

APPETIZERS

* Buffalo Shrimp _____	\$8.99	Coconut Shrimp _____	\$12.99
* Island Chicken Tenders _____	\$6.99	* Italian Mozzarella Bites _____	\$6.99
Jumbo Shrimp Cocktail _____	\$11.75	* Super Clam Strips _____	\$7.99
Island Grill Steamers _____	\$9.99	* Calamari Rings _____	\$8.99
* Brew City Onion Rings _____	\$5.99	* Jumbo Buffalo Wings _____	\$8.99
Ribeez BBQ or Buffalo Ribs _____	\$8.99	* Nacho Supreme _____	\$8.99
Shark Bites _____	\$9.99	* Mussels Red or White _____	\$8.99
* Boneless Buffalo Chicken Bites _____	\$7.99		

SOUPS

	Small 8oz.	Med. 16oz.	Large 32oz.
* New England Clam Chowder <i>Island Grill's famous thick homemade New England Clam Chowder</i>	\$3.25	\$4.99	\$9.75
Wild Mushroom & Crab Bisque <i>A mixture of portabella, shitakii, and button mushroom in a thick rich bisque served with crabmeat</i>	\$3.99	\$7.50	\$11.99
Conch Chowder <i>A rich tomato based soup with ground up Caribbean Conch Meat</i>	\$3.25	\$5.00	\$9.75
Lobster Bisque <i>Chunks of lobster meat in our homemade rich bisque with a hint of sherry</i>	\$4.99	\$8.99	\$15.99
* Shrimp & Corn Chowder <i>Our spicy shrimp and roasted corn chowder a local favorite</i>	\$3.50	\$6.25	\$11.99
* French Onion Soup _____ (Eat-in only) Crock	\$3.99		
<i>New this year a traditional French onion soup topped with a crouton and lots of melted Swiss cheese</i>			

SALADS

* Shrimp Salad <i>Tender salad shrimp tossed in our lemon dill mayo served on our garden salad with choice of dressing</i>	\$9.55
* Crab Salad <i>Fresh jumbo lump crab in our homemade imperial mixture. Served over a bed of lettuce with tomatoes, cucumbers, carrots and olives in a tortilla bowl.</i>	\$14.99
* Grilled Chicken Caesar <i>Eight ounces of grilled chicken breast served over a bed of crisp romaine lettuce tossed with Andy's own caesar dressing</i>	\$10.99
* Oven Roasted Turkey Salad <i>Fresh oven roasted turkey with crisp bacon, diced tomatoes, over a garden salad with honey mustard dressing</i>	\$8.99
* Grilled Yellow Fin Tuna Salad <i>Eight ounces of grilled tuna (Medium Rare) sliced and served over a garden salad with choice of dressing.</i>	\$14.99
* Blackened Salmon Caesar <i>Blackened filet of salmon over our crisp bed of romaine with our homemade Caesar dressing.</i>	\$13.99
* Buffalo & Bleu Chicken Salad <i>Buffalo chicken tenders sliced and topped on a garden salad with fresh vegetables and chunky bleu cheese dressing</i>	\$9.99
* Garden Salad _____ Small \$ 2.99 Large \$ 5.50	
* Caesar Salad _____ Small \$ 3.50 Large \$ 6.25	

Dressings: Blue Cheese, Buttermilk Ranch, Honey Mustard, Italian, Fat Free Raspberry Vinaigrette, Thousand Island, Toasted Sesame Vinaigrette

*Sandwiches All Sandwiches are served with French Fries & Cole Slaw			
Crab Melt _____	\$11.99	Island Burger (10oz) _____	\$8.50
Fried Flounder _____	\$ 8.99	Bacon Burger (10oz) _____	\$9.99
Grilled Chicken _____	\$ 6.99	Mushroom Swiss Burger _____	\$10.99
Philly Cheese Steak _____	\$ 7.99	Hickory Burger (10oz) _____	\$9.99
Char Grilled Chicken Cheese Steak _____	\$ 7.99	Cheese Burger _____	\$9.75

*MENU ITEMS THAT ARE AVAILABLE YEAR ROUND. PRICES ARE SUBJECT TO CHANGE.



ISLAND GRILL SAFARI MENU - Served Thursday through Sunday - New Menu Each Week

Blackbuck Antelope • South Texas Antelope • Buffalo / Bison • Lake Victoria Perch • Pheasant Wild Boar • Elk • Kangaroo • Ostrich • Frog Legs • Snake • Moose • Venison • Alligator • Kobe

PASTA DISHES

All pasta dishes include a garlic breadstick and your choice of a Garden or Caesar Salad. EACH IS MADE TO ORDER.

