



Island Grill

Menu Prices — September 16, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
TEN JUMBO WINGS Served with Bleu cheese and celery	\$18.00
SLICE KEY LIME PIE Smooth and tangy key lime filling on a graham cracker crust, topped with a swirl of whipped cream.	\$8.40
MAHI-MAHI REUBEN Fresh grilled Mahi-Mahi on sliced daily baked sourdough bread with thousand island dressing, Swiss cheese and coleslaw,...	\$21.60
CHICKEN QUESADILLA Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese	\$21.60
COCONUT SHRIMP Crispy coconut shrimp, coconut butter, sweet chili sauce	\$19.20
MAHI MAHI TACOS Shredded cabbage, guacamole, chipotle sour cream, pico de gallo	\$22.80
CAESAR SALAD Fresh romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing	\$15.60
CONCH FRITTERS A Keys tradition, fresh ground conch served with homemade chipotle sauce	\$18.00
STEAK SANDWICH Grilled steak, caramelized onions, pepper-jack cheese, hoagie bread, French fries	\$24.00
SHRIMP TACOS Shredded cabbage, guacamole, chipotle sour cream, pico de gallo	\$26.40
THE ORIGINAL TUNA NACHOS Fresh sushi grade tuna nestled on a bed of wakame seaweed salad over crisp wontons topped with wasabi drizzle, sweet ter...	\$25.20
FRENCH FRIES Crispy golden strips of deliciousness served hot and seasoned to perfection.	\$4.80
*Sushi & Poke	
ITEM	PRICE
TUNA POKE BOWL 🍱 Yellowfin tuna, sushi rice, sesame seeds, cucumber, edamame, mango, avocado, wakame, scallions, kani salad, onion crisps...	\$30.00
OVERSEAS ROLL 🍱 Tuna, yellowtail, avocado, mango, serrano & tempura flakes, topped with tobiko, served with spicy mango chili sauce & p...	\$26.40
SANDBAR ROLL 🍱 Salmon, cream cheese, avocado, with soy paper, topped with eel sauce, spicy aioli, and ikura	\$26.40
ISLAMORADA ROLL 🍱 Crispy shrimp, cream cheese, avocado, with soy paper topped with fried plantain & eel sauce	\$26.40
SASHIMI ROLL 🍱 Tuna, salmon, yellowtail, avocado, topped with ikura & truffle oil, served with spicy chili sauce & ponzu	\$30.00
LARGE BOAT 🍱 50 Pieces	\$114.00
SMALL BOAT 🍱 A small boat typically includes a chef's selection of assorted sushi rolls and nigiri, often featuring a variety of fish...	\$74.40
SALMON POKE BOWL 🍱 Fresh salmon, sushi rice, sesame seeds, guacamole, edamame, carrots, red cabbage, kani salad, wakame, tempura flakes, sp...	\$30.00

ITEM	PRICE
TEMPURA PARADISE POKE Tempura shrimps, sushi rice, sesame seeds, carrots, red cabbage, avocado, onion crisp, wakame, edamame, scallions, ponzu...	\$30.00
ISLAND GRILL ROLL Crispy shrimp, kani salad, spicy tuna, mango, topped with avocado, eel sauce, spicy aioli, tempura flakes & tobiko	\$26.40
SPICY TUNA ROLL Sushi grade tuna, avocado, wrapped in seaweed, fried, topped with sriracha, wasabi mayo, teriyaki glaze.	\$26.40
CALIFORNIA ROLL Kani, cucumber, avocado, topped with tobiko	\$15.60
VEGGIE ROLL Cucumber, avocado, beets, & mango, with soy paper	\$18.00

Soups

ITEM	PRICE
BOWL CONCH CHOWDER Traditional tomato based chowder made with fresh conch	\$9.60
CUP CONCH CHOWDER Traditional tomato based chowder made with fresh conch	\$7.20

