

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

Each of our hand-crafted martinis are served with chilled sidecar carafes

COSMOPOLITAN Smirnoff vodka, triple sec and lime juice 11.50

DIRTY MARTINI Vodka or Gin 11

KEY LIME PIE MARTINI Smirnoff Vanilla vodka, Licor 43, lime juice, cream & a graham-cracker-rimmed glass 11

POMEGRANATE MARTINI Vodka, pomegranate liqueur and pineapple juice 11

TOP SHELF MARTINI Any premium vodka or gin martini made to order 14

Margaritas

OCEAN BLUE MARGARITA José Cuervo Tequila, blue curaçao, lime juice and sour mix 10.50

CORON-ITA Gigantic fishbowl margarita, served on the rocks with salt and a Coronita 11

POMEGRANATE MARGARITA Traditional golden margarita with pomegranate liqueur 10.50

CADILLAC MARGARITA Best served on the rocks with salt.

Patrón silver tequila, lime juice and a float of Grand Marnier 12

HOUSE WINES Cabernet, Merlot, Pinot Grigio or Chardonnay 7

SANGRIA Red or White 10

BELINI'S Peach or Raspberry 8

Beer Selection

DOMESTICS

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

IMPORTS

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

CRAFT

Dogfish Head 60 minute IPA, Samuel Adams, locally crafted Fort Myers Brewing Company High Five IPA

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Island View

ITALIAN WOOD-FIRED OVEN & RAW BAR

The Lani Kai Island Resort was constructed in 1978, a labor of love for Bob and Grace Conidaris, now serving the locals and worldwide travelers of Fort Myers Beach for over 40 years.

The award-winning Island View at the Lani Kai Island Resort 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°, 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 looks forward to making your visit a pleasurable one. To all of our past guests, patrons today, and future generations that visit Fort Myers Beach... *Thanks for Being Here!*



Wood-Fired Appetizers

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GRILLED OYSTERS OR LITTLENECK CLAMS WITH PICO DE GALLO

Fresh Gulf select oysters or littleneck clams with fresh-made Pico de Gallo salsa 12

BAKED CLAMS OREGANATA

Shucked Littleneck clams on the half-shell, topped with homemade seasoned bread crumbs 12

CRAB CAKES A famous Maine recipe, homemade crab cakes are made with fresh Lump crab meat 12

SICILIAN MOZZARELLA ALANCINI (STUFFED RICE BALLS)

A traditional Sicilian recipe, Carnaroli rice balls are stuffed with fresh Mozzarella, served with choice of Calabrian chile sauce or authentic, homemade marinara sauce 12

LOBSTER MAC & CHEESE Fresh Maine lobster meat tossed with Cavatappi pasta and a rich blend of Cheddar, Fontina and Parmesan cheeses 15

SCALLOPS WITH SPINACH Fresh sea scallops and spinach sautéed in a white wine garlic sauce 16

OYSTERS ROCKEFELLER Topped with Asiago cheese, spinach and hollandaise 15

CHARRED OCTOPUS Marinated in lemon, olive oil and spices 17

GRILLED CALAMARI Marinated and charred with pepperoncini and tomatoes 14

BACON-WRAPPED SHRIMP Served over guacamole in a tequila-lime butter sauce 14

SICILIAN MEATBALLS Served with Larry's Mother's Marinara and whipped ricotta 12

SAUSAGE AND PEPPERS Your choice of mild or hot Italian sausage, served with Chicago style au jus 11

MUSSELS Steamed in garlic and wine 13

SHRIMP CEVICHÈ Fresh Gulf shrimp, peppers, cilantro, tomato, onion and lime 14

GNOCCHI al GORGONZOLA Small potato dumplings sautéed with chopped spicy peppers in a light, creamy Gorgonzola cheese sauce 12

GAMBERI ROMANO Large, fresh Gulf shrimp sautéed with chopped spicy peppers in a light, creamy Gorgonzola cheese sauce, served with garlic crostini 14