Chicken and Crabmeat _____	\$21.99
<i>Sauteed chicken, garlic, tomatoes, onions, mushrooms & basil in a chicken scampi sauce served over linguine with crab meat</i>	
Shrimp Scampi _____	\$17.99
<i>Five large shrimp sauteed with garlic, artichokes, sun-dried tomatoes & basil served over linguine with a scampi sauce</i>	
Vodka Chicken _____	\$15.99
<i>Sauteed chicken breast with fresh garlic, basil & Vodka in a tomato cream sauce, tossed with a generous portion of penne pasta</i>	
Vegetable Primavera _____	\$13.99
<i>A fresh medley of broccoli, zucchini, squash, red peppers, onions & mushrooms sauted with garlic & basil in a rich creamy cheese sauce served over penne pasta</i>	
Shrimp Alfredo _____	\$18.99
<i>Island Grill's large shrimp sauteed & tossed with our homemade Alfredo sauce & baby peas over fettuccine</i>	
Blacken Chicken Alfredo _____	\$17.99
<i>A grilled blackened chicken breast over our fettuccine Alfredo with baby peas</i>	
Shrimp & Sun-Dry Tomatoes _____	\$17.99
<i>Five large shrimp sauteed with garlic, fresh basil & olive oil, tossed with sun-dried tomatoes & served over linguine in a cream sauce</i>	

Specialties From The Kitchen

Ostrich Steak with Mushrooms & Crabmeat	\$26.99
<i>Char-grilled, farm raised ostrich topped with sautéed mushrooms & crabmeat in a special demi-glaze. (Served medium rare)</i>	
* Seasoned Chicken with Crabmeat	\$21.99
<i>Char-grilled chicken breast seasoned with a roasted garlic & red pepper seasoning topped with sautéed tomatoes & crabmeat in a scampi sauce</i>	
* Seafood Jambalaya	\$24.99
<i>Sauteed shrimp, scallops, clams, mussels, andouille sausage & a cajun seasoning blend over a bed of saffron rice & one extra side</i>	
Grilled Hanger Steak Topped with Crabmeat	\$23.99
<i>A flavorful special cut steak grilled to perfection topped with crabmeat in a demi-glaze & mushrooms.</i>	
* San Marco Chicken	\$22.99
<i>Grilled chicken breast with sauteed spinach, mushrooms & crab meat topped with a vodka sauce, served with one side dish</i>	

All Specialty dishes include your choice of a Garden or Caesar Salad and Two Side Orders

*A LA CART

Cheese Fries _____	\$3.50	Coleslaw _____	\$ 9.99
French Fries _____	\$2.50	Mandarin Oranges _____	\$ 9.99
Baked Potato _____	\$1.50	Crab Cake Sautéed _____	\$8.99
Apple Sauce _____	\$.99	Fried Oyster (each) _____	\$2.00
Sautéed Vegetables _____	\$1.99	4 oz. Cold Water Tail _____	\$11.99
Guacamole _____	\$1.50	Salsa _____	\$.99
Mandarin Oranges _____	\$.99		

Island Grill Prime Line of Beef ALL BEEF IS RASTELLI PURELAND ELITE PREMIUM ANGUS UNLESS NOTED



* 6 oz. Filet Mignon (Prime) _____	\$28.99
12 oz. Ribeye Steak _____	\$25.99
16 oz. Cowboy Steak (USDA Choice) _____	\$26.99
* Twin 6 oz. Angus Chuck Steaks _____	\$19.99
8 oz. Hanger Steak _____	\$16.99
10 oz. Skirt Steak _____	\$17.99
12 oz. NY Center Cut Strip Steak _____	\$29.99
* 8 oz. NY Strip Steak (USDA Select) _____	\$15.99

*ISLAND GRILL'S FAMOUS SURF & TURF _____ \$32.99

A 6 oz. prime filet served with a 4 oz cold water lobster tail & a side of drawn butter. Twin Tails add 8.00

FROM THE GRILL

Served with a Garden or Caesar Salad and two Side Orders.

