



The Island Pub

Arnt's Island Hideaway



Naples Poolside Party Place

starters

Coastal Calamari

Drizzled with sweet chili glaze and sprinkled with black and white sesame seeds. 8.99

Calypso Chicken Wings

Tossed in our spicy island improvised hot sauce and drizzled with mango glaze. 8.99

Balsamic & Gorgonzola Cheese Chips

Fresh fried potato chips sprinkled with gorgonzola and drizzled with balsamic reduction. 6.99

Crispy Coconut Shrimp

Large shrimp rolled in coconut flakes served crispy with coco-plum dipping sauce 9.99

Bermuda Triangles

Crispy flour tortillas served with warm spinach and artichoke dip. 7.99

Prince Edward Island Mussels

Steamed in white wine and tossed with basil pesto, sundried tomato, garlic and light cream. 10.99

All Entrees Include One of the Following:

Caesar Salad - Fresh romaine lettuce, croutons, parmesan cheese tossed in caesar dressing.

Today's Islandmade Soup - Made daily from scratch using only the freshest ingredients.

Island Salad - Spring mix, carrots, bell pepper, red onions, tomato, hearts of palm, Mandarin orange, coconut, almonds and pineapple. Mango vinaigrette dressing.

Bistro Salad - Artichoke and hearts of palm, mixed field greens, cucumber, tomato, gorgonzola cheese and roasted walnuts. Maple vinaigrette dressing.

in-landers

Pineapple Pork Tenderloin

White Marble Farms pork tenderloin medallions covered with our signature pineapple chutney served with candied sweet potato planks and fresh vegetable. 18.99

Caribbean Beef Tips

Beef tenderloin tips marinated in our scrumptious Carib-b-que sauce and grilled to perfection. Served with Yukon gold mashed potatoes and asparagus spears. 18.99

Macadamia & Coconut Chicken

Crunchy macadamia and coconut encrusted chicken tenders accompanied by our fruited jasmine rice, fried green tomatoes, tropical fruit salsa and coco-plum dipping sauce. 16.99

Carib-B-Que Babyback Ribs

Flamekissed on the grill and slathered with our signature Carib-b-que sauce. Served with waffle fries and tropical fruit cole slaw.

Half Rack 16.99 Full Rack 19.99

Half Rack with Shrimp Skewer 19.99 Half Rack with Carib-b-que Chicken 18.99

Half Rack with Crab Shrimp & Scallop Cake 19.99

Roasted Duckling Tropicale

Maple Leaf Farms half duckling, roasted until crispy and glazed with raspberry sauce. Served with jasmine rice and vegetable medley. 23.99

Guava Roasted Chicken

Half chicken oven roasted and finished on the grill, then drizzled with guava bar-b-que sauce. Served with candied sweet potato planks and fresh vegetable. 16.99



beyond the reef



Macadamia Encrusted Tilapia

Tilapia filet encrusted with macadamia nuts, flash fried and served over our sweet roasted red pepper sauce. Accompanied by rice and vegetable medley. 18.99

Coco-Nutty Shrimp

Large shrimp rolled in coconut flakes and flash fried until golden brown. Served with coco-plum dipping sauce, tropical fruit cole slaw and red beans and rice. 17.99

Ungrouper and Chips

Everyone tells us it's better than grouper. Flaky mild white filet tempura battered and flash fried. Served with waffle fries and tropical fruit cole slaw. 16.99

Shrimp Rasta Pasta

Sauteed shrimp, andouille sausage, artichoke heart, sundried tomato, bell peppers, shallots, garlic and wine. Tossed with linguine in our island spiced Caribbean cream sauce. 18.99

Drunken Tilapia

Tender white filet pan seared and intoxicated with Cruzan coconut rum. Laced with mango-papaya sauce and served with rice and fresh vegetable medley. 17.99

Flyin' Hawaiian Chicken & Shrimp

Marinated chicken tenders and skewered shrimp grilled and drizzled with our zesty orange ginger sauce. Served with fruited jasmine rice and fresh vegetable. 16.99

Prince Edward Island Mussels Over Linguine

People tell us we've got the greatest mussels in Naples! Steamed in white wine and tossed with fresh basil, sundried tomato, garlic and light cream. Served over linguine. 16.99

Sesame Tuna Steak

Ahi tuna steak coated in black and white sesame seeds and seared rare. Glazed with Asian ginger sauce and served with fruited jasmine rice and vegetable medley. 18.99

Crab, Shrimp & Scallop Cakes

The above ingredients delicately seasoned and shaped into two patties. Topped with a dollop of remoulade and served with mango relish, red beans and rice and tropical fruit cole slaw. 17.99

The Island Trio

Our signature Crab, Shrimp & Scallop Cake with mango salsa. Flash fried Ungrouper. Pan seared Shrimp with garlic butter over rice. And steamed vegetable medley. 19.99

Pan Seared Salmon

Delicately seasoned and finished with roasted red bell pepper sauce. Served with parmesan mashed Yukon gold potato and asparagus spears. 18.99

Mango Mahi-Mahi

An Island classic. Lightly blackened mahi-mahi filet with sweet chili glaze and homemade mango relish. Served with red beans and rice and fresh vegetable. 18.99



lighter fare



Tilapia and Island Salad

Tilapia filet sauteed or blackened. Spring mix, carrots, bell pepper, red onions, tomato, hearts of palm, Mandarin orange, coconut, almonds and pineapple. Mango vinaigrette dressing. 13.99

Chicken Bistro Salad

Island spiced grilled chicken. Artichoke and hearts of palm, mixed field greens, cucumber, tomato, gorgonzola cheese and roasted walnuts. Maple vinaigrette dressing. 13.99
Substitute blackened salmon add 2.00

Chicken Salad Boat

Our all white meat chicken salad served in a pineapple boat with Mandarine orange segments, grapes, fresh pineapple and walnuts over mixed greens with mango vinaigrette dressing. 12.99

Caesars by the Falls

One of the following served hot over a bed of caesar dressing laced romaine lettuce.

With croutons and shaved parmesan cheese. 13.99

Grilled Marinated Chicken,

Pan Seared Rare Tuna Steak

Crab, Shrimp & Scallop Cake

or Blackened Salmon

Ungrouper Sandwich

Better than grouper. Flaky white mild filet tempura battered and flash fried. Served on a bun with red onion, lettuce and tomato, waffle fries and tropical cole slaw. 11.99

Cha-Cha Cheeseburger

Half pound burger charbroiled to order with cheddar cheese, roasted garlic mayo, lettuce, tomato, pickle and sauteed Bahamian onions. With waffle fries and tropical cole slaw. 10.99

Entertainment on The Island

Mondays 5:00 to 8:00

Jazz Jam Session With... **Jebry and Friends**

Fridays 6:00 to 9:00

Raggae, Calypso & The Island Sounds of **Trevor Earl**

Saturdays 6:00 to 9:00

Swingin' on The Island with... **Jebry's Dance Party**

A 17% Gratuity will be added to parties of six or more.

CONSUMER ADVISORY: Beef and seafood items when ordered rare or medium-rare on consumer request or stated as such on the menu may be undercooked. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.