

STARTERS

- IZZY'S HOUSE SALAD \$9
Romaine, Heirloom Tomatoes, Basil

- NEW ENGLAND CRAB CAKE \$19
Pepperade, Lemon Pudding, Mâche

- VEGETABLE CRUDITÈS \$12
Early Fall Vegetables, House-made Ranch

- SUGAR SNAP SALAD \$10
Grana Padano Cheese, Mint, Marcona

- STEAK TARTARE \$13
Lemon, Savory Greens, Pickled Turnips

NEW ENGLAND CLAM CHOWDER
Potato, Leeks, Oyster Crackers \$12

FROM THE BASKET

- IPA BATTERED FISH N' CHIPS \$15
Waffle Fries, Tartar Sauce, Malt Vinegar

- FRIED CLAM BELLIES \$22
Bread & Butter Pickled Vegetables, Lemon

PORT & STARBOARD SIDES

- PARKER HOUSE ROLLS BUTTAH \$6

- LOBSTER POUTINE \$16
Waffle Fries, Cheddar Gravy, Espelette

- WAFFLE FRIES \$7
Citrus Mayo

- ARTICHOKES \$9
Citrus Marinated, Warm Vinaigrette

- VIDALIA ONION RINGS \$7
Old Bay Aioli

- CHARRED BROCCOLI \$9
White Cheddar

MAINES

- JUICY LUCY BURGER \$17
Aged Cheddar, LTO, Potato Roll, Waffle Fries

- IZZY'S MAINE LOBSTER ROLL \$24
Warm + Lobster Butter
Cold + Lobster Mayo
Served with Cape Cod Salt & Vinegar Potato Chips

- FLAT IRON STEAK & FRIES \$27
Bearnaise Aioli, Tarragon
+ Maine Lobster MKT

- SEARED ATLANTIC BLUE COD \$27
Roasted Mushroom, Parsley-Garlic Butter

- LOBSTER TAGLIOLINI \$28
All'Arrabbiata, Artichokes, Basil, Grana Padano

- FLORIDA BLACK GROUPER \$26
Fennel & Citrus Salad, Salsa Verde

- GOLDEN POTATO GNOCCHI \$24
Oysters, Creamed Leeks, American Caviar, Herbs

ENDINGS

- CLASSIC WHOOPIES \$7
Marshmallow Fluff

- BOSTON CREAM PIE \$9
Vanilla, Citrus, Dark Rum, Chocolate Ganache

- GRANDMA CELIA'S \$10
Lemon Meringue Pie

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. *BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.