ESCARGOT Tender, extra-large snails broiled in garlic scampi sauce, topped with Asiago cheese and fresh parsley, served with garlic crostini 14

BACON-WRAPPED SCALLOPS Fresh scallops wrapped with apple-smoked bacon in a Sriracha mango sauce 17

Pizza, Flatbread, Eggplant & Calzone

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 11

PIZZA MARGHERITA Fresh basil, garlic, mozzarella, tomatoes & marinara sauce 12

WHITE PIZZA Alfredo, mozzarella, roasted garlic, ricotta and spinach 13

HAWAIIAN PIZZA Pineapple, ham, mozzarella 13

SEAFOOD PIZZA Fresh shrimp, crab meat, mozzarella, red bell peppers, Alfredo sauce 16

BUFFALO CHICKEN BLUE CHEESE PIZZA Pulled chicken, blue cheese, spicy buffalo sauce and onion 12

SAUSAGE AND EGGPLANT CALZONE Italian sausage, eggplant, ricotta, & Larry's Mother's Marinara 12

SPINACH AND BACON FLATBREAD Ricotta, spinach, bacon and San Marzano tomatoes 10

LOBSTER FLATBREAD Roasted red peppers, lobster and crab in an Asiago cream sauce 16

EGGPLANT ROTOLO Ricotta, mozzarella, eggplant & Larry's Mother's Marinara 11

Soups & Chowders

NEW ENGLAND CLAM CHOWDER 6

ITALIAN WEDDING SOUP A traditional Italian specialty 6

SOUP DU JOUR (ask your server about our Soup of the Day) 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 Parmigiana-Reggiano 10

MEATBALL SALAD Our house salad topped with three Meatballs, Marinara and Parmigiana-Reggiano 14

SHRIMP FRA DIAVOLO SALAD Our house salad topped with four jumbo shrimp, our spicy Fra Diavolo Sauce and Parmigiano-Reggiano 16

Fresh Vegetables

FRIED ZUCCHINI Lightly breaded, served with our famous homemade marinara 8

BROCCOLINI OR SPINACH SAUTÉ 8

ASPARAGUS PARMIGIANA Broiled with butter and Parmigiana-Reggiano 10

Mr. Sea's Raw Bar

Raw or Steamed

GULF SELECT OYSTERS \$2 each

BLUE POINT OYSTERS \$3 each

TOP NECK CLAMS \$2 each

LITTLE NECK CLAMS \$2 each

JUMBO GULF SHRIMP COCKTAIL Served with spicy cocktail sauce 12

Island View Signature Seafood Tower

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

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

Seafood Entrées

CHOICE OF MAHI, GROUPEL, SNAPPER or SALMON

MR. SEA'S STYLE Grilled with garlic, lemon, olive oil and tomato sauce. Served with Chef's vegetables and jasmine rice 28

SOY GINGER Marinated in soy, ginger and garlic. Served with Chef's vegetables and jasmine rice 28

PICATTA Light and creamy white-wine, lemon sauce. Served with Chef's vegetables and jasmine rice 28

BLACKENED Served with island slaw, Sriracha aioli, Chef's vegetables and jasmine rice 28

CEDAR-PLANKED Fresh Catch, wood fired with broccolini, caramelized mushrooms and jasmine rice 28

OSCAR Topped with crab and lobster in lobster sauce, served with Chef's vegetables and jasmine rice 35

10 OZ. COLD WATER LOBSTER TAIL

Cooked in our wood-fired oven, served with garlic mashed potatoes and Chef's vegetables 40

ISLAND VIEW TRIO Cold water lobster tail, 2 sea scallops and 3 Gulf shrimp, served with jasmine rice and Chef's vegetables 42

CIOPPINO San Francisco's fish stew, calamari, octopus, fresh whitefish, clams and mussels in tomato wine sauce over Linguine 33

DAKOTA Choice of Gulf shrimp or sea scallops in garlic de Jonghe butter sauce. Baked golden brown and served with Chef's vegetables Shrimp 26 Scallops 32