Hatfield Baby Back Ribs _____ Half	\$17.99
<i>Tender pork ribs slow cooked & smoked with a hint of apple wood, topped with our homemade barbecue sauce</i>	Full \$22.99
* Seasoned Twin Pork Chops _____	\$12.99
<i>Two lightly seasoned 6 oz. pork chops char-grilled</i>	
* Grilled Chicken Breast _____ Single Breast	\$12.99
8 oz. Chicken breast grilled with Cajun, Jerked, _____ Twin Breast	\$16.99
<i>Blackening or Barbecue Sauce</i>	
Seasoned Ostrich Steak _____	\$18.99
<i>A local favorite for 15 years this farm raised ostrich is served with your choice of seasonings. We recommend medium rare.</i>	
* Cedar Plank Salmon (New) _____	\$23.99
<i>Fresh Salmon seasoned & grilled on our cedar planks. Served on the plank.</i>	

ISLAND GRILL COMBO'S

The Following Entrees Include A Garden Or A Caesar Salad And Two Side Orders

12 oz. Ribeye with a 6 oz. Warm Water Lobster Tail _____	\$34.99
BBQ Ribeez & a 8 oz. New York Strip Steak _____	\$19.99
* Island Grill Crab Cake & a 8 oz. New York Strip Steak _____	\$23.99
Half Rack of Baby Back Ribs with a Grilled Chicken Breast _____	\$20.99
Southern Barbecue _____	\$17.99
<i>(Grilled BBQ Chicken Breast & BBQ Ribeez)</i>	

Side Dishes

Apple Sauce, Homemade Cole Slaw, Seasoned Baked Potato, Fresh Sautéed Mixed Vegetables, Crispy Coated French Fries, Stewed Tomatoes, Garlic Red Bliss Mashed Potatoes

*Kids Menu \$5.99

All Kids Meals Include Juice Box, One Side Order & Island Grill Frisbee (while supplies last)
Shrimp Basket • Hot Dog
Mac & Cheese Bites • Chicken Fingers • Grilled Cheese
Hamburger (cheese add .50¢)

FRIED SEAFOOD

Served with a Garden or Caesar Salad & Two Side Orders

* Fried Flounder _____	\$19.99
<i>Fresh hand-breaded flounder perfectly fried</i>	
* Fried Scallops _____	\$20.99
<i>Fresh local sea scallops hand-breaded & fried golden brown with tartar sauce</i>	
* Super Clam Strip Basket _____	\$12.99
<i>Golden breaded surf clams served with french fries, and choice of one side order</i>	
* Fish & Chips <i>Fresh breaded cod</i> _____	\$14.99
* The Captain's Platter _____	\$26.99
<i>Our seafood combo includes fresh flounder, four large shrimp, two oysters & our new sauteed crab cake</i>	
* Fried Oysters _____	\$16.99
<i>Four jumbo golden brown juicy oysters fried to perfection. Served w/tartar & cocktail sauce</i>	
* Large Fried Shrimp _____	\$17.99
<i>Eight large butterfly shrimp fried to a golden brown & served w/cocktail sauce</i>	
Fried Coconut Shrimp _____	\$25.99
<i>Eight jumbo shrimp rolled in fresh coconut, deep fried & served with our sweet & tangy sauce</i>	

BROILED SEAFOOD

Served with a Garden or Caesar Salad, and Two Side Orders
(We garnish with paprika & parsley.)

* Fresh Sautéed Crab Cakes _____ Single	\$15.99	Double	\$22.99
<i>Two famous Island Grill crab cakes, same recipe healthier crab cakes, served with choice of cocktail or tartar sauce</i>			
* Fresh Broiled Flounder (Fluke) _____	Market Price		
<i>Fresh fluke broiled with white wine, lemon juice & our butter mixture</i>			
* Fresh Broiled Local Scallops _____	\$20.99		
<i>Fresh local scallops broiled in white wine, butter & lemon juice</i>			
* Fresh Flounder Stuffed with our homemade Crab Imperial _____	\$25.99		
<i>Fresh flounder stuffed with our homemade crab imperial, drizzled with butter, white wine, lemon juice & broiled to perfection</i>			
* Fresh Broiled Large Shrimp (8 each) _____	\$16.99		
<i>Eight large shrimp broiled in white wine, lemon juice & butter mixture</i>			
* Baked Tilapia over Spinach with a Lemon Caper Sauce one side dish _____	\$17.99		
<i>A large tender moist filet of Tilapia</i>			
* Fresh Broiled Mini Combo <i>flounder, scallops, shrimp</i> _____	\$22.99		
<i>Fresh flounder, scallops, shrimp broiled in white wine, lemon juice & butter</i>			
* Fresh Broiled Crab Imperial _____	\$18.99		
<i>Our own creamy, rich jumbo lump crab mixture broiled to perfection</i>			
* Twin 4oz Cold Water Lobster Tails _____	\$28.99		
<i>Twin tails served with sweet drawn butter.</i>			
* Fresh Broiled Seafood Supreme _____	\$26.99		
<i>Fresh flounder, sea scallops, 4 large shrimp & our own crab imperial, broiled in white wine, lemon juice & butter</i>			
* Island Special <i>4 large shrimp & a 4oz. lobster tail</i> _____	\$23.99		
<i>Island Grill's most popular combo. Comes with 4 large shrimp & a 4oz. Cold water lobster tail served with sweet drawn butter</i>			
Alaskan King Crab Legs <i>1 1/2 lbs. steamed</i> _____	\$28.99		
<i>(Great Price) 1 lb. of sweet, tender Alaskan crab legs served with lemon & drawn butter</i>			
Steamed Whole Lobster <i>(check blackboard for price & sizing)</i> _____	Market Price		

