



ISLAND GRILLE

## FOR THE TABLE

**FLASH FRIED CALAMARI** Crispy Lemon Slices, Cilantro, Shaved Shallots, Citrus Herb Aioli, and Warm Marinara Sauce ~14

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

**TUNA POKE\*** - Crispy Wonton Chips, Ahi Tuna, Sweet Chili, Scallions, Micro Cilantro ~16

**NOVA SALMON PLATTER** ~18

**MIMOS BURRATA** - Fresh Burrata Cheese, Sliced French Bread, Prosciutto, Vine Ripe Heirloom Tomatoes, Drizzled with Basil Pureé ~15

**SLOW ROASTED ROTISSERIE CHICKEN WINGS** - House Made Dry Rub, Slow Roasted Chicken Wings ~15

**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: prosciutto, 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

**HAND MADE TURKEY BURGER** - Well-Seasoned, Hand Crafted Turkey Burger, Caramelized Onions, Swiss Cheese, Lettuce, Tomato, Brioche Bun ~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

**TUNA MELT** - Scoop of Tuna Salad, Cheddar Cheese, Swiss Cheese, Sliced Tomatoes, your choice of Bread ~15

**CLUB SANDWICH**

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



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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

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

**ORIENTAL LETTUCE WRAPS** - Butter Lettuce Cups, Shaved Beets, Carrots, Bean Sprouts, Lo Mein Noodle, Sesame Chicken, Sweet Chili Sauce and Peanut Sauce ~15

Substitute Chicken with Skirt Steak ~19, with Tofu ~16

## WILLIAMS ISLAND FAVORITES

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

**FRENCH DIP**- Thinly Sliced Roast Beef, Swiss Cheese, Sautéed Onions, Au Jus, French Roll ~16

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

**RUSTIC CHICKEN PANINI** - Roasted Chicken, Onions, Spinach, Peppers, Swiss Cheese, Avocado, Tomatoes ~15

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

## FROM THE GRILLE

**HALF ROTISSERIE CHICKEN** Amish Farm Free Range Bird, Lemon, Thyme Chicken Demi Glaze ~19

**LOCAL CATCH OF THE DAY** ~Market Price

**FAROE ISLAND SALMON 8OZ.** Filet, Buerre Blanc Sauce ~29

**PISTACHIO CRUSTED 1/2 LAMB RACK** New Zealand 1/2 Lamb Rack, House Blended Marinade, Pistacio Crust ~32

**CHURRASCO 8oz.** Skirt Steak, Chimichurri. ~28

**GRILLED FILET MIGNON 8oz.** Demi Glace ~44

**LOBSTER TAIL 8oz.** Prepared Grilled, Poached, Fried or Pan Seared ~38

### Choice of two sides (V, G)

Asparagus  
Creamed Spinach  
Broccoli  
Julienne Vegetables  
Edamame  
Baked Potato  
Sweet Potato  
Mashed Potato  
French Fries  
Sweet Potato Fries  
Mac n' Cheese  
Jasmine Rice  
Steamed Cauliflower  
Balsamic Brussel Sprouts  
Corn Succotash



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## VEGAN/VEGETARIAN

**WILLIAMS ISLAND CHOPPED SALAD**- Mixed Greens, Cherry Tomatoes, Dried Cranberries, Green Apple, Walnuts, Vegan Cheese, Fig Vinaigrette ~10

**GREEK ZUCCHINI NOODLE SALAD** - Spiraled Zucchini, Cucumber, Cherry Tomatoes, Kalamata Olives, Thinly Sliced, Red Onions, Feta Cheese, Lemon Oregano Vinaigrette ~13

**ORIENTAL LETTUCE WRAPS** - Butter Lettuce Cups, Shaved Beets, Carrots, Bean Sprouts, Lo Mein Noodle, Tofu, Sweet Chili Sauce and Peanut Sauce ~15

**CRISPY ORANGE GLAZED TOFU** - Quinoa, Sautéed Vegetables topped with Crispy Orange Glazed Tofu ~16 Substitute Tofu with Chicken ~20

**IMPOSSIBLE BURGER** - Lettuce, Tomato, Onion, Avocado, Red Pepper Pesto, on a Portobello Mushroom Bun, Vegan Cheese Available ~14

**ROASTED VEGETABLE PANINI**- Sautéed Spinach, Mushrooms, Onions, Peppers, Carrots, State Vegan Cheese with a Hummus Spread ~14

**MEDITERRANEAN VEGETABLE POLENTA** - Mediterranean Vegetable Ragu, Creamy Turmeric Polenta ~13

**CAULIFLOWER STEAK**- Lemon & Garlic Herb Cauliflower, Arugula Salad, Tomato, Carrot, Red Onion ~16

**MUSHROOM RAVIOLI** - Wild Mushroom Ravioli, Plant-Based Pasta filled with a Blend of Portobello, Shitake and Porcini Mushroom with Sage, Butter and Parmesan Cheese ~16

**FETTUCCHINI PRIMAVERA** - Homemade Fettuccini with Saute Kale, Carrots, Squash and Creamy Tomato Sauce ~17

### 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