CARBONARA Choice of Gulf shrimp or sea scallops in bacon cream Carbonara sauce. Served with orecchiette pasta and breadcrumbs Shrimp 26 Scallops 32

COCONUT GULF SHRIMP Served with jasmine rice, Sriracha aioli and mango salsa 26

BLACKENED SEA SCALLOPS Served with jasmine rice, Sriracha aioli and red pepper remoulade 32

SHRIMP PARMIGIANA Lightly breaded, sautéed, topped with melted mozzarella and our marinara 26

CRABMEAT STUFFED FRESH CATCH Topped with lobster cream sauce with jasmine rice on the side 29

GROUPEL AND GULF SHRIMP IN COCONUT CREAM SAUCE Served with jasmine rice 29

FRESH CATCH TRIO Grouper, Mahi, and Snapper blackened with mango Sriracha sauce and jasmine rice 29

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Pasta Dishes

PENNE, RIGATONI ORECCHIETTE, FETTUCCINE or LINGUINE

Add Chicken or Jumbo Shrimp to any dish for extra charge

- PASTA MARINARA** Larry's Mother's Sicilian Classic 17 *With our famous Meatballs or Italian Sausage (mild or hot) 24*
- PENNE ALLA VODKA** Distinctive tomato sauce accented with vodka and made velvety with cream 19
- FETTUCCINE ALFREDO** Sauce of butter, cream and Parmigiana-Reggiano 19
- RIGATONI FRA DIAVLO** Dried red pepper flakes added to our Marinara sauce and simmered to a fiery finish 22
Add lobster 31
- PENNE CARBONARA** Prosciutto in an egg, cream and cheese sauce 19
- PENNE ARRABIATA** Spicy tomato sauce 19
- LINGUINE WITH WHITE CLAM SAUCE** Little necks out of the shell, simmered with olive oil, garlic and herbs 22
- CHICKEN RIGGIES** (Utica, NY specialty) Rigatoni, chicken, hot cherry peppers in a spicy cream tomato sauce 24
Sausage Riggies (mild or hot) 26 Shrimp Riggies 28
- LINGUINE GAMBERI** Jumbo shrimp sautéed with artichoke hearts, zucchini, a touch of fresh tomatoes, and tossed with garlic and olive oil 29
- SHRIMP SCAMPI** Gulf shrimp broiled with butter, garlic and lemon, served with Linguine 27
- LOBSTER RAVIOLI** Tossed in a light tomato cream sauce 30
- LASAGNA** Made daily with layers of meat, pasta and fresh ricotta. Oven baked with mozzarella and marinara 24
- ORECCHIETTE ALLA PUGLIESE** Broccoli, sausage (mild or hot), garlic & chili flakes sautéed in extra virgin olive oil 26
- LEMON ASIAGO CHICKEN WITH BASIL PESTO** Tender chicken breast marinated in olive oil, pesto and lemon. Baked with light coating of panko breading. Served over penne pasta with basil pesto 24
- GNOCCHI SALUME** Small potato dumplings topped with sweet Italian sausage (mild or hot), Bella mushrooms and fresh spinach 27
- MOM'S SUNDAY SAUCE (limited availability)** Old Sicilian pork-based red sauce made with San Marzano tomatoes. Includes meatball, Italian sausage (mild or hot) and spare rib over pasta of choice 25
- SICILIAN FAMILY FEAST (FEEDS FOUR)** Linguine with Milanese-style chicken breast, Italian sausage (mild or hot), homemade meatballs, large shrimp, spare ribs and eggplant, topped with our famous marinara sauce. A decadent family feast! 80
- SMOKED SALMON PASTA** Atlantic smoked salmon, served over Linguine in a wine cream dill sauce 27
- CREAMY LOBSTER LINGUINE**
Fresh Maine lobster meat in a creamy tomato purée sauce, topped with baby arugula and fresh basil 34
- PAPPARDELLE PASTA WITH SALMON, ZUCCHINI & WALNUTS**
Fresh Atlantic salmon in a white wine garlic sauce, with fresh zucchini and walnuts 26
- ORZO PASTA WITH SCALLOPS IN A LEMON CREAM SAUCE**
Fresh sea scallops sautéed in a white wine cream sauce with Orzo pasta 32
- LINGUINE WITH CRAB** Fresh crab meat sautéed with fresh chilé pepper and lemon zest 26
- CREAMY TOMATO MASCARPONE PASTA WITH SPINACH & SAUSAGE**
Choice of mild or hot Italian sausage in a tomato cream sauce over Rigatoni pasta with fresh spinach 24
- PASTA WITH SAUSAGE & RICOTTA CHEESE**
Choice of mild or hot Italian sausage in a tomato Ricotta cheese sauce over Rigatoni pasta 24
- BRUSCHETTA SHRIMP RAVIOLI**
Cheese ravioli and large Gulf shrimp tossed in a roasted red pepper Bruschetta sauce 29
- CLAMS WITH SAUSAGE & TOMATOES OVER PASTA**
Choice of mild or hot Italian sausage and littleneck clams in a fresh tomato sauce over Linguine 25

