



Starters

Southern Fried Green Tomatoes.....	9
A true Southern classic, layered with creamy pimento cheese sauce and our famous bacon strawberry jam	
GF Crispy Pork Belly Bites	10
Cider beer braised for six hours, flash-fried and tossed in our sweet and smoky sauce. What is pork belly? The thickest, most delicious piece of bacon there is.	
Voodoo Shrimp.....	12
Large shrimp, breaded in seasoned flour and flash-fried with our Cajun voodoo sauce	
Isabelle's Crab Cake	10
Delicious jumbo lump crab, onion, peppers and seasoning, served with house aioli	
Fried Calamari	8
Lightly breaded and flash-fried, served with house aioli and tomato creole sauce	
Prince Edward Island Mussels	10
Sautéed PEI mussels in sauce of your choice: tomato creole (GF), drunken or garlic Parmesan, served with French bread	
GF Beach Boulevard Shrimp Cocktail.....	12
Chilled seasoned shrimp, avocado, heirloom tomatoes, cocktail sauce	
Sweet Onion Hushpuppies.....	6
Six savory fluffy orbs of southern deliciousness with house aioli	
Cornbread and Biscuit Basket	4
Cheddar jalapeno cornbread and buttermilk biscuits with cinnamon honey butter, an Isabelle's staple	
GF Peninsula Wings	10
Choice of garlic Parmesan or Buffalo style served with ranch or blue cheese dressing	
Gulf Coast Sampler	15
Chef's sampling of three appetizers. Ask your server for today's selection.	

GF Indicates Gluten Free

Some substitutions may result in an upcharge.

Ask your server if you have any questions.



Salads

Add: Chicken - 6 | Fish - 8 | Shrimp - 8 | Scallops - 12 | Filet Mignon - 18

- GF Grilled Romaine Salad..... $\frac{1}{2}$ - 4.5, full - 8
Applewood bacon, candied nuts, Parmesan, balsamic, heirloom tomato, red onion
- Classic Caesar Salad..... $\frac{1}{2}$ - 4.5, full - 8
Romaine, shredded Parmesan, crouton, Caesar dressing
- GF Spring Mix Salad $\frac{1}{2}$ - 4.5, full - 8
Spring mix, heirloom tomato, peppers, cucumber, red onion,
Parmesan, balsamic vinaigrette
- GF Spinach Salad..... $\frac{1}{2}$ - 4.5, full - 8
Spinach, applewood bacon, candied nuts, cranberries, red onion,
blue cheese crumbles, balsamic vinaigrette
- GF Heirloom Tomato and Cucumber Salad 6
Heirloom tomatoes, cucumbers, red onion, house-made Dijon vinaigrette

Soups

- Lobster Bisque 7
Aromatic bisque of Maine lobster, cream, vegetables and sherry
- Soup of the Moment 7
Chef's current creation, ask server for selection

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



Entrees

- Low Country Shrimp and Grits 17
Shrimp, andouille sausage, tomatoes, shallots, red onion and garlic sautéed in lobster cream and cheddar cheese sauce, served over Gouda grit cakes
- Key West Linguini 18
Succulent shrimp, heirloom tomatoes, red onion, garlic and sherry-infused lobster cream sauce, finished with Parmesan cheese and scallions
- Cajun Chicken and Andouille Pasta 15
Grilled and blackened chicken, andouille sausage, sautéed peppers, onions and heirloom tomatoes in cajun Alfredo sauce, served over linguini pasta
- Jumbo Scallops..... 26
Pan-seared jumbo scallops with creamy lobster sauce, served with choice of two sides
- Crab Cake Dinner 20
Jumbo lump crab cakes with house aioli, served with choice of two sides
- Seafood Paella..... 28
Mussels, shrimp, scallops, calamari, andouille sausage, baked with saffron-infused yellow rice, extra virgin olive oil, green peas, green peppers, Spanish onions, ripe heirloom tomatoes and garlic, splashed with white wine
- Fresh Catch of the Day..... (Market Price)
Pan-seared catch of the day, served with choice of two sides and the choice of following sauces: citrus cream, tomato creole, herbed butter

Isabelle's at the Historic Peninsula Inn



Entrees

GF Lamb T-Bones	24
Marinated lamb T-bone chops, veal demi-glace, chimichurri sauce, served with choice of two sides	
GF Filet Mignon	32
8 oz. filet, seasoned and char-grilled to temperature, topped with crumbled blue cheese or Boursin herb cheese, served with choice of two sides	
Braised Short Ribs	22
Slow-braised in cider beer until fall-off-the-bone tender and simmered in demi-glace, served with choice of two sides	
GF Center Cut Bone-In Prime Pork Chop 15 oz.	19
Grilled to perfection and topped with bourbon apple chutney, served with choice of two sides	
Chicken and Waffles	14
Applewood bacon-infused Belgian waffle topped with fried chicken breast, drizzled with maple syrup, topped with our famous bacon strawberry jam and green onions. The ultimate sweet and savory experience.	
Heirloom Tomato and White Wine Alfredo Pasta (Vegetarian)	16
White wine Alfredo cream sauce, sautéed heirloom tomatoes, Spanish onions and spinach tossed in linguini pasta	

Executive Chef: Thierry Reverse



Finger Fare

Grand Peninsula Burger	12
8 oz. Angus beef burger, applewood smoked bacon, Gouda cheese, lettuce, tomato, onion, house aioli on brioche bun, served with choice of one side	
Southern Fried Chicken Sandwich	13
Fried chicken breast, lettuce, tomato, onion, voodoo sauce on brioche bun, served with choice of one side	
Fried Green Tomato BLT.....	13
Three fried green tomatoes, applewood bacon, lettuce, pimento cheese on brioche bun, served with choice of one side	
Beyond Veggie Burger	12
Vegan and vegetarian-friendly plant-based burger, lettuce, tomato, onion and house aioli on brioche bun, served with choice of one side	

Sides - 4

Mashed Potatoes and Brown Gravy
Sweet Onion Hush Puppies
GF Mashed Sweet Potatoes
French Fries
Sweet Potato Waffle Fries
Smoked Gouda Grit Cakes and Gravy
GF Heirloom Tomato and Cucumber Salad
White Truffle and Gouda Macaroni & Cheese
Island Yellow Rice
GF Seasonal Vegetables



Isabelle's Desserts

Chocolate Tuxedo Bomb	9
Dark and white chocolate mousse layered on a bed of moist chocolate cake, dipped in chocolate ganache with white chocolate drizzle. An explosion of chocolate flavors.	
Patty's Famous Key Lime Pie	7
Scrumptiously tart with ginger crumb crust. Our own Ms. Patty's recipe	
Crème Brulee	7
The French classic, rich and creamy vanilla custard with burnt sugar crust	
Isabelle's Bread Pudding	6
Homemade bread pudding with cranberries and Coquito rum sauce	
Blueberry Cobbler & White Chocolate Cheesecake ..	8
The comfort of blueberry cobbler, moist vanilla bean cake and swirls of berry compote joined with the creaminess of white chocolate cheesecake	
The Tin Roof Sundae	6
Two scoops French vanilla ice cream drizzled with chocolate sauce, topped with peanuts and whipped cream	
Banana Pudding.....	6
Delicious vanilla pudding with fresh bananas, whipped cream and vanilla wafers	
The Four Indulgences	10
Chef's presentation of four of our desserts, great for sharing	
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.	
Timbuktu.....	9
Baileys, Kahlua, Absolute Vodka, Raspberry Schnapps & cream.	
Cappuccino & Espresso Martini.....	10