

Lunch

Appetizers

\$2 dollars off on Appetizers during Happy Hour

Fried Manchego Cheese Honey raspberry sauce	10.49
Crab Cake Guava pineapple salsa, key lime mustard	11.99
Calamari Piquillo pepper vinaigrette.....	11.49
Fried Green Tomatoes Spicy Sriracha, zesty island sauce.....	9.49
Beef Tenderloin Strips Red wine demi glaze, grilled beefsteak tomato.....	10.49
Herb Crusted Seared Tuna Saku tuna seared rare, ponzu dipping, wasabi, pickled ginger.....	12.99
Jumbo Shrimp Choice of: Sautéed with Datil pepper lime sauce; coconut breaded with mango chili sauce or [Ⓞ] shrimp cocktail with Datil pepper or mild cocktail sauce.....	10.99
Saffron Mussels [Ⓞ] Garlic, diced peppers, saffron, white wine, cream and fresh herbs, toast points.....	13.49
Spinach Artichoke Dip [Ⓞ] Toast points.....	10.49
Oysters Piquant [Ⓞ] Bacon, scallions, smoked paprika, spicy ghost pepper cheese.....	15.99
House-Made Pâté [Ⓞ] Chicken livers, garlic, onions, sage, sherry, toast points.....	9.49
Gravlax [Ⓞ] House cured salmon, cream cheese, capers, red onion, toast points.....	12.49
Smoked Duck Piquillo Peppers [Ⓞ] Grated Manchego cheese, balsamic reduction.....	9.49



Soups

Award Winning Seafood Chowder (**Spicy**).....6.49 Soup of the day.....6.49

Salads

Garden or Caesar Salad Small.....5 Large.....9	
Add to your salad choice of Chicken Breast7, Tuna11, Mahi8, Crab Cake10, Shrimp10, Fried Oysters15	
Chef's Seafood Salad	
[Ⓞ] Lobster and lump crab mix, shrimp, apple, roasted red peppers, cucumber, bibb lettuce, yum yum sauce...	19.99
Asian Tuna Salad Saku tuna, seared rare, pineapple, pickled ginger, black and white sesame seeds, ginger vinaigrette.....	16.99
Black and Blue Salad [Ⓞ] Blackened prime rib, tomatoes, red onion, carrots, cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	16.99
Pretzel Crusted Fried Chicken Salad [Ⓞ] Strawberries, tomatoes, sunflower seeds, strawberry vinaigrette	15.99

[Ⓞ]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.

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.....		17.49
Grouper Vilano	☉Baked with lemon pepper butter, garlic, seasoned parmesan cheese.....		19.99
Herb Rubbed Tuna	Saku tuna seared rare, basil, ponzu dipping, wasabi, pickled ginger.....		15.99
North Beach Mahi	☉Sautéed, clams, scallop bites, saffron cream sauce.....		18.99
* Fish and Chips	Beer battered Atlantic Haddock, served with fries and Caribbean slaw.....		16.49

Mains

Jumbo Scallops	Grilled, orange ginger glaze, balsamic reduction, rice and vegetable.....	20.99
Fried Shrimp	Datil pepper cocktail sauce.....	16.49
* Seafood Pasta	Fresh fish, shrimp, clams, garlic, shallots, heavy cream, orecchiette pasta.....	17.99
* Jambalaya	Shrimp, chicken, andouille, fish, rice, spicy Cajun sauce, cheddar cheese.....	16.49
* Grilled Cauliflower	Red pepper vinaigrette, creamy vegetable risotto.....	14.00
* Vegetarian Pasta	Garlic, peppers, tomatoes, mushrooms, olive oil, orecchiette pasta.....	14.49

*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)

Mahi.....16	Tuna.....16
Shrimp.....16	Chicken.....16
Vegetarian.....16	

Sandwiches *Served with fries and Caribbean slaw*

Mahi Club	Swiss cheese, avocado, bacon, island sauce.....	16.99
Crab Cake Sandwich	Guava pineapple salsa, key lime mustard.....	16.99
Prime Rib Sandwich	Shaved prime rib, mushrooms, onions, Swiss cheese, ciabatta roll, au jus.....	15.49
Carolina Chicken Sandwich	Grilled chicken, Carolina mustard sauce, ham, onion ring, Swiss.....	14.99

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

Reef Hamburger	Ground chuck and short rib, lettuce, tomato, onion.....	12.99
St. Augustine Datil Burger	Datil sauce, sauteed mushrooms and onions, bacon, cheddar cheese	16.99
House-Made Grilled Black Bean Burger	Garlic, onion, peppers, cumin, paprika, Manchego cheese.....	12.99

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