

REDS		
“IN SHEEPS CLOTHING” CABERNET 2022	NA 45	
Oregon ripeness of fruit flavors. Medium to full body with a slice of freshness. Layers of Cassis, Blueberries, and Black Cherries with a hint of wood smoke. Anise, thyme, and bay leaf.		
YALUMBA “Y SERIES” PINOT NOIR 2023	9 28	
South Australia Strawberry, sage, black olive, hints of hazelnut, vibrant and juicy pomegranate		
COUSINO MACUL MERLOT	9 29	
Maipo Valley, Chile The aromas remind us of strawberry, soft mint, pepper and ginger with an intense mouth feel.		
HIGH NOTE MALBEC 2022	10 33	
Marlborough, New Zealand Lime and passion fruit aromas, along with dried green herbs, crisp-juicy finish		
BONANZA BY CAYMUS CABERNET SAUVIGNON	11 34	
Napa, California Aroma of rich fruit followed by toasty oak, vanilla and a hint of smoked meat		
PIKE ROAD PINOT NOIR 2022	14 42	
Willamette Valley, Oregon Black current, baking spices, violets, sweet oak, succulent black cherry		
ROSE		
MIRABEAU “FORVER SUMMER” ROSE 2023	10 33	
France Notes of red fruits, hint of peppery spice, fruitful taste profile with white cherry and pomegranate, citrus finish		
VALE DOS POMBOS ROSE 2022	11 33	
Portugal Well balanced with good acidity and fresh fruit notes. Crisp with a smooth delicate finish		
BUBBLES		

ZARDETTO PROSECCO NV	9 32
Veneto, Italy Spring flower, white peach, and green apple with candied nectarine, bright acidity	
HENRI CHAMPLIAU CREMANT DE BOURGOGNE ROSE NV	NA 55
Burgundy, France Delicate nose of white flowers and red fruits, a precise and intense mouth feel	
ZARDETTO SPRITZ	9 NA
Veneto, Italy An infusion of white wine, herbs and citrus. A light and refreshing with an aromatic citrusy taste	

BEER LIST

SEASONAL CAPE CHARLES BREWING CO | 8

Ol’ Reliable Lager
Beach Bumpkin Pumpkin
Honey Suckle Wheat
Puddle Pirate Porter
Oyster Stout

DOMESTIC

Budweiser | 5
Miller Lite | 5
Coors Light | 5
Bud Light | 5
Natural Light | 3
Michelob Ultra | 5
PBR | 3
Blue Moon | 5
Yuengling | 5
Surfside | 6 *
High Noon | 6 *
*(ask your server for flavors)

IMPORTS

Corona Extra | 6
Modelo Especial | 6
Heineken| 6
Heineken N/A | 6
Red Stripe| 6
Stella Artois| 6
Stella Artois N/A| 6

IPA

El Guapo Agave IPA | 6
Assateague IPA | 8
EVO 3| 6
Cobb Island IPA | 8
Tiki Tropical Hazy IPA | 6

MILER HIGH LIFE PONY BUCKET

5 pony millers over ice | 15



ISLAND GRILL & TAPAS LOUNGE
CHINCOTEAGUE ISLAND, VA

“We want to thank you for visiting our establishment. If there is anything you would like to address regarding your visit, please bring it forth to your server or ask for a manager. We are here to please you and will settle for nothing less. Please remember, fresh food is not fast food and that ticket times will depend on volume of customers. Again, thank you, and we appreciate your business.”

-Blackfin

 = BLACKFIN SIGNATURE DISHES

BRICK OVEN PIZZA

Available in Half or Full Pie +7

CLASSIC

Marinara sauce & shredded mozzarella | 13
Add pepperoni +\$1.50

BBQ CHICKEN & PINEAPPLE

Mozzarella, chicken, bacon and pineapple,
Sweet Baby Ray's® | 16

MARGHERITA

Fresh mozzarella, tomato, basil, evoo drizzle | 15

HAWAIIAN

Mozzarella, pineapple, onion, jalapeño, Kalua pork
& our signature Island BBQ sauce | 16

ENSALADAS

GARDEN

Spring Mix, onion, tomato,carrot,
cucumber & croutons| 14

MANDARIN ORANGE

Spring mix, mandarin oranges, dried cranberries, sliced
almonds & avocado served with mandarin sesame
dressing | 18

CAESAR

Romaine, shaved parmesan & crutons | 15

CRABBY COBB

Romaine topped w/ tomato, onion, cucumber, carrot,
bacon, boiled egg,shredded Monterey Jack cheese, a
4ozlump crab cake & Old Bay®remoulade| 21

ADD ONS: CHICKEN 7 | SHRIMP 8 | SOFT

CRABS 14 | OYSTERS 12 | FISH 8 | CRAB CAKE 12

DRESSINGS: Mandarin Sesame, Ranch (GF),
Blue Cheese (GF), French, Italian, Thousand Island,
Caesar, Honey Mustard, Oil/Vinegar,
Raspberry Vinaigrette