The Ultimate Combo

Fresh Flounder, Scallops, 2 Stuffed Shrimp with Crab Imperial & a 6oz Lobster Tail; Broiled to Perfection \$39.99



Our Market Offers the Perfect Fare for Your Next Barbecue!

- Fresh Catches
- Fresh Seafood
- Steaks
- Special Orders

(24 hr. notice. If It's Available – We Can Get It!)

Island Grill's Seafood Hut

On your way out don't forget to stop by and pick up one of our catches of the day or any of our meats that we offer in our seafood market. We also carry a wide variety of sauces and spices for your baking or grilling needs. If you don't see what you're looking for please ask, special orders only take 24 hours.

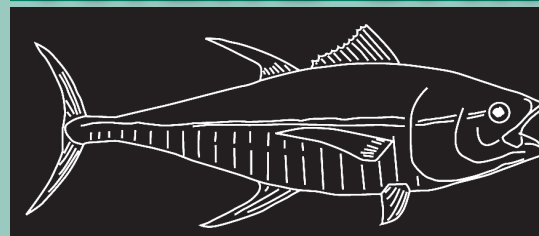
Don't forget about our full service Catering Department! Call 391-9616

We now have two locations to serve you. The Island Grill in Ocean City, NJ & Culinary Gardens in Egg Harbor City. Our new location has beautiful gardens to hold any type of outdoor function, and garden weddings. The Culinary Gardens also features an elegant indoor banquet hall.

The Island Grill has been a family owned and operated restaurant since 1996

If there is any way we can improve on your dining experience please let us know. We are still feeling the effects from ever fluctuating current gas prices, and the global demand on the food market. We regret the unavoidable increase to some of our menu prices! We will always be sure to offer the same quality product as usual. These prices are still subject to change without notice!!

Island Grill



Restaurant

Fish Market • Take Out

www.ocnjislandgrill.com

**Corner of 1st & Atlantic Avenue
Ocean City, NJ
609-391-9616**

**Restaurant
Specializing in
Seafood, Steak
& Rare Fare**

Catering

**Reservations
Suggested**

**Fish Market
Fresh Catches
Exotic Steaks**

**A Market for the
Barbecue
Extraordinaire**

**Take Out
Entire Menu
Family Style
Buckets**

Ocean City
NEW JERSEY
RESTAURANT
ASSOCIATION
2010

EARLY BIRDS – EAT IN ONLY

7 Days A Week from 3:30pm - 5:30pm

NO COUPONS ON EARLY BIRDS PLEASE. Early Birds Include: Your Choice of a Garden Salad or New England Clam Chowder, Two Side Dishes & a Chefs Dessert

*Coconut Tilapia

Oven baked tilapia covered with Coco Lopez and topped with fresh coconut

*Baked Salmon with Caper Butter

Fresh baked salmon topped with our own Lemon Caper butter.

*Lobster Tail

Cold water lobster tail (4oz.) broiled to perfection with lemon, butter, and white wine, served with drawn butter.

*Sautéed Crab Cake

Famous Island Grill crab cake homemade from sweet crab meat.

Deviled Crab

Two baked Deviled Crabs served in their natural shells.

*Fried Oysters

Three jumbo breaded succulent deep fried oysters.

All Early Birds \$14.99

*Fried or Broiled Shrimp

Five large shrimp broiled or fried

*Eggplant Parmesan

Fried breaded eggplant topped with homemade marinara and smothered with mozzarella cheese

BBQ Ribeezs

Four smothered individual barbecue pork ribs, served with French fries and one side dish

Vegetable Medley

Sautéed broccoli, summer squash, zucchini and red peppers in a garlic & olive oil mixture over penne pasta.

