



Starters

* Southern Fried Green Tomatoes	9
Layered with a creamy pimento cheese sauce and our famous bacon jam.	
Voodoo Shrimp.....	12
Flash fried and served with a cajun sweet chili sauce.	
Fried Calamari	8
Flash fried and served with marinara and house aioli.	
* PEI Mussels.....	14
Sautéed in the style of your choice: Drunken, Island curry, or Garlic parmesan.	
Served with toast points.	
* Pork Belly Bites GF	10
Braised, flash fried, and tossed in a sweet smokey sauce.	
Shrimp Cocktail GF	12
Key West Pinks served chilled with our house made cocktail sauce.	
Loaded Fries - Sweet Potato or Steak Fries GF	8
Topped with applewood smoked bacon, cheddar and parmesan cheese, and house aioli.	
Gulfcoast Sampler	(Market Price)
Chef's choice of three delicious appetizers - ask your server for details.	
* Key West Conch Fritters	8
Fresh Conch mixed with a medley of spices and vegetables.	
Served with our house aioli.	
* Cornbread & Biscuit Basket	4
Cheddar jalapeno cornbread and buttermilk biscuits with honey butter – a house specialty.	
Peninsula Wings GF	8
With blackened parmesan.	

GF Indicates Gluten Free

* Indicates an Isabelle's Signature Dish

Some substitutions may result in an upcharge.

Ask your server if you have any questions.



Salads & Soups

(Add-ons: Chicken - 6, Salmon - 8, Shrimp - 8, Scallops - 16, Steak - 12)

Grilled Romaine Salad GF 1/2 - 4.50, Full - 8
With bacon, candied nuts, raisins, parmesan cheese, and balsamic glaze.

Classic Caesar Salad..... 1/2 - 4.50, Full - 8

Spring Mix Salad GF..... 1/2 - 4.50, Full - 8
With grape tomatoes, bell peppers, parmesan cheese, and house vinaigrette.

Fresh Tomato Salad GF 6
With cucumber, tomato, and oil & vinegar.

* Lobster Bisque 7
With sherry accents

French Onion Soup 7
With melted mozzarella on ciabatta toast point

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness



Entrees

- * Low Country Shrimp & Grits17
Shrimp, andouille sausage, tomatoes, shallots and garlic sautéed in a light sherry cream sauce. Served over a cheesy grit cake.
- * Key West Linguini..... 18
Succulent shrimp, grape tomatoes in a sherry-infused lobster cream sauce.
- * Jumbo Diver Scallops 26
Pan seared, with creamy lobster sauce and choice of 2 sides.
- * Crab Cake Dinner 20
Jumbo lump crab mixed with our house seasoning, drizzled with a house aioli.
Served with choice of 2 sides.
- Fresh Catch of the Day..... (Market Price)
Pan seared and finished in the oven. Served with choice of 2 sides,
and choice of the following sauces: Étouffée, Citrus cream, Spicy tomato
- Creole Chicken Jambalaya GF 16
Chicken, andouille sausage, and a medley of vegetables together with cajun seasoned rice.
- Filet Mignon 8oz. GF 27
Traditional cut, chargrilled to temperature, topped with bleu cheese compound butter.
Served with choice of 2 sides.
- * Braised Short Ribs GF 22
Cider braised for 6 hours. Served with choice of 2 sides.
- * Center Cut Pork Chop 15oz. GF 19
Grilled with apple bourbon chutney. Served with choice of 2 sides.
- Rib Eye 16oz. 35
Marinated and chargrilled to temperature. Finished with a peppercorn demi-glace.
Served with Tabasco fried onions and choice of 2 sides.
- Grilled Veggie Platter GF15
Grilled seasonal vegetables with fresh corn salsa and roasted rice.
Add ons: Chicken - 6, Salmon - 8, Shrimp - 8, Scallops - 16, Steak - 12



Finger Fare

Served with Sweet Potato Fries or Steak Fries

- * The Grand Peninsula Burger 14
Served on a toasted ciabatta with bbq aioli, bacon, Tabasco fried onions, melted smoked gouda, lettuce and tomato.
- Bacon Jam Burger 14
8 oz. patty topped with our sweet & smokey bacon jam, melted cheddar cheese, lettuce, tomato, on ciabatta bun.
- Pulled Pork Sliders 12
Served with house slaw and bread & butter pickles.
- Fresh Fish Sandwich of the Day..... (Market Price)
Grilled, blackened, or fried, with cheddar cheese, lettuce, tomato, onion, and house aioli, on a ciabatta bun.
- Portobello Mushroom Burger..... 13
Grilled portobello mushroom, roasted peppers, onions, goat cheese & balsamic reduction.
- Grilled Chicken Breast Sandwich..... 13
With fried green tomato and pimento cheese sauce.

Sides - 4

- Mashed Potatoes & Gravy GF
- Mashed Sweet Potatoes GF
- Steak Fries GF
- Sweet Potato Fries GF
- Smoked Gouda Grit Cakes & Gravy GF
- Tomatoes & Cucumbers GF
- Mac & Cheese
- Island Rice GF
- Seasonal Vegetables GF
- Salad as a side add \$2.00



Isabelle's Desserts

Lemon Ricotta Doughnuts.....	7
with Cream Cheese Whipped Cream.	
Crème Brûlée GF	7
Darrell's Bread Pudding.....	6
with Coquito Rum Sauce.	
Chocolate Trifle	7
with Wild Berry Coulis.	
Cheesecake.....	7
The Four Indulgences	10
Chef's daily selection of 4 desserts - ask your server for details.	
"Tin Roof" Sundae	6
Two scoops of French Vanilla Ice Cream drizzled with chocolate sauce and topped with peanuts & whipped cream.	
Key Lime Pie	7
Patty's famous recipe	
Coffee (regular or decaf) or tea	2
Irish Coffee	8
Casablanca.....	9
Van Gogh Dutch Chocolate Vodka & Rum Chata in a chocolate drizzled martini glass.	
Timbaktu.....	9
Baileys, Kahlua, Absolute Vodka, Raspberry Schnapps & cream.	
Cappuccino & Espresso Martini.....	10