

# Lunch

## Appetizers

\$2 dollars off on Appetizers during Happy Hour

<b>Fried Manchego Cheese</b> Honey raspberry sauce .....	11
<b>Crab Cake</b> Guava pineapple salsa, key lime mustard .....	14
<b>Calamari</b> Piquillo pepper vinaigrette.....	12
<b>Fried Green Tomatoes</b> <b>Spicy</b> Sriracha, zesty island sauce.....	9
<b>Beef Tenderloin Strips</b> Red wine demi glaze, grilled beefsteak tomato.....	12
<b>Herb Crusted Seared Tuna</b> Saku tuna seared rare, ponzu dipping, wasabi, pickled ginger.....	14
<b>Jumbo Shrimp</b> Choice of: Sautéed with <b>Datil</b> pepper lime sauce; coconut breaded with mango chili sauce or <b>GF</b> shrimp cocktail with <b>Datil</b> pepper or mild cocktail sauce.....	11
<b>Saffron Mussels</b> <b>GF</b> Garlic, diced peppers, saffron, white wine, cream and fresh herbs, toast points.....	15
<b>Spinach Artichoke Dip</b> <b>GF</b> Toast points.....	11
<b>Oysters Piquant</b> <b>GF</b> Bacon, scallions, smoked paprika, <b>spicy</b> ghost pepper cheese.....	16
<b>House-Made Pâté</b> <b>GF</b> Chicken livers, garlic, onions, sage, sherry, toast points.....	9
<b>Gravlax</b> <b>GF</b> House cured salmon, cream cheese, capers, red onion, toast points.....	13
<b>Smoked Duck Piquillo Peppers</b> <b>GF</b> Grated Manchego cheese, balsamic reduction.....	10



## Soups

Award Winning Seafood Chowder (**Spicy**).....7      Soup of the day....6

## Salads

<b>Garden or Caesar Salad</b> Small.....5      Large.....9	
Add to your salad choice of <b>Chicken Breast</b> .....7, <b>Tuna</b> .....11, <b>Mahi</b> .....10, <b>Crab Cake</b> .....12, <b>Shrimp</b> .....10, <b>Fried Oysters</b> .....15	
<b>Chef's Seafood Salad</b>	
<b>GF</b> Lobster and lump crab mix, shrimp, apple, roasted red peppers, cucumber, bibb lettuce, yum yum sauce.....	20
<b>Asian Tuna Salad</b> Saku tuna, seared rare, pineapple, pickled ginger, black and white sesame seeds, ginger vinaigrette.....	18
<b>Black and Blue Salad</b> <b>GF</b> Blackened prime rib, tomatoes, red onion, carrots, cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	17
<b>Pretzel Crusted Fried Chicken Salad</b> <b>GF</b> Strawberries, tomatoes, sunflower seeds, strawberry vinaigrette.....	16

**GF** 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	<b>Grouper</b> .....19	<b>King Salmon</b> .....15	<b>Mahi</b> .....16
Grilled, sautéed, baked, fried, bronzed or blackened, available as entrée or sandwich			
Sauce choices: ☉lemon beurre blanc, ☉caper dill sauce, <b>Datil</b> BBQ or ponzu dipping, key lime remoulade			
<b>Citrus Basted King Salmon</b>	☉Grilled with fried spinach.....		18
<b>Grouper Vilano</b>	☉Baked with lemon pepper butter, garlic, seasoned parmesan cheese.....		20
<b>Herb Rubbed Tuna</b>	Saku tuna seared rare, basil, ponzu dipping, wasabi, pickled ginger.....		17
<b>North Beach Mahi</b>	☉Sautéed, clams, scallop bites, saffron cream sauce.....		20
* <b>Fish and Chips</b>	Beer battered Atlantic Haddock, served with fries and Caribbean slaw.....		17

## Mains

<b>Jumbo Scallops</b>	Grilled, orange ginger glaze, balsamic reduction, rice and vegetable.....	24
<b>Fried Shrimp</b>	<b>Datil</b> pepper cocktail sauce.....	16
* <b>Seafood Pasta</b>	Fresh fish, shrimp, clams, garlic, shallots, heavy cream, orecchiette pasta.....	18
* <b>Jambalaya</b>	Shrimp, chicken, andouille, fish, rice, <b>spicy</b> Cajun sauce, cheddar cheese.....	17
* <b>Grilled Cauliflower</b>	Red pepper vinaigrette, creamy vegetable risotto.....	15
* <b>Vegetarian Pasta</b>	Garlic, peppers, tomatoes, mushrooms, olive oil, orecchiette pasta.....	15

*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*

<b>Mahi Club</b>	Swiss cheese, avocado, bacon, island sauce.....	17
<b>Crab Cake Sandwich</b>	Guava pineapple salsa, key lime mustard.....	19
<b>Prime Rib Sandwich</b>	Shaved prime rib, mushrooms, onions, Swiss cheese, ciabatta roll, au jus.....	16
<b>Carolina Chicken Sandwich</b>	Grilled chicken, Carolina mustard sauce, ham, onion ring, Swiss.....	15

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

<b>Reef Hamburger</b>	Ground chuck and short rib, lettuce, tomato, onion.....	13
<b>St. Augustine Datil Burger</b>	<b>Datil</b> sauce, sauteed mushrooms and onions, bacon, cheddar cheese .....	17
<b>House-Made Grilled Black Bean Burger</b>	Garlic, onion, peppers, cumin, paprika, Manchego cheese.....	13

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