



The Lani Kai Island Resort was constructed in 1978, a labor of love for Bob and Grace Conidaris. Their resort has been serving the locals of Fort Myers Beach and travelers from around the world for almost 40 years.

The Island View at the Lani Kai is a unique restaurant unlike anything else Fort Myers Beach has to offer. Our wood-fired pizza oven, imported from Italy, creates a beautiful centerpiece to our dining area. Watch our veteran staff hand make your meal to order at 750<sup>o</sup>, or enjoy the panoramic view of the beach below as the sun sets over the Gulf of Mexico.

The Conidaris family is proud to have you as a guest, and look forward to making your visit a pleasurable one. To all of our past guests, customers today, and future generations that visit Fort Myers Beach...

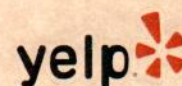
THANKS FOR BEING HERE!

## WOOD-FIRED APPETIZERS

- SHRIMP DAKOTA** Jumbo Gulf shrimp seared in butter and garlic, topped with De jonghe butter 11
- OYSTERS ROCKEFELLER** Topped with Asiago cheese, spinach and hollandaise 13
- TOMATO ROCKEFELLER** Topped with Asiago cheese, spinach and hollandaise 7
- BAKED CLAMS** Half dozen Top Neck clams topped with De jonghe butter 9
- CHARRED OCTOPUS** Lemon, olive oil and spices 12
- GRILLED CALAMARI** Marinated and charred with pepperoncini and tomatoes 10
- BACON WRAPPED SHRIMP** Served over guacamole in a tequila-lime butter sauce 13
- SICILIAN MEATBALLS** Served with Larry's Mother's Marinara and whipped ricotta 10
- CRAB CLAWS** Sautéed in butter, olive oil, San Marzano tomatoes 14
- SAUSAGE AND PEPPERS** Served with Chicago style au jus 8
- MUSSELS** Steamed in garlic and wine 12
- LETTUCE WRAPS** Bibb lettuce, chicken, vegetables, wontons with Thai ginger sauce and spicy peanut sauce 10



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# PIZZA, FLATBREAD, EGGPLANT and CALZONE

## WOOD FIRED PIZZA TOPPINGS

*Choose from* Sausage, Pepperoni, Mushrooms, Ham, Green Peppers, Onions, Fresh Spinach, Anchovies, Prosciutto, Ricotta, Garlic, Eggplant, Chicken, Bacon, Jalapeños, Tomatoes, Pepperoncini, Potatoes, Blue Cheese and Pineapple (\$2 each additional topping)

**PIZZA UNO** Wood fired cheese pizza with one topping 10

**PIZZA MARGHERITA** Fresh basil, garlic, mozzarella, tomatoes & marinara sauce 11

**WHITE PIZZA** Alfredo, mozzarella, roasted garlic, ricotta and spinach 10

**BACON AND POTATO PIZZA** Alfredo sauce, sliced potato, bacon, rosemary and mozzarella 10

**HAWAIIAN PIZZA** Pineapple, ham, mozzarella 12

**BUFFALO CHICKEN BLUE CHEESE PIZZA** Pulled chicken, blue cheese, spicy buffalo sauce and onion 11

**SAUSAGE AND EGGPLANT CALZONE** Italian sausage, eggplant, ricotta, & Larry's Mother's Marinara 11

**SPINACH AND BACON FLATBREAD** Ricotta, spinach, bacon and San Marzano tomatoes 7

**LOBSTER FLATBREAD** Roasted red peppers, lobster and crab in an Asiago cream sauce 14

**EGGPLANT ROTOLO** Ricotta, mozzarella, eggplant & Larry's Mother's Marinara 7

## SOUPS

**MINISTRONE** Italian vegetable soup 6

**NEW ENGLAND CLAM CHOWDER** 6

**PASTA FAGIOLI** Italian pasta and bean soup 6

## SALADS

**CAPRESE SALAD** Homemade fresh mozzarella layered with tomato and basil, drizzled with extra virgin olive oil and aged balsamic 10

**HOUSE SALAD** Romaine, cabbage, carrots, tomatoes, red onion, black olives and Italian dressing 8

**CAESAR SALAD** Romaine, creamy dressing, shaved Parmigiano-Reggiano 10

**CALAMARI INSALATA** Squid in extra virgin olive oil with lemon, garlic, celery and Gaeta olives 12

**SEAFOOD SALAD** Gulf shrimp, octopus, calamari 15

**MEATBALL SALAD** Our house salad topped with three Meatballs, Marinara and Parmigiana-Reggiano 12

**SHRIMP FRA DIAVOLO SALAD** Our house salad topped with four jumbo shrimp, our spicy Fra Diavolo Sauce and Parmigiano-Reggiano 15

