



Isabelle's Starters, Salads and Soups

- Southern Fried Green Tomatoes** **\$9.00**
A traditional Southern dish, our fried tomatoes are layered with a pimento cheese sauce and our famous home-made bacon strawberry jam
- Crispy Pork Belly Bites** (gluten free) **\$10.00**
We braise our pork belly for six hours in Stella Cidr  before flash frying it and tossing it in our own sweet and smoky sauce
- Voodoo Shrimp** **\$12.00**
We bread our oversized shrimp in seasoned flour before frying them to perfection and serving them with a special Cajun hot sauce
- Isabelle's Crab Cake** **\$12.00**
Our signature appetizer, we fill our crab cake with extra crab, and just enough onion, pepper and seasoning to keep you coming back for more
- Calamari** **12.00**
Your choice of flashed fried, topped with parmesan and scallions and partnered with our house aioli and tomato creole sauce or saut ed in a gluten-free Cajun herb butter.
- Prince Edward Island Mussels** (gluten free) **\$13.00**
The world-famous mussels, saut ed and served one of three ways: tomato creole, cider and bleu cheese or our own drunken style, with garlic nan bread
- Beach Boulevard Shrimp Cocktail** (gluten free) **\$12.00**
Eight pieces of shrimp, perfectly seasoned, served with cocktail sauce and fresh lemon wedges
- Chicken Liver Pate** **\$8.00**
A special so often requested, we added it to the menu! Served with bacon jam, pickled red onion, berries and garlic nan bread
- Cornbread and Biscuit Basket** **\$4.00**
A combination of smooth cheddar and beer batter biscuits and spicy jalapeno cornbread, brought together perfectly with an orange honey butter
- Smoked Fish Spread** (gluten free) **\$10.00**
Local smoked fish spread, served with jalapenos, pickled red onions and crackers

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



Peninsula Wings (gluten free) \$10.00

No breading makes for a better flavor. Have them served either plain or with a house jerk rub or buffalo style, and choose between ranch and blue cheese

Gulf Coast Sampler \$15.00

Your choice of three starters or sides. (Mussels and Chicken Liver Pate not included)

Chef's Charcuterie Platter \$18.00

Cambozola Black (Aged blue cheese, Germany), Cantal (Semi hard Cheddar, France), Bucheron (Soft goat's milk, France), Capocollo (Cured pork, Italy) Various pickled vegetables, bacon Jam, garlic nan bread

Grilled Romaine Salad (gluten free) \$4.50/\$8.00

Fresh grilled romaine lettuce topped with applewood bacon, candied nuts, parmesan cheese, heirloom tomato and red onion, and a balsamic drizzle

Classic Caesar Salad \$4.50/\$8.00

Chopped romaine lettuce tossed with shredded parmesan in a traditional Caesar dressing and topped with house made croutons

Green Salad (gluten free, vegan) \$4.50/\$8.00

Chopped Romaine, cherry tomato, peppers, cucumbers, red onion served with a balsamic vinaigrette

Spinach Salad (gluten free) \$4.50/\$8.00

Applewood bacon, candied nuts, cranberries, red onion, and blue cheese crumbles served over a bed of spinach and finished with a balsamic vinaigrette

Tomato and Cucumber Salad (gluten free) \$6.00

Chopped cherry tomatoes, sliced cucumber and diced red onion come together in a house made Dijon vinaigrette

Proteins:

Chicken \$6.00 • Fish \$8.00 • Shrimp \$8.00

Scallops \$12.00 • Ribeye \$12

Lobster Bisque \$7.00

A traditional bisque made with Maine lobster, cream, vegetables and sherry

Soup of the Moment \$7.00

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