TACOS

2 flour or corn tortillas served w/ fries or chips & salsa
sub sweet potato fries +3

LOCAL*

Chicken or beef w/ lettuce,
tomato, onion, cheese and
cilantro lime crema| 15

FRISCO

Crispy shrimp, cabbage, green
onion,avo crema & boom
boom sauce| 17

SOFT CRAB

Cleaned fried soft crabs, cabbage,
tomato, onion, avo crema &
chipotle aioli| 19

BAJA FISH

Fried fish, cabbage, onion, avo
crema & cilantro lime crema| 16

OYSTER

Local Chincoteague salts, lettuce,
tomato, onion & our Old Bay®
remoulade| 18

(MAY CONTAIN SHELL FRAGMENTS)

HAWAIIAN

Kalua pork, pineapple, cabbage,
green onion, and our signature Island
BBQ sauce| 17

WINGS

(8) Wings 13 | (16) Wings 24

Choice of Sauce:

Buffalo, BBQ, Sweet chili, Island BBQ, Jerk, Old Bay®, Garlic parm, Teriyaki

BASKETS

Served with fries & slaw or chips & salsa (Cocktail or Tartar)
sub sweet potato fries +3

OYSTER

Lightly breaded
Chincoteague salts| 21
(MAY CONTAIN SHELL FRAGMENTS)

FISH

Lightly breaded
catch of the day| 17

SHRIMP

Lightly breaded fried shrimp| 18

SOFT CRAB

3 Jumbo cleaned crabs, lightly
breaded and fried| 22

CLAM STRIP

Fried clam strips | 15

SEA SCALLOP

Lightly breaded sea scallops| MKT

**Due to processing fees, a 3% charge will be added to all credit card
transactions.

***We do not split checks more than 4 ways. Gratuity may be added to all parties
of 6 or more OR at the server's discretion.

HANDHELDS

Served with fries or chips & salsa, sub sweet potato fries +3

THE OG (BEEF OR CHICKEN)*

Lettuce, tomato, onion & pickles on a toasted brioche bun| 17

SO-CAL (BEEF OR CHICKEN)*

Avo mash, lettuce, tomato, onion & chipotle
aioli on a toasted brioche bun| 18

CRAB CAKE

4 oz lump crab cake, let, tom & Old Bay®
aioli on a toasted brioche bun| 18

BLT

Sourdough, wheat, or rye| 12
Add Soft Crab +7

GLUTEN FREE AND VEGETARIAN MENU

Gluten Free Buns available +3

Served with fries or chips & salsa, sub sweet potato fries +3

CRABLESS CRAB CAKE SANDWICH

3oz cake, let, tom & Old Bay®
aioli on a toasted brioche bun| 16

BAJA VEGGIE BURGER

Southwest veggie patty, avocado mash, lettuce,
tomato, onion & chipotle aioli on a toasted brioche bun| 17

MAKE IT GLUTEN FREE WITH GF BUN SUBSTITUTION 

CAPTAIN JACK

Shredded Jackfruit over grilled pineapple, topped
with Sweet Baby Ray's®| 16

FISHLESS BASKET

Vegetarian Basket| 17

KALUA PORK

Hawaiian style pork topped with grilled pineapple
& our signature island BBQ sauce on a toasted brioche bun | 16

CRABBY PATTY (BEEF OR CHICKEN)*

Topped w/ fried soft crab, American cheese, lettuce,tomato,
pickles & Old Bay®remoulade on a toasted brioche bun| 21

FRIED FISH SANDWICH

Lettuce & tomato on a toasted brioche bun | 17

GRILLED CHEESE

Sourdough, wheat, or rye| 12
Add Bacon +2 | Soft Crab +7

CRABLESS CRAB CAKE BASKET

Twin 3oz cakes | 21

CRABLESS COBB

Romaine topped w/ tomato, onion, cucumber, carrot,
boiled egg, shredded Monterey Jack cheese,
a 3oz cake & Old Bay®remoulade| 18




= Vegetarian



= Gluten Free

POKE BOWLS | 24

 = SPICY

Available seasonally, or until sold out

STEP 1: CHOOSE YOUR BASE


Jasmine rice or spring mix

STEP 2: CHOOSE YOUR PROTEIN

Sushi-grade tuna*, shrimp, chicken, or jackfruit

STEP 3: CHOOSE YOUR BOWL

COASTAL: Pineapple, avocado, cucumber, tomato, and carrot topped with green onion, tempura flakes and our teriyaki sauce

ISLANDER: Cucumber, tomato, radish, carrot, seaweed salad, and pickled ginger topped with tempura flakes, unagi sauce & wasabi aioli 

SEASIDER: Avocado, cucumber, tomato, radish, and carrot topped with green onion, crispy chow mein noodles, unagi sauce & spicy mayo

HAWAIIAN:Mango, pineapple, cucumber, radish and seaweed salad topped with green onion, sesame seeds, poke sauce & spicy mayo  

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note: All prices are subject to change due to the fluctuating food market. We thank you for your understanding and appreciate your business!