Shareables

ITEM	PRICE
CHICKEN QUESADILLA (Shareables) Sour cream, pico de gallo, guacamole, Cheddar-Jack cheese	\$21.60
COCONUT SHRIMP (Shareables) Crispy coconut shrimp, coconut butter, sweet chili sauce	\$19.20
TEN JUMBO WINGS (Shareables) Served with Bleu cheese and celery	\$18.00
SMOKED FISH DIP Fresh local fish, marinated, smoked and mixed with our Chef's spices served with assorted crackers	\$18.00
PHILLY CHEESESTEAK ROLL Sliced beef, sauteed onions, peppers, cheese, sweet Thai chili sauce.	\$15.60
CONCH FRITTERS (Shareables) A Keys tradition, fresh ground conch served with homemade chipotle sauce	\$18.00
FRIED CALAMARI Fresh calamari cut by hand, dusted with graham cracker crumbs, fried served with homemade chipotle sauce	\$19.20
LOBSTER TOSTON Fried plaintain, lobster salad.	\$18.00
THE ORIGINAL TUNA NACHOS (Shareables) Fresh sushi grade tuna nestled on a bed of wakame seaweed salad over crisp wontons topped with wasabi drizzle, sweet ter...	\$25.20

Salads

ITEM	PRICE
CAESAR SALAD (Salads) Fresh romaine lettuce, seasoned croûtons tossed in our classic Caesar dressing	\$15.60
SHRIMP SKEWER SALAD Grilled shrimp skewers, black beans, rice, avocado, mixed greens, cucumber, pineapple chipotle salsa.	\$24.00

ITEM	PRICE
CORAL REEF SALAD	\$28.40
Diced sushi grade tuna , chopped lettuce, rice, seaweed salad, avocado, Peruvian corn, tropical salsa	
BIG BOB SALAD	\$24.00
Grilled chicken breast, bacon, avocado, cherry tomatoes, hard boiled egg, crumbled blue cheese over mixed greens, Itali...	
Handhelds	
ITEM	PRICE
LOBSTER ROLL	\$40.80
Claw and knuckle Maine lobster tossed in our Chef's blend of herbs spices, dressing served with lettuce, tomato, scallio...	
STEAK SANDWICH (Handhelds)	\$24.00
Grilled steak, caramelized onions, pepper-jack cheese, hoagie bread, French fries	
CHICKEN SANDWICH	\$19.20
Chicken breast, tomato, onions, lettuce, brioche bun, French fries	
MAHI MAHI TACOS (Handhelds)	\$22.80
Shredded cabbage, guacamole, chipotle sour cream, pico de gallo	
MAHI-MAHI REUBEN (Handhelds)	\$21.60
Fresh grilled Mahi-Mahi on sliced daily baked sourdough bread with thousand island dressing, Swiss cheese and coleslaw,...	
SHRIMP TACOS (Handhelds)	\$26.40
Shredded cabbage, guacamole, chipotle sour cream, pico de gallo	
LOBSTER REUBEN	\$40.80
Cooked lobster meat, Swiss cheese, sauerkraut, thousand island dressing, sourdough bread, French fries	
BUFFALO SHRIMP PO-BOY	\$25.20
Crispy shrimp tossed in our Chef's buffalo sauce, blue cheese dressing, hoagie bread, French fries	
Pasta	
ITEM	PRICE
LO MAIN	\$16.80
Bok choy, green and red peppers, carrots, red cabbage, soy sauce, plum sauce and wine	
SEAFOOD PASTA	\$40.80
Sautéed shrimp, scallops and mahi-mahi served over linguine with garlic bread	
ALFREDO PASTA	\$16.80
Fettuccine pasta in a creamy Parmesan sauce	
Seafood	
ITEM	PRICE
PAN SEARED GROUPER	\$48.00
Pan seared grouper, Asian vegetables, mashed potatoes, creamy chardonnay leek-mushroom sauce	
SEA PAELLA	\$34.80
Saffron rica calamari mussels, clame, shrimp.	
CATCH OF THE DAY	\$50.40
Crunchy, Grill or Blackened served with two sides of your choice.	
MACADAMIA SNAPPER	\$50.40
Macadamia crusted snapper, garlic broccoli, jasmine rice, brandy lobster sauce	
MAHI MAHI IMPERIAL	\$42.00
Seasoned and broiled mahi-mahi topped with crab cakes, shrimp served with Key Lime beurre blanc sauce	

