



ISLAND GRILLE

FOR THE TABLE

TUNA POKE* - Avocado, Red Onion, Cilantro, Crispy Wontons ~16

YUCA FRIES - Lemon Lime Zested Aioli ~10

TOSTONES - Herb Aioli, Chimichurri ~10

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

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

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

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

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, or Fruit Cup

SALMON BLT - Crispy Bacon, Lettuce, Tomato, Onion, Avocado, Herb Aioli, Multigrain ~18

TURKEY BURGER - Caramelized Onion, Swiss Cheese, Lettuce, Tomato, Brioche ~14

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

BLACKENED MAHI FISH TACOS - Cabbage, Pico De Gallo, Herb Aioli ~16

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

BLACKENED GROUPER - Remoulade, Lettuce, Tomato, Onion, Brioche Bun ~18



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SALADS

WILLIAMS ISLAND CHOPPED SALAD- Mixed Greens, Cherry Tomatoes, Dried Cranberries, Green Apple, Walnuts, Goat Cheese, Fig Vinaigrette ~10 (V)

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

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

ROASTED BEETS - Arugula, Goat Cheese, Candied Pecans, Red Onion, White Balsamic Vinaigrette ~15

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

VEGETARIAN

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

CAULIFLOWER STEAK- Lemon & Garlic Herb Cauliflower, Arugula Salad, Tomato, Carrot, Red Onion ~16 (V,G)

PORTOBELLO MUSHROOM PITAS - Caramelized Onions, Spinach, Roasted Red Peppers, Tomatoes, Goat Cheese, Arugula, Balsamic Reduction ~13 (V,G)

MISO GLAZED TOFU- Sweet Potato Hash ~15 (V)

PISTACHIO PESTO PASTA - Campanelle, White Wine, Garlic, Olive Oil, Shallot, Sun-Dried Tomato~16 (V)

WILLIAMS ISLAND FAVORITES

WILLIAMS ISLAND OMELET- With a choice of fresh ingredients and a special side ~13 (V, G)
Available 11:30am-4:00pm

WILLIAMS ISLAND MEATLOAF - Whipped Potato, Asparagus, Mushroom Gravy ~18

CHICKEN PARMESAN- Angel Hair Pasta, Marinara, Provolone ~19

SOBA NOODLE TUNA - Sesame Seared Ahi Tuna, Soba Noodle, Edemame, Mixed Vegetables, Yuzu Soy ~21

BEEF HOT DOG Foot Long Hot Dog, Hoagie, Choice of Side ~12



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FROM THE GRILLE

LOCAL CATCH OF THE DAY ~Market Price (Server will present)

KEY WEST GROUPER ~28

FAROE ISLAND SALMON 8OZ. Filet, Beurre Blanc ~29

LAMB OSSO BUCCO Braised Lamb Shank, Natural Au Jus ~32

CHURRASCO 7oz. Skirt Steak, Chimichurri. ~28

GRILLED FILET MIGNON 8oz. Demi Glace ~44

ROASTED HALF DUCK Confit, Sesame Orange Chili Glaze ~36

HALF ROASTED ORGANIC CHICKEN Amish Farm Free Range Bird, Lemon, Thyme Chicken Demi Glaze ~19

Choice of two sides (V,G)

Asparagus

Spinach

Broccoli

Squash Melange

Edamame

Baked Potato

Sweet Potato

Mashed Potato

French Fries

Sweet Potato Fries

Mac n' Cheese

Jasmine Rice

Steamed Cauliflower

Balsamic Brussel Sprouts

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