

ISLAND FAMOUS SCRATCH KITCHEN.



STARTERS

LS Southwest Shrimp Cocktail 11.49

Gulf shrimp in our house-made tomato-based sauce topped with fresh avocado and served with warm tortilla chips. Big enough for two!



Southwest Shrimp Cocktail

Fried Pickles 4.99

Lightly breaded dill pickle slices fried to perfection and served with a side of ranch.

LS Shrimp Kisses 11.49

Five Gulf shrimp stuffed with pepper jack cheese, wrapped in bacon and served on crispy onion strings with a side of ranch.



Shrimp Kisses

Crispy Calamari 9.89

Lightly fried calamari sprinkled with shaved parmesan and served with a side of marinara.

Chips & Queso 5.89

Spot Wings

Island Famous wings in Original, BBQ or Sweet Chili Thai. Served with a side of ranch. For a lil' extra, add carrots and celery.

6 8.59

12 13.99

NEW Mozzarella Sticks 6.99

House-made fried mozzarella served with a side of marinara.

Chicken Tinga Nachos 10.49

Topped with queso, beans, pico de gallo, jalapeños, sour cream and guacamole.

Oysters on the Half Shell

1/2 Dozen 8.99

1 Dozen 15.99

NEW Spot Sampler 17.79

IT'S HUGE! Hot wings, shrimp kisses, fried pickles, mozzarella sticks and hand-dipped onion rings.



Spot Sampler

SEAFOOD

Served with waffle fries and honey-citrus slaw.

LS Fried Shrimp 18.99

Twelve fried Gulf shrimp.

Fish & Chips 15.99

Bohemian Lager beer-battered fish.

Fried Shrimp & Fish 19.49

Six Gulf shrimp and a fish fillet. Served with waffle fries and honey-citrus slaw.

LS Coconut Shrimp 16.99

Coconut shrimp with pineapple-plum sauce.

Seafood Platter 23.49

IT'S HUGE! Shrimp kisses, fried shrimp, coconut shrimp, crispy calamari, beer battered fish and a fish fillet.



Seafood Platter

SALADS

Cobb Salad 12.99

Grilled chicken, bacon, bleu cheese crumbles, freshly grated cheddar cheese, avocado, cucumber, purple onion, boiled egg, shredded carrot and diced tomato with ranch dressing.

Blackened Chicken

Caesar Salad 11.99

Our house-made Caesar dressing and garlic croutons with freshly shaved parmesan cheese.

Islander Salad 15.99

Seared Ahi tuna in a fig vinaigrette served aside mixed greens, fresh mangos and strawberries, tomato, red onion and avocado tossed in a honey-citrus dressing and topped with crispy fried wontons.



Islander Salad

Greek Salad 10.39

Feta vinaigrette with a feta cheese block, Kalamata olives, tomato, red onion, banana peppers and cucumber. Served with warm pita bread.

Add Grilled Chicken 3.19

Add Six Grilled Shrimp 4.99

BEACHFRONT TACOS

Served with chips and salsa.

Blackened Fish Tacos 13.49

Shredded cabbage, cilantro, radish, tomato, Baja sauce.

Upgrade to Mahi-Mahi for 3.99.



Blackened Fish Tacos

Spicy Shrimp Tacos 13.89

Cool cucumber, radish, cilantro, avocado cream sauce.

LS Seared Tuna Tacos 14.99

Honey-citrus slaw, wasabi cream, Sriracha, baby arugula.

LS = LOCALLY SOURCED

CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.