

—Starters—

*Southern Fried Green Tomatoes 9

Layered with a creamy Pimento Cheese Sauce
& our famous Bacon Jam

Voodoo Shrimp 12

Flash fried and served with a Cajun Sweet Chili Sauce

*GF Pork Belly Bites 10

Braised, Flash fried & tossed in a sweet & smokey sauce

Fried Calamari 8

Flash fried & served with Marinara and House Aioli

Key West Conch Fritters 8

Fresh Conch with a medley of spices & vegetables
Served with our House Aioli

*Cornbread & Biscuits Basket 4

Cheddar/Jalapeno cornbread and buttermilk biscuits
with our Honey butter. - A house specialty

Gulf Coast Sampler (Market Price)

Chefs choice of three delicious appetizers
ask your server for details

*Sautéed Mussels 14

PEI - Drunken, Island Curry or Garlic Parmesan
served with toast points

GF Loaded Fries 8

Sweet Potato or Steak Fries

Topped with Applewood Smoked Bacon,
Cheddar, Parmesan and also our House Aioli

*GF Peninsula Wings 8

With blackened Parmesan and Garlic

GF Shrimp Cocktail 12

* - Indicates an Isabelle's Signature Dish

GF Indicates Gluten Free

Some dishes may be prepared Gluten free, ask your server

—Finger Fare—

*The Grand Peninsula Burger 14

Served on toasted Ciabatta with BBQ Aioli, Bacon,
Tabasco Fried Onions, Smoked Gouda, Lettuce & Tomato

*Bacon Jam Burger 14

8oz. patty topped with our sweet & smokey
Bacon Jam, Melted Cheddar Cheese, Lettuce
and Tomato on a Ciabatta Bun

Pulled Pork Sliders 12

Served with House Slaw and
Bread & Butter Pickles

Fresh Fish Sandwich of the Day (MP)

Grilled, Blackened or Fried - with Cheddar Cheese,
Lettuce, Tomato, Onion & House Aioli on a Ciabatta Bun

Portobello Mushroom Burger 13

Gilled Portobello Mushroom, Red Peppers, Onions,
Goat Cheese & Balsamic reduction on a Ciabatta Bun

Grilled Chicken Breast Sandwich 13

with Fried Green Tomato and Pimento Cheese Sauce

—Soups & Salads—

*Lobster Bisque 7

With Sherry Accents

French Onion Soup 7

with melted Mozzarella and Ciabatta toast points

GF Grilled Romaine ½ 4.50-Full 8

Classic Cesar ½ 4.50-Full 8

GF Spring Mix ½ 4.50-Full 8

with Grape Tomatoes, Bell Peppers,
Parmesan Cheese and house vinaigrette

GF Fresh Tomato Salad 6

with Cucumber, Tomato and oil & vinegar

— Salad add ons —

Chicken 6, Salmon 8, Shrimp 8, Scallops 16, Steak 12

—Entrees—

*Low Country Shrimp & Grits 17

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 with Grape Tomatoes in a
Sherry Infused Lobster Cream Sauce

*Jumbo Diver Scallops 26

Pan Seared with Creamy Lobster Sauce
and choice of two sides

*Crab Cake Dinner 20

Jumbo Lump Crab mixed with House Seasoning,
drizzled with House Aioli and choice of two sides

Fresh Catch of the Day (Market Price)

Pan seared and oven finished -choice of Sauces
Étouffée, Citrus Cream or Spicy Tomato

Rib Eye 16oz 35

Marinated & Chargrilled to temperature with a
Peppercorn Demi-glace, Tabasco Fried Onions
and choice of two sides

GF Filet Mignon 8oz 20

Traditional cut, Chargrilled to temperature, topped with
Blue Cheese Compound Butter & two sides

*GF Braised Short Ribs 22

Cider Braised for 6 Hours, with choice of two sides

*GF Center Cut Pork Chop 19

Grilled with Apple Bourbon Chutney,
served with choice of two sides

Creole Chicken Jambalaya 16

Chicken Andouille Sausage and a medley of vegetables
together with Cajun Seasoned Rice

GF Grilled Veggie Platter 15

Seasonal vegetables, Fresh Corn Salsa & Roasted Rice

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

—Sides—

Sweet or Russet Potatoes Mashed or as Fries
Seasonal Vegetables, Carolina Rice, Macaroni & Cheese
Extra Sides \$4 -1 & - split plate fee is \$5