## FRESH VEGETABLES

**FRIED ZUCCHINI** 8

**BROCCOLINI OR SPINACH SAUTÉ** 8

**ASPARAGUS PARMIGIANA** Broiled with butter and Parmigiano-Reggiano 10



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# MR. SEA'S RAW BAR

RAW or STEAMED

**GULF SELECT OYSTER** 1.50 each

**BLUE POINT OYSTER** 1.50 each

**TOP NECK CLAMS** 1.50 each

**LITTLE NECK CLAMS** 1.50 each

**JUMBO GULF SHRIMP COCKTAIL** 11

**CHEF'S SAMPLER PLATTER** Three each of the above mentioned Oysters and Clams 15

**SNOW CRAB CLAWS** Served cold with Cocktail Sauce and Sriracha Aioli 14

## ISLAND VIEW SIGNATURE SEAFOOD TOWER

Snow crab claws, oysters, clams, Gulf shrimp, octopus, ceviche

Regular (serves 2) 40    Large (serves 4) 80

### SEAFOOD

#### **CHOICE OF MAHI, GROUPEL, OR SNAPPER**

*All served with Chef's Vegetables and Jasmine Rice*

**MR. SEA'S STYLE** Grilled with garlic, lemon, olive oil and tomato sauce 25

**SOY GINGER** Marinated in soy, ginger and garlic 25

**PICATTA** Light and creamy white-wine, lemon sauce 25

**BLACKENED** Served with island slaw, Sriracha aioli and Jasmine rice 25

**CEDAR PLANKED** Fresh Catch, wood fired with broccolini, caramelized mushrooms and Jasmine rice 25

**OSCAR** Topped with crab and lobster in lobster sauce, served with Chef's vegetables 30

**10 OZ. COLD WATER LOBSTER TAIL** Cooked in our wood-fired oven, served with garlic mashed potatoes and Chef's vegetables 36

**ISLAND VIEW TRIO** Cold water lobster tail, 2 sea scallops and 3 Gulf shrimp, served with Jasmine rice and Chef's vegetables 38

**CIOPPINO** San Francisco's fish stew, calamari, octopus, grouper, clams and mussels in tomato wine sauce over linguini 29

**DAKOTA** Choice of Gulf shrimp or sea scallops in garlic De Jonghe butter sauce. Baked golden brown and served with Chef's vegetables. Shrimp 23    Scallops 29

**CARBONARA** Choice of Gulf shrimp or sea scallops in bacon cream Carbonara Sauce. Served with orecchiette pasta and breadcrumbs Shrimp 23    Scallops 29

**COCONUT GULF SHRIMP** Jasmine rice, sriracha aioli and mango salsa 23

**BLACKENED SEA SCALLOPS** Jasmine rice, sriracha aioli and red pepper remoulade 29

**SHRIMP PARMIGIANA** Lightly breaded, sauteéd, topped with melted mozzarella and our marinara 23

**CRABMEAT STUFFED FRESH CATCH** Topped with lobster cream sauce with Jasmine rice on the side 25

**GROUPEL AND GULF SHRIMP IN COCONUT CREAM SAUCE** Served with Jasmine rice 25

**FRESH CATCH TRIO** Grouper, Mahi, and Snapper blackened with mango Sriracha sauce and Jasmine rice 25

## PASTA

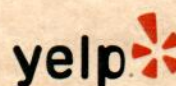
PENNE, RIGATONI ORECCHIETTE, FETTUCCINE or LINGUINI

*Add Chicken or Jumbo Shrimp to any dish for extra charge*

- PASTA MARINARA** Larry's Mother's Sicilian Classic 15  
With our famous Meatballs or Italian Sausage 20
- PENNE ALLA VODKA** Distinctive tomato sauce accented with vodka and made velvety with cream 16
- FETTUCCINE ALFREDO** Sauce of butter, cream and parmigiano-reggiano 16
- RIGATONI FRA DIAVLO** Dried red pepper flakes added to our Marinara sauce and simmered to a fiery finish 19 Add lobster 28
- PENNE CARBONARA** Prosciutto in an egg, cream and cheese sauce 16
- PENNE ARRABIATA** Spicy tomato sauce 16
- LINGUINE WITH WHITE CLAM SAUCE** Little necks out of the shell, simmered with olive oil, garlic and herbs 17
- CHICKEN RIGGIES** (Utica, NY specialty) Rigatoni, chicken, hot cherry peppers in a spicy cream tomato sauce 20
- FILET ALLA GORGONZOLA** Chopped Filet and Portabello mushrooms in Gorgonzola cheese sauce over rigatoni 27
- SICILIAN SHRIMP ORECCHIETTE** Gulf shrimp, spinach and broccolini in white wine sauce 25
- LINGUINE GAMBERI** Jumbo shrimp sautéed with artichoke hearts, zucchini, a touch of fresh tomatoes, and tossed with garlic and olive oil. 25
- LINGUINE PUTTANESCA** Mediterranean sauce with Gaeta olives, capers and a hint of anchovy 16
- SHRIMP SCAMPI** Gulf shrimp broiled with butter, garlic and lemon, served with linguine 23
- RIGATONI WITH BROCCOLI AGLIO OLIO** Rigatoni, broccoli, garlic, oil and fresh basil 16
- LOBSTER RAVIOLI** Tossed in a light tomato cream sauce 27
- LASAGNA** Made daily with layers of meat, pasta and fresh ricotta. Oven baked with mozzarella and marinara 19
- MANICOTTI NAPLIATANO** Oven baked with Alfredo sauce, spinach, roasted garlic and a hint of marinara sauce 17
- EGGPLANT PARMIGIANA** Layers of eggplant baked with Parmigiano-Reggiano, mozzarella and tomato basil sauce 17
- ORECCHIETTE ALLA PUGLIESE** Broccoli, sausage, garlic and chili flakes sautéed in extra virgin olive oil 22



