

The Italian Fisherman

61 LAKESIDE DRIVE BEMUS POINT, NEW YORK 14712

www.italianfisherman.com

A UNIQUE WATERFRONT CULINARY AND SOCIALIZING EXPERIENCE

ITALIAN FISHERMAN

www.italianfisherman.com

BEMUS POINT, NY 716.386.7000

Vintage Cocktails

LAVERNE COLLINS \$12
Hendricks Gin | Lavender | Lemon | Blue Cheese Stuffed Olives | Up

DIRTY GOOSE \$12
Grey Goose | Splash of Olive Juice | Blue Cheese Stuffed Olives | Up

APEROL SPRITZER \$11
Aperol Liqueur | Prosecco | Orange | Acqua Frizzante

PALLINO \$12
Bulldog Gin | Vanilla Bean | Mint | Ginger

NEGRONI \$13
Campari | Hendricks | Sweet Vermouth | Orange Peel

LOTUS \$12
Ciro's Organic Cucumber Vodka | Elderflower | Albarino | Lime | Up

DERBY JULEP \$11
Ginger Bourbon | Simple Syrup | Mint

GIORGIO AMICI \$12
Casamigos Tequila | Grand Marnier | Fresh Lime | Salt | Up

Additional Beer & Wine list available

Appetizers

BIG-A-BUBBA SHRIMP COCKTAIL \$21
Jumbo Shrimp | Cocktail Sauce | Seafood Mustard Sauce

FRIED GREEN TOMATOES \$14
Parmesan Crusted | Cajun Ranch

CAPRESE SALAD \$16
Buffalo Mozzarella | Red Tomatoes | Kalamata Olives | Basil | Balsamic Glaze

BUCKET OF BALLS \$21
Homemade Meatballs | Parmesan Cheese | Marinara Sauce

MOMMA'S MUSSELS \$19
2 lbs. | Lemon | Herbs | Olive Oil

BADA BING SHRIMP \$21
Fire Roasted | Grilled Jumbo Shrimp | Cajun Ranch

ITALIAN TAPAS TREO

Experience a small plates sampling of incredible daily creations from our master chef.
Three signature items are presented in one very special platter. A culinary opportunity to sample the many wonderful flavors of the Italian Fisherman.
Buon Appetito! Starting at \$28

FRESH Gourmet Pastas

KOBE BOLONESE PAPPERDELLE \$23
Tuscan Style | Kobe Beef | Papperdelle Pasta

SPAGHETTI ALL' ARRIBIATA \$19
Homemade Red Sauce | Chili Heat | Al Dente Spaghetti

FETTUCINI ASIAGO \$22
Creamy Asiago Sauce | Pancetta | Peas | Fettuccini

Fire Roasted

A Cut Above The Rest

PEPPER CRUSTED SIRLOIN \$28
USDA | Center Cut | 12 oz. | Pepper Crusted | Argentinean Chimichurri

NEW YORK STRIP STEAK \$36
USDA | 14 oz.

FILET MIGNON \$38
USDA | Center Cut | 8 oz.

PORTERHOUSE \$44
USDA | Thick Cut | 22 oz.

MALBEC GLAZED SHORT RIBS \$29
Slowly Braised | All Natural | Malbec Demi Glaze | Cous-Cous

THE KOA DANIEL \$26
The Ultimate Big Kahuna Sandwich
3 oz. Kona Rubbed Filet Mignon
Maine Lobster Tail | Grilled Prosciutto | Gruyere Cheese | Thick Cut Tomato | Lettuce | Lemon Aioli | Croissant Roll | Parmesan-Truffle Fries

Italian Specialties

PAPA'S SHRIMP & CRAB POMODORO \$29
Parmesan-Panko Shrimp | Fresh Crab Meat | EVOO | Garlic | Grape Tomatoes | Angel Hair Pasta | Fresh Basil

CHICKEN AND ARTICHOKE \$24
Grilled Chicken Breast | Artichoke Hearts | Garlic | Pomodoro Sauce | Black Olives | Linguini

LOLA'S LOBSTER RAVIOLI \$29
Lemon-Sage Maine Lobster Tail | Lobster Filled Ravioli | Sun Dried Tomato-Ricotta Ravioli | Lemon | Butter Basil Sauce

