



ISABELLE'S NEW SOUTHERN CUISINE

THE HISTORIC PENINSULA INN & SPA


—STARTERS—

SOUTHERN FRIED GREEN TOMATOES	9
LAYERED WITH A CREAMY PIMENTO CHEESE SAUCE SERVED WITH OUR FAMOUS SWEET ONION MARMALADE	
KEY WEST CONCH FRITTERS	8
FRESH CONCH MIXED WITH A MEDLEY OF SPICES AND VEGETABLES SERVED WITH OUR ZESTY REMOULADE	
FRIED CALAMARI	8
LIGHTLY BREADED AND FRIED TO PERFECTION SERVED WITH SPICY MARINARA AND REMOULADE	
DRUNKEN MUSSELS	13
BATHED IN WHITE WINE, GARLIC, SHALLOTS, CREAM & HERBS	
CRAB CAKE PUFFS	10
CRISPY DEEP FRIED WONTONS FILLED WITH OUR HOMEMADE CRAB MIXTURE, SERVED WITH GARLIC SWEET CHILI SAUCE	
ISABELLE'S CORNBREAD & BISCUITS BASKET	4
CHEDDAR/JALAPENO CORNBREAD AND BUTTERMILK BISCUITS HONEY BUTTER FOR SPREADIN'. A HOUSE SPECIALTY!	

—SALADS & SOUPS—

SALAD ADD ONS - CHICKEN \$5 SHRIMP \$6 SALMON \$7

GRILLED ROMAINE	8
CANDIED PECANS, SHAVED RED ONION, BACON, GRAPE TOMATOES, PARMESAN, TOPPED WITH OUR HOUSE VINAIGRETTE	
BABY SPINACH SALAD	4 / 8
BLUE CHEESE CRUMBLES, CRAISINS, CANDIED PECANS, TOSSED IN OUR HOUSE VINAIGRETTE	
CLASSIC CAESAR	4 / 8
ROMAINE, PARMESAN, CROUTONS, TOSSED IN OUR HOMEMADE DRESSING	
MIXED GREENS SALAD	4 / 8
GRAPE TOMATOES, CUCUMBER, RED ONION, CROUTONS	
SIX TABLES LOBSTER BISQUE w/ SHERRY ACCENTS	7
SOUP OF THE MOMENT	(ASK YOUR SERVER)





—ENTRÉES—

ENTRÉES SERVED WITH CHOICE OF TWO SIDES.

(EXCLUDING SHRIMP & GRITS, JAMBALAYA, KEY WEST LINGUINI, PENINSULA BURGER)

JUMBO NEW ENGLAND SCALLOPS	23
PAN SEARED TO PERFECTION, FINISHED WITH A CLASSIC BEURRE BLANC	
CRAB CAKE DINNER	19
BACKFIN BLUE LUMP CRAB MIXED WITH OUR HOUSE SEASONING DRIZZLED WITH A ZESTY REMOULADE	
FRESH FISH ÉTOUFFÉE	(MARKET PRICE)
FISH OF THE DAY PAN SEARED, TOPPED WITH A SHRIMP & CRAB LOUISIANA ÉTOUFFÉE	
LOW COUNTRY SHRIMP & GRITS	17
SHRIMP, SAUSAGE, TOMATOES, SHALLOTS AND GARLIC SAUTÉED IN A LIGHT SHERRY CREAM SAUCE, SERVED OVER SMOKED GOUDA CRIT CAKES	
KEY WEST LINGUINI	18
SUCCULENT SHRIMP, GRAPE TOMATOES IN A SHERRY-INFUSED LOBSTER CREAM SAUCE	
CREOLE CHICKEN JAMBALAYA	16
CHICKEN, ANDOUILLE SAUSAGE, AND A MEDLEY OF VEGETABLES TOGETHER WITH CAJUN SEASONED RICE	
ISABELLE'S COUNTRY FRIED STEAK	17
DEEP FRIED GOLDEN BROWN, TOPPED WITH MAPLE-BOURBON GRAVY	
THE GRAND PENINSULA BURGER	13
SERVED ON A TOASTED CIABATTA WITH BBQ AIOLI, BACON, TABASCO FRIED ONIONS, MELTED SMOKED GOUDA, LETTUCE, TOMATO. WITH SWEET POTATO FRIES	
NEW YORK STRIP	24
PERFECTLY AGED 10 OZ. CUT, GRILLED TO PERFECTION, FINISHED WITH A SHALLOT/TARRAGON BUTTER, BALSAMIC REDUCTION	
FILET MIGNON	26
8 OZ. TRADITIONAL CUT, CHAR GRILLED TO TEMPERATURE, TOPPED WITH BLEU CHEESE COMPOUND BUTTER	

—SIDES—

(EXTRA SIDES \$4)

MASHED POTATOES

SWEET MASHED POTATOES

CAROLINA RICE

SEASONAL VEGETABLES

SWEET POTATO FRIES

MAC & CHEESE

SPLIT PLATE FEE \$5