Steaks & Chops

Served with a bowl of soup or side house salad

- FILET MIGNON** 8 oz. Prime cut 42 Add Oscar (lobster and crab meat) 12
Served with garlic mashed potatoes and grilled asparagus
- USDA PRIME 16 OZ. RIBEYE BONE-IN STEAK** Well marbled for peak flavor 34
Served with garlic mashed potatoes and grilled asparagus
- CLASSIC SURF & TURF** 8 oz. Prime cut filet, jumbo sea scallops or four jumbo Gulf shrimp 49
Served with garlic mashed potatoes and grilled asparagus
- LOBSTER SURF & TURF** 8 oz. Prime cut filet and 10 oz. cold-water lobster tail 65
Served with garlic mashed potatoes and grilled asparagus
- 14 OZ. PORTERHOUSE PORK CHOP** Center cut, grilled to perfection 28
Make Calabrese style (grilled tomatoes and peppers) 5
Served with garlic mashed potatoes and grilled asparagus
- ISLAND VIEW PRIME RIB** A thick 12- to 14-oz. slow-roasted prime rib topped with a parmesan cream sauce, served with garlic mashed potatoes 26
- PORK CHOP ITALIANO STYLE** 14 oz. Porterhouse pork chop baked in a garlic pesto sauce 28
Topped with sliced red onion and fresh basil. Served with garlic mashed potatoes and grilled asparagus

Veal & Chicken

Served with a bowl of soup or side house salad

- VAL'S VEAL FONTINELLA** Sautéed tender veal loin with mushrooms served over pasta in a sweet Marsala wine sauce, topped with melted Fontinella cheese 26
- VEAL PICCATA** Veal loin sautéed with butter, lemon, basil and white wine over pasta and piccata sauce 26
- VEAL CUTLET PARMIGIANA** Tender veal loin lightly breaded, topped with fresh mozzarella and grated Parmigiana-Reggiano cheese, served over pasta and our famous marinara sauce 26
- VEAL MILANESE** Tender veal loin lightly breaded, topped with choice of Italian olive, Italian artichoke or Italian sun-dried tomato bruschetta, served on Linguine with artichoke hearts and olives 26
- CHICKEN MARSALA** Boneless breast of chicken with onions, mushrooms and Marsala wine 24
- CHICKEN PICATTA** Sautéed with butter, lemon, basil and white wine 24
- CHICKEN PARMIGIANA** Pan-seared and topped with mozzarella and our famous marinara 24
- DRUNKEN GOAT-CHEESE-STUFFED CHICKEN** "Best of the Beach Winner" panko-crust chicken stuffed with goat cheese and spinach, simmered in red wine, served with mashed potatoes in a Marsala sauce 25
- CEDAR-PLANKED CHICKEN** Boneless breast marinated in lemon and fresh herbs over broccolini or asparagus 25

Ask your server about our perfectly paired Italian-imported wines and traditional Italian desserts

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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