

SWEET INDULGENCE

DARK CHOCOLATE TORTE ~10

*Dark Chocolate Ganache with Raspberry Glaze,
Short Bread Cookie*

LEMON GLAZE TORTE ~9

*Decadent Lemon Filled Tart,
Golden Brown Shortbread Crust*

APPLE TORTE ~9

*Sweet Shortbread Crust, Apple Glaze
Topped with Cinnamon Almonds*



ISLAND GRILLE

DELIVERY MENU

Tuesday - Thursday • 4:00-9:00pm

Friday & Saturday • 4:00-10:00pm

Sunday • 5:00-8:00pm

305-438-7752



The Florida Riviera

NOTE FROM THE CHEF

We hold our farmers, fishermen, and purveyors to the highest standard only using locally sustainable products of the highest quality. All products are sustainably sourced "World Friendly" no hormone, no antibiotics, and the freshest we can source.

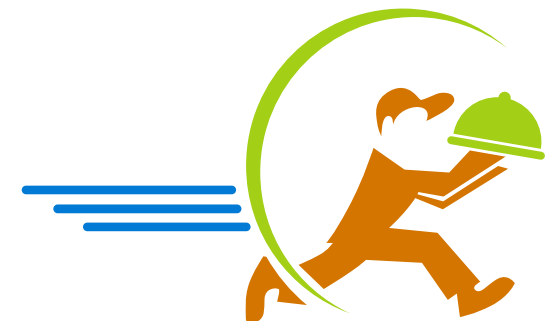
*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Order at your own risk.

V = Vegetarian

G = Gluten Free

Menu subject to change without notice.
\$5 DELIVERY CHARGE PER ORDER

Revised 12/2018



FOR THE TABLE

BAKED LOBSTER MAC N' CHEESE ~14
White Cheddar Cheese, Herb Panko Crust

2 SEARED CRAB CAKES ~18
Corn Succotash, Crispy Carrots, Saffron Aioli

ASIAN RIBS - (6) ~14
Toasted Cashews, Scallions, Hoisin BBQ

FRITO MISTO ~ 14
Calamari, Shrimp, Mahi, Aji Amarillo Aioli

PIZZA

WILLIAMS ISLAND MARGHERITA- *Marinara, Fresh Mozzarella, Basil, Basil Oil* ~12 (V)

BUILD YOUR OWN ~10
Sauces:
marinara, bechamel, basil pesto

Toppings:
pepperoncini, olives, mushroom, peppers, onion, tomato, artichoke, spinach, asiago, parmesan.
.50 each additional topping

Gourmet Toppings:
proscuitto, pepperoni, anchovies, smoked salmon, chicken, bacon, Italian sausage, ground beef, truffle oil.
\$2 each additional topping

If you like extra thin crust, please let us know.

BETWEEN THE BUNS

Served with House Chips, Fries, Sweet Potato Fries, Coleslaw, Fruit Cup

LOBSTER ROLL ~19
Celery, Onion, Lemon Dijonaise, Challah Bun

CLUB SANDWICH ~ 15
Grilled Chicken Breast, Herb Aioli, Bibb Lettuce, Tomato, Red Onion, Crispy Bacon, Toasted Challah Bread, Choice of Side

WILLIAMS ISLAND BURGER ~14
Choice of Cheese, Lettuce, Tomato, Onion, Brioche Bun

SALADS

WILLIAMS ISLAND CHOPPED SALAD ~9
Mixed Greens, Cherry Tomatoes, Dried Cranberries, Green Apple, Walnuts, Goat Cheese, Fig Vinaigrette (V)

COBB ~15
Romaine, Egg, Avocado, Chicken, Bacon, Ham, Tomato, Cucumber, Blue Cheese Crumble, Ranch Dressing

WILLIAMS ISLAND CAESAR ~10
Romaine, Asiago, Brioche Croutons, Spanish White Anchovies, Parmesan Basket, Caesar Dressing

Salads available with Grilled Chicken 7, Shrimp 13, Tuna Salad 6, Chicken Salad 6, Salmon 16, Skirt Steak 16



ISLAND GRILLE

VEGETARIAN

BEYOND BURGER - *Lettuce, Tomato, Onion, Avocado, Red Pepper Pesto, Grilled Multigrain* ~14

WILLIAMS ISLAND FAVORITES

CHICKEN PARMESAN ~19
Angel Hair Pasta, Marinara, Provolone

FROM THE GRILLE

FAROE ISLAND SALMON 8oz. ~26
Served Grilled, Blackened or Seared

WHOLE ROASTED ORGANIC ROTISSERIE CHICKEN ~23
Amish Farm Free Range Bird, Lemon, Thyme Chicken Demi Glaze

ASIAN RIBS ~24
(12) Ribs, Toasted Cashews, Scallions, Hoisin BBQ

GRILLED FILET MIGNON 8oz. ~44
Demi Glace

Choice of two sides (V,G)
Asparagus *Sweet Potato*
Spinach *Mashed Potato*
Broccoli *French Fries*
Squash Medley *Sweet Potato Fries*
Baked Potato

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\$5 Delivery Charge

