



The best surf and turf
under the sun!

STARTERS

Chicken Quesadilla

Flour tortillas bursting with fresh grilled peppers, onions and provolone, American, cheddar and parmesan cheeses with a creamy chipotle sauce. A smokey, peppery dish to spice up your day. 11

Gator Bites

Lightly breaded gator, fried and served with a chili aioli. Order this starter and make it snappy! 11

Firecracker Shrimp

Fried shrimp piled high and tossed in a creamy, spicy sauce. The 4th of July for your tastebuds. 10

Calamari

Tender calamari lightly fried and served with a spicy pomodoro sauce. You'll think you're in the Mediterranean. 10

Jamaican Jerk Wings

One pound of crispy fried marinated wings tossed in a tangy BBQ chili sauce. Enjoy this "hot" Caribbean specialty. 11

River Island Crab Cakes

Two succulent crab cakes served with asian slaw and sweet chili sauce. 10

Blue Crab and Spinach Dip

Freshly made spinach cheese dip loaded with blue crab meat and served with fresh fried corn tortilla chips. Crabsolutely delicious! 11

SOUPS

New England Clam Chowder

Key West Seafood Gumbo

Soup of the Day

Cup 4 Bowl 6

SALADS

Crab Cake Spinach Salad

Red onions, sliced almonds and goat cheese tossed in a green goddess dressing. 14

Tex-Mex Fried Chicken Salad

So much more than just a salad! An array of mixed greens with pico de gallo, black bean salsa, Monterey jack and cheddar cheeses, plus crunchy tortillas topped with crispy fried chicken tenders and drizzled with our tasty avocado ranch dressing. 12

Rum-Glazed Tuna Chop Chop

Seared tuna tossed in a soy ginger vinaigrette with Asian vegetables and crispy fried wontons. 14

Caesar Salad

Romaine lettuce, Asiago crisp and homemade garlic croutons tossed in a creamy Caesar dressing. 7

With Chicken 12 With Shrimp 13

Side Salad

Choice of house or Caesar salad. 3.50

SIDES

The perfect mouth-watering accents to your favorite dishes. 4

French Fries

Roasted Garlic Mashed Potatoes

Sautéed Asparagus

Cuban Black Beans and Yellow Rice

Loaded Baked Potato

Chef's Vegetable Du Jour

Chef de Cuisine: Iven Macaya

HAND-CUT CHOICE BEEF

We use only the best cuts of AAA-grade choice beef, specially aged for a minimum of 18 days and seasoned using our unique blend of spices. Fire-grilled to perfection over extreme heat to seal in the flavors.

12 oz. Ribeye 29

14 oz. New York Strip 30

9 oz. Filet Mignon 32

Oscar any steak with sautéed asparagus, tender crab meat or fresh hollandaise. 4

SURF & TURF

Filet Mignon and Lobster Market Price

New York Strip and Lobster Market Price

Ribeye and Lobster Market Price

Also, add fresh fish to your meal or salad.

Tilapia, Salmon or Shrimp Market Price

CHEF'S CREATIONS

Whether you choose our succulent seafood or tender beef dishes, you'll delight in this delectable journey of island flavors and "Floribbean" spices.

Baby Back Ribs

Full rack of tender baby back ribs slow-roasted, grilled and basted in River Island BBQ sauce. Served with french fries and corn on the cob. 22

BBQ Chicken and Half Slab Ribs

Grilled chicken breast with a half-slab of baby back ribs basted in River Island BBQ sauce. Served with french fries and corn on the cob. 19

Cedar Plank Salmon

Fresh hand-cut atlantic salmon cooked on a cedar plank over our fire pit grill to give the fish a smokey flavor. Served with our cuban-style black beans and yellow rice. 24

Key West Stuffed Grouper

A seafood lover's-inspired grouper stuffed with scallops, shrimp, crab and mushrooms, then topped with a white wine lemon and garlic sauce and served with a side of garlic mashed potatoes. 27

Chicken Tropicale

Pan-seared chicken breast marinated in island-style flavors and served with rice, fresh made pineapple-ginger sauce and chef vegetable du jour. 16

Cherry-Chipotle Tilapia

Perfectly seared and seasoned white fish tilapia served over fresh made garlic mashed potatoes, sautéed spinach and fire-roasted tomatoes. Topped with a rich red wine, cherry and chipotle glaze. 18