RIGATONI CALDONAZZO \$29
Pepper Crusted Filet Mignon | Broccoli | Roasted Red Peppers | Mushrooms | Scallions | Gorgonzola sauce

BUCCO DI BELLA \$28
Rosemary Infused Osso Bucco Pork Shank | 16 oz. | Gnocchi | Porcini-Truffle Marsala Sauce

CHICKEN PARMIGIANA & LINGUINI ALFREDO \$24
Italian Herb Crusted Chicken Breast | Smoked Ham | Provolone Cheese | Marinara Sauce | Linguini Alfredo

Fresh Catch

KEY WEST SHRIMP & SCALLOPS \$32
Jumbo Shrimp | Pan Seared Scallops | Lemon-Garlic Risotto | Sautéed Spinach | Grilled Asparagus

ISLAND MAHI-MAHI \$28
Citrus Seasoned Mahi | Mango Salsa | Grilled Pineapple | Coconut Rice

SALMON GUISEPPE \$29
Norwegian Salmon | Goat Cheese | Sautéed Mushrooms | Sun Dried Tomatoes | Lemon Butter Basil Sauce | Cous-Cous

HONEY CURRY SEA BASS \$34
Chilean Sea Bass | Honey-Curry Sauce | Grilled Asparagus | Sautéed Spinach

SESAME AHI TUNA \$29
Seared Rare Sushi Grade Ahi | Black Sesame | Cucumber-Mandarin | Greens | Soy Sauce | Wasabi

NEW ENGLAND CLAM CHOWDER \$9
Creamy | Russet Potatoes | Little Neck Clams | Fresh Dill

SIGNATURE FISHERMAN CHOWDER \$9
Pomodoro | Shrimp | Mahi | Tilapia | Bacon | Romano

FIELD GREENS \$9
Mixed Greens | Grape Tomatoes | Sliced Mushrooms | Kalamata & Black Olives | Balsamic Vinaigrette

LITTLE WEDGIE \$11
Iceberg | Crumbled Blue Cheese | Egg | Applewood Bacon | Grape Tomatoes | Creamy Blue Cheese Dressing

ROASTED BEET & GOAT CHEESE \$12
Organic Arugula | Roasted Beets | Goat Cheese | Candied Pecans | Balsamic Fig Glaze

PARMESAN CAESAR \$12
Hearts of Romaine | Parmesan | Hint of Lemon

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WWW.ITALIANFISHERMAN.COM

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Lakeside LIMO

FISH TANK OFFSHORE
AT THE ITALIAN FISHERMAN

Join Our Nightly Sunset Party!
Enjoy our floating Fish Tank with Appetizers, freshly grilled specialties and ice cold drinks - right on the water!
This is the most comfortable and intoxicating view of the spectacular Chautauqua Lake Sunset you can experience!

EVERY FRIDAY & SATURDAY NIGHT ROCKIN' ROBIN
ROCKIN' ON THE DECK!

FISHIN' CHIPS
Homemade Italian Seasoned
Garlic-Rosemary-Parmesan
Chopped with NY's Finest All Seasoning

LITTLE PASTA PALS MENU
10 years & under - All Little Pasta Pal items are served with beverage, fresh fruit and garden salad!

Organic Mac & Cheese \$10
Cheesy Burger \$10
*gluten free items available on request

Grilled Chicken Sangle \$10
Chicken Fingers \$10
Grilled Salmon \$16

www.italianfishermanchips.com

18% gratuity may be added to parties of 8 or more.

FINE CUISINE & SPIRITS

AL FRESCO DINING

(716) 386-7000

WaterGrill

LOVELY BEVERAGES

Additional Beer and Wine list available.

SIGNATURE CRAFTED COCKTAILS:

Fisherman Bloody Mary \$10
House Crafted | Vodka | Seasoned Salt | Olive | Peppercorn | Dill Pickle

Mambo Italiano \$11
Italian Sangria | Red or White

Aperol Spritzer \$11
Aperol Liqueur | Prosecco | Acqua Frizzante

Italian Tea \$10
Tito's Handcrafted Vodka | Amaretto | Sweet Tea | Lemon

Momma's Mai Tai \$12
Ron Barcelo Rum | Cointreau | Amaretto | Pineapple

Harry Coconut \$10
Malibu Rum | Coconut Cream | Pineapple | Lime Zest

Maraschino Luna \$10
Moonshine | Cola | Grenadine | Cherry

Primo Margarita \$12
Triano Anejo | Grand Marnier | Cointreau | Lime | OJ

MOJITOS:
Classic \$9
Vanilla Mint \$11
Pamplmouse \$10
Skinny \$10

FROZEN: \$9
Strawberry Daquiri
Mango Daquiri
Pina Colada
Margarita

Gourmet BURGERS BY THE BOATS

IT'S ALL ABOUT THE BURGERS BABY!