*Shrimp Pesto

Baby shrimp tossed with penne pasta in our pesto sauce with roasted red peppers.

*New York Strip Steak

Char-grilled 8oz. New York Strip Steak

PRE-EARLY BIRDS – EAT IN ONLY

7 Days A Week from 3:30pm - 5:00pm. Must Be Seated Before 5:00.

NO COUPONS ON EARLY BIRDS PLEASE. Your Choice of a Garden Salad or New England Clam Chowder, Two Side Dishes & a Chefs Dessert

*Grilled Chicken Breast

Chicken breast (8oz.) char-grilled with either cajun, jerked, blackening, or barbecue sauce.

*Seasoned Pork Chop

One lightly seasoned 6 oz. pork chop char-grilled to perfection.

Meatballs & Spaghetti

Beef, Veal, and Pork Blended meatballs served in a red sauce over linguine.

*California Vegetable Burger

All natural vegan burger served on a Kaiser roll with lettuce and tomato. With a side of Vidalia onion mustard sauce served with French fries & coleslaw

*Chicken Finger Parmesan

Three large fried chicken tenders topped with marinara & mozzarella cheese.

All Pre-Early Birds \$9.99

*Philly Cheese Steak

Our own version of the original Philly cheese steak topped with American cheese or Cheez Wiz served with French fries and coleslaw

Parmesan Crusted Tilapia

Tender flaky tilapia, breaded and baked with a parmesan herb crust.

Ostrich Burger

A char-grilled ostrich patty served with lettuce and tomato on a soft roll with fries and coleslaw.

California Chicken Wrap

Char-grilled chicken sliced and wrapped in a flour tortilla with lettuce, tomato, onion, jack cheese, and guacamole.

*Boneless Buffalo Chicken Salad

Boneless chunks of chicken tossed in buffalo sauce on top of a fresh large garden salad with your choice of dressing.

FAMILY BUCKET SPECIALS – TAKE OUT ONLY

* SHRIMP BUCKETS

All Buckets Come with French Fries & Cocktail Sauce

BUCKET A - 16 Butterflied Shrimp & 1 Container of Cole Slaw \$27.99

BUCKET B - 24 Butterflied Shrimp & 2 Containers of Cole Slaw \$37.99

BUCKET C - 32 Butterflied Shrimp & 3 Containers of Cole Slaw \$47.99

* CHICKEN FINGER BUCKETS

All Buckets Come with French Fries & Honey Mustard Sauce

BUCKET D - 10 Chicken Fingers & 2 Containers of Apple Sauce \$14.99

BUCKET E - 15 Chicken Fingers & 3 Containers of Apple Sauce \$21.99

COCONUT SHRIMP BUCKETS

All Buckets Come with French Fries & Honey Mustard Sauce

BUCKET F - 16 Coconut Shrimp & 1 Container of Cole Slaw \$33.99

BUCKET G - 24 Coconut Shrimp & 2 Containers of Cole Slaw \$44.99

CLAM BUCKETS

BUCKET H - Island Grill Steamed Clams (35 each) \$20.99

BUCKET I - Island Grill Steamed Clams (50 each) \$25.99

* FLOUNDER BUCKETS

BUCKET K - Fried Flounder & Tartar Sauce (2lb.) \$32.99

BUCKET M - Fried Flounder & Tartar Sauce (5lb.) \$62.99

* SCALLOP BUCKETS

BUCKET O - Fried Scallops & Tartar Sauce (2lb.) \$30.99

BUCKET P - Fried Scallops & Tartar Sauce (5lb.) \$60.99

* BUCKET OF BEEF

New York Strip Steaks 8 oz. All must be cooked same temperature.

BUCKET S - 4 each, New York Strip Steaks \$25.99

BUCKET T - 6 each, New York Strip Steaks \$33.99

* CHICKEN WINGS

25 Wings, Blue Cheese & Celery \$13.99

35 Wings, Blue Cheese & Celery \$17.99

60 Wings, Blue Cheese & Celery \$29.99

**CALL AHEAD FOR TAKE OUT 609-391-9616
STOP BY OUR FISH MARKET FOR FRESH FISH, SEAFOOD & STEAKS**

*** MENU ITEMS THAT ARE AVAILABLE YEAR ROUND.**