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## **STEAKS, CHOPS & CHICKEN**

Served with a bowl of soup or side house salad and chef's vegetable of the day

**FILET MIGNON** 8 oz. Prime cut 38 Add Oscar (Lobster and crab meat) 8

**SURF & TURF** 8 oz. Prime cut filet, jumbo sea scallops or four jumbo Gulf shrimp 45

**14 OZ. PORTERHOUSE PORK CHOP** Center cut, grilled to perfection 21

Make Calabrese style (grilled tomatoes and peppers) 5

**GARLIC SMEARED PRIME RIB** 16 oz Prime Rib slow roasted with carrots, potatoes and peas 25

**ISLAND VIEW PRIME RIB** Slow roasted prime rib topped with a parmesan cream sauce.

Served with mashed potatoes 25

**CHICKEN MARSALA** Boneless breast of chicken with onions, mushrooms and Marsala wine 22

**CHICKEN PICATTA** Sauteéd with butter, lemon, basil and white wine 22

**CHICKEN PARMIGIANA** Pan seared and topped with mozzarella and our Marinara 22

**DRUNKEN GOAT CHEESE STUFFED CHICKEN** *"Best of the Beach Winner"* Panko crusted chicken stuffed with goat cheese and spinach. Simmered in red wine 22

**WOOD ROASTED HALF CHICKEN** Marinated in lemon garlic and fresh herbs 24

**CEDAR PLANKED CHICKEN** Boneless breast marinated in lemon and fresh herbs over broccolini or asparagus 22



### Health Advisory

Eating raw or undercooked items, and consuming raw or undercooked foods such as eggs, meats cooked to order, shellfish and poultry may increase risk for food-borne illness especially if you have certain medical conditions.



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## SPECIALTY DRINKS

**JAWS** Smirnoff vodka, Captain Morgan coconut rum, blue curaçao, pineapple juice and lemon-lime soda 8

**SWAMP AQUA** Sailor Jerry spiced rum, Captain Morgan coconut rum, Pineapple juice and grenadine 8

**ARIELS** Smirnoff Ice, Bacardi Orange and peach schnapps 8

**ISLAND VIEW MOJITO** Fresh mint, Captain Morgan coconut rum, Sailor Jerry Spiced rum and pineapple juice 8

**SKINNY GINGER CHI** Captain Morgan coconut rum, Canton ginger liqueur, lime and pineapple juice 8

**SEX ON THE BEACH** Smirnoff vodka, peach schnapps, pineapple and cranberry juice 8

**GEORGIA PEACH TEA** Jameson Irish whiskey, sweet peach tea and lemonade 8

**CAPTAIN MORGAN GRAPEFRUIT MOJITO** Fresh mint mojito made with grapefruit rum and fresh limes 8

## MARTINIS

**COSMOPOLITAN** Smirnoff vodka, triple sec and lime juice 10

**DIRTY MARTINI** Vodka or Gin 10

**KEY LIME PIE MARTINI** Smirnoff Vanilla vodka, licor 43, lime juice, cream and a graham cracker rimmed glass 10

**POMEGRANATE MARTINI** Vodka, pomegranate liqueur and pineapple juice 10

**TOP SHELF MARTINI** Any premium vodka or gin martini made to order 12

## MARGARITAS

**OCEAN BLUE MARGARITA** José Cuervo Tequila, blue curaçao, lime juice and sour mix 9

**CORON-ITA** Gigantic fishbowl margarita, served on the rocks with salt and a Coronita 9

**POMEGRANATE MARGARITA** Traditional golden margarita with pomegranate liqueur 9

**CADILLAC MARGARITA** Best served on the rocks with salt. Patrón silver tequila, lime juice and a float of Grand Marnier 10

**HOUSE WINES** Cabernet, Merlot, Pinot Grigio or Chardonnay 5

**SANGRIA** Red or White 9

**BELINI'S** Peach or Raspberry 7

## BEER

### DOMESTICS

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling, Miller 64

### IMPORTS

Stella Artois, Stella Artois Cidre, Heineken, Corona, Corona Light, Amstel Light, Blue Moon

### CRAFT

Dogfish Head 60 minute IPA, Angry Orchard, Samuel Adams



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