diced tomatoes, Tajín, chorizo and cilantro served with tortilla chips.

BRUSSEL SPROUTS $12.99
Lightly fried and tossed in a garlic Parmesan aioli then topped with crispy bacon, shaved Parmesan cheese and balsamic reduction.

BANG SHRIMP $14.99
Crispy shrimp tossed in a Thai Chili sauce, sesame seeds and wasabi aioli.

PEEL N EAT SHRIMP 1/2 LB $13.99 | 1LB $22.99
Maryland style shrimp boiled in an old bay broth, served chilled or hot. Served with cocktail sauce or drawn butter.

CONCH FRITTERS $14.99
Fried conch fritters served atop pineapple Caribbean slaw then drizzled with remoulade.

BREADED OR NAKED BONE IN WINGS (10) $15.99
Choice of medium, hot, Korean, garlic parmesan, Jack Daniels BBQ or honey mustard. Served with celery and choice of blue cheese or ranch.

SMOKED FISH DIP $15.99
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.

FRIED CALAMARI $16.99
Hand battered and fried calamari and banana peppers. Served with marinara.

TUNA NACHOS $17.99
Lightly fried wonton chips topped with marinated diced raw sushi grade tuna, diced avocado, seaweed salad, edamame, and sesame seeds then drizzled with wasabi aioli and sriracha.

RAW OYSTERS 1/2 DOZEN $15.99 | 1 DOZEN $29.99
Fresh shucked oysters served with cocktail sauce, mignonette, horseradish and crackers. (ask server for selections)

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

CUSTOMER NOTICE
We offer both a card and cash price for all goods & services.

***HOSPITALITY INCLUDED** - Each member of the service team is paid an hourly wage plus commission, reflected as a 18% service charge on the bill. The service team receives 100% of this commission. The Bistro includes the opportunity for our guests to provide additional gratuity.

All of our team members are offered health benefits including dental, vision and life insurance. In addition we offer 529 and IRA for hourly and management positions. Should you have any further questions, our management would be happy to explain in further detail.

SOUPS

SOUP OF THE DAY Cup $5.99 | Bowl $8.99

SALADS

Unless noted dressings are served on the side.

Protein Add Ons:
Chicken $6 / Shrimp $7 / Steak $8 / Mahi $8

GARDEN SALAD $10.99
Mixed greens, shredded Cheddar cheese, diced tomato, onion and cucumber, croutons. Choice of dressing.

CAESAR $11.99
Chopped romaine, parmesan cheese, garlic croutons and Caesar dressing.

WEDGE $12.99
An iceberg lettuce wedge topped with bleu cheese crumbles, bacon bits and diced tomatoes with blue cheese dressing and balsamic drizzle.

COBB SALAD $12.99
Mixed greens, avocado, diced tomato, diced red onion, bacon bits, hard-boiled egg, bleu cheese crumbles and choice of dressing.

BEACH BAR HOUSE $12.99
Mixed greens with candied pecans, pears, dried cranberries, crumbled goat cheese and vanilla bean vinaigrette.

ARTISAN FLATBREADS

All Flatbreads are available with a gluten friendly cauliflower crust. Add $3

BUILD YOU OWN FLATBREAD $11.99
Crispy flatbread topped with mozzarella cheese and a red sauce.
Toppings add 1.50 each
Extra cheese, roasted red peppers, sautéed onions, portobello mushrooms, black olives, bacon, pepperoni, sausage

MARGHERITA $13.99
Crispy flatbread topped with fresh diced vine ripe tomatoes, basil and fresh mozzarella cheese with garlic infused olive oil.

ANGRY HAWAIIAN $14.99
Crispy flatbread topped with mozzarella cheese, bacon, pineapple jicama slaw and jalapeno.

LOBSTER AND SHRIMP $16.99
Crispy flatbread topped with a lobster cream sauce, mozzarella, smoked gouda, shrimp, caramelized onions and fresh basil.

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.

BOILS

***All boils are 1 pound served in either a garlic, white wine, lemon butter sauce or spicy Cajun style with roasted potatoes, corn on the cob, andouille sausage and crostini.**

MIDDLENECK CLAMS $19.99

PEI MUSSELS $21.99

GULF SHRIMP $25.99

SNOW CRAB $37.99

*MIXED SEAFOOD $28.99
***Mixed Seafood is 1/4lb of each.**

ENTREES
Substitute gluten free pasta for $2

ISLAND ALFREDO $22.99
CHICKEN OR SHRIMP
Fettuccine pasta tossed in our creamy Alfredo sauce finished with parmesan cheese and a crostini.

CARIBBEAN JERK CHICKEN $23.99
Grilled chicken breast marinated with jerk seasoning topped with a mango chutney sauce, served with black beans, rice and fried plantains.

