

Brunch Menu

All Brunch dishes served with fresh baked pastry, fresh fruit and a glass of champagne

Benedicts

All served with seasoned home fries

Classic Eggs Benedict Two poached eggs, Canadian bacon, house made Hollandaise	12
Salmon Benedict Two poached eggs, house smoked salmon, house made Hollandaise	14
Crab Florentine Benedict Two poached eggs, wilted spinach, mixed lump and claw crabmeat, house made Hollandaise.....	16
Prime Rib Benedict Two poached eggs, slow roasted prime rib, house made Hollandaise.....	15

3 Egg Omelets

All served with seasoned home fries

Ham & Cheese Canadian Bacon, Cheddar cheese.....	12
Veggie Fresh local seasonal vegetables, basil pesto.....	12
Greek Mushrooms, spinach, feta cheese, kalamata olive tapenade.....	13
Seafood Fish, shrimp, clams, shallot, garlic, seafood cream sauce.....	15
Creole Chicken, shrimp, fish, andouille, shredded cheese, jambalaya sauce.....	15

Mains

Strawberry Cream Cheese Waffle Stack Manifest distillery (Jax) rye creme Anglaise.....	13
Buttermilk Fried Chicken & Waffles Reef bourbon maple syrup, roasted garlic butter.....	16
Sausage Biscuits & Gravy Classic recipe, sausage patty.....	13
Datil Shrimp 'n' Grits Stone ground grits, Datil lime sauce.....	16
Peel 'n' Eat Georgia Shrimp Delaware bay seasoning, Datil cocktail sauce.....	1/2 lb 11 / 1 lb 19
1 1/2 lb Alaskan Snow Crab Legs Steamed, drawn butter, seasoned home fries.....	35

Sides

Bacon 2	Home Fries 3	Biscuit 1	Muffin 1	Sausage Gravy 1.5
Sausage 2	Grits 3	Waffle 2	Fruit 3	1/2 lb Crab Legs 12

Brunch Beverages

Champagne - Choice of juices Glass 4 Bottle 15 ••• Classic Sangria - San Sebastian Red, citrus fruit 6

Tropical White Sangria - Moscato, banana, peach 6 ••• Pineapple Whip - Champagne, pineapple, coconut cream, whipped cream 6

Michelada- Local pilsner, bloody mary mix, lime, over ice, seasoned rim 5 ••• After 1 p.m. - Bloody Mary's, Margaritas, Mojitos, Florida Mules 7

Lunch

Appetizers

Crab Cake Guava pineapple salsa, key lime mustard.....	11
Calamari Piquillo pepper vinaigrette.....	11
Fried Green Tomatoes Spicy Sriracha, zesty island sauce.....	9.5
Herb Crusted Seared Tuna Saku tuna seared rare, ponzu dipping, wasabi, pickled ginger.....	12
Jumbo Shrimp Coconut breaded with mango dipping sauce.....	10.5
Saffron Mussels ® Garlic, diced peppers, saffron, white wine, cream and fresh herbs, toast points.....	13
Spinach Artichoke Dip ® Toast points.....	10
Gravlax ® House cured salmon, cream cheese, capers, red onion, toast points.....	12

Soups

Award Winning Seafood Chowder (Spicy).....6

Soup of the day.....6

Lunch

Salads

- Garden or Caesar Salad** Small.....5 Large.....9 - Add to your salad choice of **Chicken Breast**.....7, **Tuna**.....11, **Mahi**.....8, **Crab Cake**.....10, **Shrimp**.....10, **Fried Oysters**.....15
- Asian Tuna Salad** Saku tuna, seared rare, pineapple, pickled ginger, black and white sesame seeds, ginger vinaigrette.....16
- Black and Blue Salad**ⓄBlackened prime rib, tomatoes, red onion, carrots, cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....16
- Pretzel Crusted Fried Chicken Salad**ⓄStrawberries, tomatoes, sunflower seeds, strawberry vinaigrette....15

Fresh Fish

- Ⓞ**Fresh Catch**.....\$Mkt **Grouper**.....19 **King Salmon**.....15 **Mahi**.....16
Grilled, sautéed, baked, fried, bronzed or blackened, available as entrée or sandwich
Sauce choices: Ⓞlemon beurre blanc, Ⓞcaper dill sauce, **Datil** BBQ or ponzu dipping, key lime remoulade
- Citrus Basted King Salmon** ⓄGrilled with fried spinach..... 17
- Grouper Vilano** ⓄBaked with lemon pepper butter, garlic, seasoned parmesan cheese..... 19
- * **Fish and Chips** Beer battered Atlantic Haddock, served with fries and Caribbean slaw..... 16

Mains

- ***Jumbo Scallops** Grilled, orange ginger glaze, balsamic reduction, rice and vegetable..... 19
- ***Fried Shrimp** **Datil** pepper cocktail sauce..... 16
- ***Seafood Pasta** Fresh fish, shrimp, clams, garlic, shallots, heavy cream, orecchiette pasta..... 17
- Jambalaya** Shrimp, chicken, andouille, fish, rice, **spicy** Cajun sauce, cheddar cheese..... 16
- Grilled Cauliflower** Red pepper vinaigrette, creamy vegetable risotto..... 14

*Fresh Fish and Mains served with chef's choice starch and fresh vegetables unless otherwise noted **

Tacos (2) Flour or corn, served grilled or blackened

(Chipotle slaw, poblano lime sauce, queso fresco, fresh cilantro, black beans and rice)

Shrimp.....16 **Mahi**.....16 **Tuna**.....17

Sandwiches *Served with fries and Caribbean slaw*

- Mahi Club** Swiss cheese, avocado, bacon, island sauce..... 16
- Prime Rib Sandwich** Shaved prime rib, mushrooms, onions, Swiss cheese, ciabatta roll, au jus..... 15
- Carolina Chicken Sandwich** Grilled chicken, Carolina mustard sauce, ham, onion ring, Swiss..... 14

Burgers *Grilled to order, served with fries and Caribbean slaw*

- Reef Hamburger** Ground chuck and short rib, lettuce, tomato, onion..... 13
- St. Augustine Datil Burger** **Datil** sauce, sauteed mushrooms and onions, bacon, cheddar cheese 17

\$3 split plate charge on all dishes • Fresh baked bread.....\$1.50 loaf

GLUTEN FREE (except toast points).

Not all ingredients are listed for each dish. Please talk with your server about any dietary/allergy needs.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the consumer's risk of food borne illness.