Certified Angus Beef patty grilled perfectly to a medium well and served with our signature parmesan truffle fries.

The Drunken Little Piggies \$17
Bourbon Molasses Pulled Pork | Cheddar | Onion Straws | Applewood Bacon

The Emma Jane Kobe Sliders \$17
Blue Cheese and Green Olive Stuffed | Onion Straws | Roasted Reds | Garlic-Lemon Aioli

The Aloha \$19
Coconut Shrimp | Roasted Reds | Swiss | Grilled Pineapple | Garlic Aioli

The Godfather \$19
Fried Eggplant | Genoa Salami | Honey Baked Ham | Roasted Reds | Giardiniera | Provolone | Chipotle Mustard

The Classic \$15
American | Applewood Bacon | Mushrooms | Lettuce | Tomato

The Hotel California \$16
Avocado | Applewood Bacon | Swiss | Lettuce | Tomato

Big-A-Bubba Shrimp Cocktail \$21
Jumbo Shrimp | Cocktail Sauce | Seafood Mustard Sauce

Chicken Fingers \$12
White Meat Chicken | Ranch Dressing

IF Fries \$8
Huge Basket of Seasoned Idaho Fries

Momma's Mussels \$19
2 Lbs. | Lemon | Herbs | Olive Oil

Bada Bing Shrimp \$21
Fire Roasted | Jumbo Shrimp | Homemade Cajun Ranch

Fried Green Tomatoes \$14
Parmesan Crusted | Cajun Ranch

Bucket of Balls \$21
Homemade Meatballs | Parmesan Cheese | Marinara Sauce

NEW ENGLAND CLAM CHOWDER \$9
Creamy | Russet Potatoes | Little Neck Clams | Fresh Dill

Signature Fisherman Chowder \$9
Pomodoro | Shrimp | Mahi | Tilapia | Bacon | Romano

SHRIMP TACOS \$17
Grilled Shrimp | Cucumber-Vidalia Slaw | Goat Cheese | Cilantro

CARNITAS TACOS \$16
Adobo Shredded Pork | Queso Fresco | Pickled Onions | Mandarin Slaw

Bahia Fish Tacos \$16
Classic | Cilantro - Vidalia Slaw | Wasabi-Mayo | Pico De Gallo

Southern Chicken BLT \$15
Marinated Grilled Chicken | Goat Cheese | Fried Green Tomatoes | Applewood Bacon | Cajun Ranch

Blackened Tilapia \$16
Cajun Tilapia | Lettuce | Tomato | Grilled Onions | New England Tartar Sauce

Island Salmon BLT \$17
Pacific Rim Salmon | Applewood Bacon | Wasabi-Mayo | Tomato | Lettuce

Fishwich \$16
Potato Crusted Tilapia | Signature Slaw | Lettuce | Tomato | New England Tartar Sauce

Lobster Cobb Salad \$21
Avocado | Bacon | Egg | Crab | Shrimp | Lobster | Homemade Dressing | Tomatoes

Bourbon Pecan Salad \$14
Candied Pecans | Blue Cheese | Pears | Cornbread Croutons | Maple Bourbon Dressing. Add Grilled Chicken or Shrimp - \$7

Calamari Asian Salad \$18
Napa Cabbage | Citrus | Wonton | Cilantro | Red Pepper | Calamari | Sesame Ginger Dressing

Cranberry Pecan Chicken Salad \$15
Cranberry-Pecan Mayo | Chicken | Creme Brulee Muffin | Assorted Fresh Fruit

HANDCRAFTED SANDWICHES

CRISPY COOL SALADS



Gluten-Free menu available upon request.



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18% gratuity may be added to parties of 8 or more.

Raw Food Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



Open Daily 11:30 am
716.386.7000

The Home of
BEMUS BAY POPS
www.bemusbaypops.com