JAMBALAYA $26.99
Jumbo shrimp, chicken and andouille sausage in Creole herbs and spices folded in Cajun style rice. Served with cornbread.

CEDAR PLANK SALMON $28.99
Fresh Atlantic salmon grilled on a cedar plank and topped with a pear maple glaze. Served with any two standard side items.

GROUPER $31.99
Served grilled, blackened or fried topped with a Key lime garlic compound butter served with any two standard sides.

TACO PLATTERS
Substitute soft corn tortillas for $1

SHRIMP TACOS $15.99
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 TACOS $16.99
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.

STEAK TACOS $16.99
Two soft flour tortillas filled with marinated steak, cilantro cabbage, tomato, diced avocado and cotija cheese drizzled with a jalapeno cilantro aioli. Served with black beans and rice.

BOWLS

Protein Add Ons:
Chicken $6 / Shrimp $7 / Steak $8 / Mahi $8 / Sushi Grade Tuna $8

SOUTHWEST BOWL $9.99
White rice, diced avocado, black bean corn salsa, tomato, fresh jalapeno, and shredded Mexican cheese blend topped with a jalapeno cilantro aioli, crispy tortilla strips and fresh cilantro.

ISLAND BEACH BOWL $12.99
Chopped romaine lettuce, white rice, shredded carrots, diced tomato, cucumbers, sesame seeds, edamame and seaweed salad drizzled with a wasabi aioli.

STIR-FRY BOWL $10.99
White rice, broccoli, bell pepper, onions, carrots and edamame in a Teriyaki sauce.

BEACH BAR SPECIALS
Substitute with gluten free bun add $3

ITALIAN PANINI $14.99
Sliced ham, pepperoni and provolone cheese with lettuce, tomato, red onion, banana pepper and Italian dressing on a hoagie roll pressed hot. Choice of one standard side.

PHILLY CHEESESTEAK $15.99
Shaved ribeye topped with sauteed onions, mushrooms and provolone cheese on a hoagie roll. Choice of one standard side.

CUBAN $15.99
Cuban style pork, ham, Swiss cheese, pickles and yellow mustard on Cuban bread pressed hot. Choice of one standard side.

TURKEY CLUB $16.99
Double decker roasted turkey, lettuce, tomato, bacon and mayo on toasted white bread. Choice of one standard side.

ISLAND CHICKEN SANDWICH $16.99
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.
Choice of one standard side.

MAHI SANDWICH $17.99
Choice of lightly blackened, grilled or fried mahi, lettuce, tomato, onion and tartar sauce on a toasted bun. Choice of one standard side.

CRAB CAKE SANDWICH $17.99
Maryland style crab cake, lettuce, tomato, onion and house remoulade on a toasted bun. Choice of one standard side.

MAHI RACHEL $18.99
Lightly blackened mahi, coleslaw, Swiss cheese and thousand island on toasted rye bread. Choice of one standard side.

BASKETS

CLAM STRIP $14.99
Hand breaded and fried Ipswich clams served with French fries, coleslaw, banana peppers and tartar sauce.

CHICKEN TENDER BASKET $15.99
Hand breaded fried tenders served with french fries, coleslaw and honey mustard.

FRIED SHRIMP BASKET $16.99
Lightly battered fried shrimp served with French fries, coleslaw and cocktail sauce.

FISH AND CHIPS BASKET $16.99
Beer battered cod fish served with french fries, coleslaw and tartar sauce.

BABY BACK RIB BASKET $17.99
1/2 rack of individual ribs in our Jack Daniels BBQ sauce served with French fries and coleslaw.

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 $13.99
Two 1/4lb beef patties topped with lettuce, tomato, onion and pickles on a toasted bun.

VERO BEACH BURGER $16.99
Two1/4lb beef patties topped with brie cheese, truffle aioli, grilled onions and arugula on a toasted bun

STEAKHOUSE BURGER $17.99
Two 1/4lb beef patties topped with a Jack Daniels sauce, bacon, mushrooms and Swiss cheese on a toasted bun.

ISLAND BURGER $17.99
Two 1/4lb beef patties topped with pepper-jack cheese, bacon, pineapple Jicama slaw and sweet Thai chili aioli on a toasted bun.

STANDARD SIDE ITEMS

- FRENCH FRIES BASKET 6
- POTATO SALAD 4
- COLE SLAW 4
- CUCUMBER SALAD 4
- BLACK BEANS AND RICE 4
- FRIED PLANTAINS 4
- CHILLED STREET CORN 4
- BROCCOLI 4

***SODA REFILLS $1**

PREMIUM SIDE ITEMS

- BEACH BAR HOUSE SALAD 6
- GARDEN SALAD 6
- CAESAR SALAD 6
- SWEET POTATO FRIES BASKET 8
- ONION RINGS 8

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