ITEM	PRICE
ATLANTIC SALMON Pan seared Atlantic salmon served with passion fruit coconut aminos sauce	\$33.80
Land	
ITEM	PRICE
CHURRASCO Grilled skirt steak, rice, beans, sweet plantains, chimichurri.	\$32.40
CHICKEN PARMIGIANA Crispy chicken cutlet, tomato sauce, melted Mozzarella served with linguine and garlic bread	\$28.80
HALF BABY BACK RIBS Fall-off-the-one tender baby back ribs with BBQ sauce "Locals favorite"	\$30.00
FULL BABY BACK RIBS Fall-off-the-one tender baby back ribs with BBQ sauce "Locals favorite"	\$44.40
Sides	
ITEM	PRICE
MAC and CHEESE	\$8.40
FRENCH FRIES (Sides) Crispy golden strips of deliciousness served hot and seasoned to perfection.	\$4.80
GARLIC BROCCOLI Broccoli sautéed with garlic, often accompanied by a hint of butter for richness.	\$7.20
JASMINE RICE Fragrant Jasmine Rice, Perfectly Steamed to Fluffy Perfection	\$4.80
SWEET POTATO FRIES Crispy and flavorful fries made from sweet potatoes, a delightful twist on a classic favorite.	\$4.80
SIDE CAESAR SALAD Crisp romaine lettuce, tangy dressing, Parmesan cheese, and crunchy croutons.	\$7.20
TOSTONES Twice-fried plantain slices, a crispy and savory tropical delight.	\$4.80
SWEET PLANTAIN Ripe plantains, sliced and gently fried until they achieve a caramelized exterior, offering a naturally sweet taste.	\$4.80
GARLIC BREAD Crisp, buttery toasted bread infused with aromatic garlic and herbs.	\$3.60
VEGGIES A medley of freshly steamed vegetables, typically seasoned with a light blend of herbs.	\$7.20
RICE and BEANS Savory blend of seasoned rice paired with hearty beans.	\$9.60
AVOCADO Fresh and creamy fruit with a rich taste, perfect for adding a touch of luxury to any dish.	\$7.20
COLESLAW Crisp shredded cabbage in a creamy, tangy dressing.	\$4.80
Desserts	
ITEM	PRICE

WHOLE KEY LIME PIE	\$30.00
Tart key lime filling encased in a graham cracker crust, typically includes whipped cream and a lime garnish.	
SLICE KEY LIME PIE (Desserts)	\$8.40
Smooth and tangy key lime filling on a graham cracker crust, topped with a swirl of whipped cream.	
CHOCOLATE LAYER CAKE	\$10.80
Five layer dark moist chocolate cake filled with silky smooth chocolate topped with elegant dark chocolate ganache.	
FLAN	\$9.60
Baked custard topped with caramel.	

Kid Menu

ITEM	PRICE
KID PASTA	\$8.40
Pasta tailored for kids with options of marinara, alfredo, butter, or simply without sauce.	
KID CHEESE QUESADILLA	\$12.00
KID CHICKEN TENDERS	\$10.80
Hand-breaded chicken tenders, typically served with a side of fries and a selection of dipping sauces.	
KID MAC and CHEESE	\$7.20
Elbow macaroni enveloped in a creamy, house-made cheddar cheese sauce.	
KID GRILLED CHICKEN	\$9.60
Grilled chicken breast, typically served as a simpler dish for children.	
KID MAHI MAHI FINGERS	\$12.00
Breaded mahi mahi strips, typically accompanied by a mild dipping sauce.	
KID MINI CORN NUGGETS	\$9.60
Corn nuggets crafted into kid-friendly mini sizes, typically including a sweet corn filling encased in a crispy breadcru...	