



FORT PIERCE, FL

SNACKS



& SUCH

SOUP OF THE DAY MP

Ask your Server What's Available Today

SWEET CORN FRITTERS 10

Queso Fresco, Charred Corn, BBQ Aioli, Cilantro, Mexican Street Corn Style

FRANK'S FAMOUS FLYERS 12

Crispy Fried, 9-Spice Dusted, Alabama White BBQ Sauce

CHICKEN FRIED RIBS 14

An Ode to Fox Bros. in Atlanta w/ Smokey BBQ Ranch

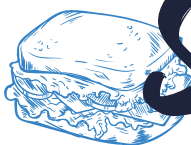
ROYAL RED SHRIMP 16

(6) Rich Buttery Meat - Served With Melted Butter

FRIED OYSTERS 15

(8) Lightly Dusted & Flash Fried w/ Comeback Sauce

SANDOS & SALADS



(Add Any BBQ Meat, Crispy/Blackened Fish or Shrimp to Salads)

* include fries & iced tea

* **The IP&F Burger** 16

Allen Brothers Beef, Bacon & Onion Jam, Cooper Sharp Cheese, House Pickles, BBQ Mayo

* **Fried Key West Pink Shrimp "BLT"** 16

The Usual Suspects, Duke's Mayo, Griddled Texas Toast (Can Also Be Made with Oysters)

* **House Smoked BBQ Pork Sandwich** 15

Smoked & Chopped, Dill Slaw, Ranch Hand BBQ, Griddled Potato Bun

Obligatory Fish Sandwich MKT

Crispy Fried or Blackened, Seasoned Tomato, Comeback Sauce, Griddled Potato Bun, side of slaw

SMOKED FISH DIP (GF) 16

Made In-House, Bread & Butter Pickled Jalapenos, Fresh Dill, Lemon, Club Crackers

CRABBY FRIES 16

Garlic Buttered Blue Crab, Comeback Sauce, Lemon for Squeezing

SMOKEHOUSE FRIES 14

Smoked Pork, Spicy White Cheddar "Whiz", Green Onions, Ranch Hand BBQ Sauce

FRIED GREEN TOMATOES 10

Buttermilk Soaked & Cornmeal Crusted, Creamy Dreamy Cilantro Lime Sauce for Dunking

* **Smoked Chilled Rare Beef Sandwich** 14

Sweet Onions, Green Chile Cheese Sauce, Horseradish Mayo, Griddled Potato Bun

* **Smoked Chicken Salad Sandwich** 13

Old School Recipe From Back in the Day, Seasoned Tomato, Lettuce, Texas Toast

* **House Smoked Brisket Sandwich** 17

Smoked & Chopped, Dill Slaw, Ranch Hand BBQ, Griddled Potato Bun

* **Southern Smoked Fried Chicken Sandwich** 15

Succulent Smoked Fried Chicken Thigh, Signature Jalapeño-Infused Honey Slaw, House Pickles, BBQ Ranch Sauce, Toasted Potato Bun.

BBQ Chicken Cobb Salad (GF) 18

Avocado, Toasted Pecans, Boiled Egg Bacon, Tomatoes, Blue Cheese, Charred Corn etc.... BBQ Ranch

Taylor's Island Salad of the Week ASK SERVER

A Fresh Salad Each Week, Featuring the Season's Finest Ingredients and Creative Dressings. Please Ask Your Server About This Week's Special Creation.

(GF) Gluten-Free Bun available - add \$3

Sides \$5/\$8
Regular / Large

DENA'S DILL SLAW (GF)

YUKON GOLD FRENCH FRIES

CAMPFIRE BAKED BEANS (GF)

IP&F MAC 'N CHEESE

WHITE CHEDDAR GRITS (GF)

GOODY'S POTATO SALAD (GF)

SLOW COOKED GREENS (GF)

SWEET CHILE CUCUMBER SALAD (GF)

PLATES

Good Ol' Shrimp & Grits (GF)

Cheesy Grits, Smoked Tomatoes, Spicy Harissa Butter, Green Onions

22

Fried Key West Pink Shrimp Platter

Yukon Gold French Fries, Dill Slaw, Special Sauce, Lemon for Squeezing

24

The One and Done BBQ Plate

Choice of Bulk Meat, 1 Side, Griddled Texas Toast, Pickles, Onions

16

*\$2 Upcharge for Brisket or ribs

The Twofer BBQ Plate

Choice of 2 Bulk Meats, 2 Sides, Griddled Texas Toast, Pickles, Onions

26

*\$2 Upcharge for Brisket or ribs

The Big Daddy BBQ Jawn

Choice of 3 Bulk Meats, 3 Sides, Griddled Texas Toast, Pickles, Onions

36

*\$2 Upcharge for Brisket or ribs

Bulk Meats

LOW & SLOW
Smoked
\$10/19 **PORK**
HALF/FULL
POUND

MUSTARD & HONEY
Smoked Turkey
\$12/20
HALF/FULL
POUND

Rare Smoked
\$10/19 **ROAST BEEF**
HALF/FULL
POUND

SMOKED
Brisket
\$14/28
HALF/FULL
POUND

ST. LOUIS STYLE
RIBS
\$33 PER
RACK

CHESHIRE
Pork Belly
BURNT ENDS
\$12/20
HALF/FULL
POUND

Southern Veggie Plate

Pickles, Onions, Texas Toast and Choose 4 of our Delicious Sides. (Warning, there may be some tasty smoked meats present)

16

Today's Catch (Crispy Fried or Blackened)

Tomato, Cucumber & Red Onion Salad, Crispy Corn Fritters, Creamy and Slightly Spicy Avocado/Cilantro Sauce, Lemon

MKT

Old School Tray of Fried Seafood

Crispy Fish, Shrimp & Oysters, French Fries, Dill Slaw, Comeback Sauce, Lemon for Squeezing

MKT

The Kitchen Sink Rice Bowl (GF)

Jasmine Rice, Chile Cukes, Shaved Cabbage, Shredded Carrots, Pickles, Fried Egg, Cilantro, Spicy/Smokey/Sesame Mayo. Choice of BBQ Meat or Seafood Item (upcharge for daily fish, shrimp, oysters)

18

BBQ SAUCES

- OH CAROLINA MUSTARD
- ALABAMA WHITE
- RANCH HAND BBQ
- VINEGAR BBQ

Sweet Endings

KEY LIME CREAM CHEESE TRIFLE
Graham Crust, Whipped Cream

7

DAD'S PEANUT BUTTER PIE
Nutella, Crumbled Oreos'

7

Let Us Cater Your Next Event!

Ask your server about details or visit us online for more information.



(772) 776-4BBQ

www.islandpigandfish.com

835 Seaway Dr Fort Pierce, FL 34949

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
20% gratuity is added for parties of 8+. There will be a 3% Fee to all credit card orders