Paella Del Mar

Authentic Spanish paella prepared with mussels, shrimp, scallops and Mahi-Mahi tossed generously in steaming saffron rice with garlic, peas and onions. Enjoy a taste of España tonight! 19

Jumbo Coconut Shrimp

Eight jumbo coconut-encrusted shrimp lightly fried and served with terra chips. Accompanied with sweet chili sauce. A far cry from traditional fish and chips! 21

Pork Loin Martinique

Blackened spice-encrusted pork cooked to perfection and topped with sweet and spicy mango chutney, slow-roasted butternut squash and delicious roasted red pepper polenta cake. 17

Live Maine Lobster

Select your own live 1¼ – 3 lb. Maine lobster from our tank. We'll steam it to perfection and serve it with drawn butter and your choice of side. Market Price.



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PASTA

All of our sauces are homemade and our produce is purchased fresh every day to ensure only the best quality.

Jamaican Jerk Chicken Pasta

Fresh chicken breast marinated and prepared jerk-style with sauteed peppers, mushrooms and onions. Tossed lightly with penne pasta and a jerk-seasoned cream sauce. A tasty dish with a kick! 16

Curry Shrimp Linguine with Coconut Cream Sauce

Five jumbo shrimp with fresh broccoli, onions and peppers wok-sautéed and tossed with linguine in a sweet coconut cream sauce. A distinctive Thai-lovers delight. 18

Pomodoro Pasta Veggie Style

Fresh broccoli, peppers, mushrooms, onions and peas sautéed then lightly tossed in penne pasta with our robust tomato pomodoro sauce. A vegetarian alternative full of flavor! 12

FLATBREADS

All our flatbreads are made using our own special dough with extra virgin olive oil and baked in a wood-burning oven at temperatures reaching 600°F to seal in all the flavors.

BBQ Chicken

Oak-grilled chicken breast, caramelized onions, BBQ sauce and a three-cheese blend. 11

Margherita

Tomatoes, fresh basil and whole-milk mozzarella. 11

Build-Your-Own Flatbread

Start with our delicious cheese flatbread and choose from these additional toppings: pepperoni, mushrooms, peppers, tomatoes, onions or extra cheese. 11

SANDWICHES

Served with your choice of french fries, coleslaw or fresh fruit. Add a house or Caesar salad for 3.50

The American Favorite

One-half pound of seasoned choice ground beef grilled to perfection. Topped with melted American cheddar cheese and served on a ciabatta roll with fresh lettuce, tomato, red onion and dill pickle. Quite simply, the best burger around. 10

Not-So-Ordinary Club

Fresh-grilled seasoned chicken breast piled high with sauteed mushrooms, hickory-smoked bacon and Swiss cheese. Served on a ciabatta roll and garnished with crisp lettuce, tomato and dill pickle. A delicious party of mouth-watering flavors. 10

DESSERTS

It's not over until you've experienced these sweet treats. From rich chocolate to our tangy Key lime classic, take your pick — or sample them all.

Key West Key Lime Pie

Key lime custard baked in a graham cracker crust and served with a dollop of whipped cream. 6

Brownie Sundae

Fresh-baked brownie served warm with a scoop of Edy's® vanilla and chocolate ice cream, drizzled with hot fudge, and topped with toasted almonds and whipped cream. 6

New York-Style Cheesecake

Grandma's homemade cheesecake served with fresh berries. 6

Bananas Foster (Enough for two)

Fresh crêpes stuffed with Edy's® vanilla ice cream and topped with fresh bananas flambéed tableside. 12

RIVER ISLAND KIDS

All kids' menu items are served with french fries (except pasta), kid-sized soft drink and dessert. 6.95

Chicken Tenders

Cheeseburger

Macaroni and Cheese

Smucker's® Uncrustables® Sandwiches

Kids' Pasta (fresh tomato sauce or creamy alfredo)

KIDDIE COLADAS & MOCKTAILS

Kidaiquiris

Strawberry, mango, banana or raspberry flavors. Make it nuclear and try all four together! 3.95

Gulfbreeze

Tropical fruit juices with a splash of soda. 3.95

Kiddie Coladas

Traditional, strawberry, mango or raspberry flavors. 3.95