

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	16
Salmon Benedict Two poached eggs, house smoked salmon, house made Hollandaise	18
Crab Florentine Benedict Two poached eggs, wilted spinach, mixed lump and claw crabmeat, house made Hollandaise.....	19
Prime Rib Benedict Two poached eggs, slow roasted prime rib, house made Hollandaise.....	16

3 Egg Omelets *All served with seasoned home fries*

Ham & Cheese Canadian Bacon, Cheddar cheese.....	14
Veggie Fresh local seasonal vegetables, basil pesto.....	14
Greek Mushrooms, spinach, feta cheese, kalamata olive tapenade.....	16
Seafood Fish, shrimp, clams, shallot, garlic, seafood cream sauce.....	17
Creole Chicken, shrimp, fish, andouille, shredded cheese, jambalaya sauce.....	16

Mains

Strawberry Cream Cheese Waffle Stack Manifest distillery (Jax) rye creme Anglaise.....	14
Buttermilk Fried Chicken & Waffles Reef bourbon maple syrup, roasted garlic butter.....	17
Sausage Biscuits & Gravy Classic recipe, sausage patty.....	15
Datil Shrimp 'n' Grits Stone ground grits, Datil lime sauce.....	17
1 1/2 lb Alaskan Snow Crab Legs Steamed, drawn butter, seasoned home fries.....	Mkt

Sides

Bacon 3	Home Fries 3.5	Biscuit 1.5	Muffin 1.5	Sausage Gravy 1.5
Sausage 2.5	Grits 3	Waffle 2.5	Fruit 3.75	1/2 lb Crab Legs Mkt

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.....	17
Calamari Piquillo pepper vinaigrette.....	14
Fried Green Tomatoes Spicy Sriracha, zesty island sauce.....	10
Chorizo Empanadas Diced peppers, tomato sofrito, potato, corn salsa, poblano lime crema.....	14
Sesame Crusted Seared Tuna Saku tuna seared rare, wasabi pea puree, pickled ginger.....	16
Jumbo Shrimp Coconut breaded with honey Dijon sauce.....	13
⊕ Saffron Mussels Diced peppers, garlic, saffron cream sauce, fresh herbs, shaved Parmesan, crostini.....	15
⊕ Spinach Artichoke Dip Crostini.....	12
⊕ Gravlax Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	15

Soups

Award Winning Seafood Chowder (Spicy).....8

Soup of the day.....7

Lunch

Salads *Served on a bed of field greens*

- Garden or Caesar Salad** Small.....8 Large.....12
Add to your salad choice of **Chicken Breast**.....7, **Tuna**.....14, **Mahi**.....10, **Crab Cake**.....12, **Shrimp**.....10
- Roasted Beet Salad** Goat cheese, candied pecans, dried cranberry, honey Dijon vinaigrette..... 15
- Asian Tuna Salad** Sesame crusted Saku tuna, seared rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette..... 21
- ☉ **Black and Blue Salad** Blackened prime rib, tomatoes, red onion, carrots, purple cabbage and smoked blue cheese crumbles, red pepper vinaigrette..... 18
- ☉ **Pretzel Crusted Fried Chicken Salad** Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette..... 18

Fresh Fish

- ☉ **Fresh Catch**.....\$Mkt **Grouper**.....23 **Atlantic Salmon**.....18 **Mahi**.....17
Grilled, pan seared, fried or blackened **available as entrée or sandwich**
Sauce choices: Blood orange beurre blanc, **Datil** pepper sauce, key lime remoulade
- ☉ **Honey Dijon Basted Atlantic Salmon** Grilled with fried spinach..... 20
- ☉ **Grouper Vilano** Baked, seasoned Parmesan crusted, citrus garlic butter.....24
- * **Fish and Chips** Beer battered Atlantic Haddock, fries and Caribbean slaw.....20

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

Mains

- Jumbo Scallops** Grilled, potato gnocchi, roasted root vegetables, acorn squash puree..... 24
- Fried Shrimp** **Datil** pepper cocktail sauce, fries, caribbean slaw..... 17
- Seafood Pasta** Fresh fish, shrimp, clams, confit tomatoes, Parmesan cream sauce, balsamic glaze, linguine..... 18
- Jambalaya** Shrimp, chicken, andouille, fish, rice, **spicy** Creole sauce, cheddar cheese..... 17
- Grilled Cauliflower** Red pepper vinaigrette, creamy vegetable risotto..... 15

Tacos (2) *Flour or corn, served grilled or blackened*
(Chipotle slaw, poblano lime crema, cotija, micro cilantro, black beans and rice)
Mahi or Shrimp.....16

Sandwiches *With fries and Caribbean slaw served on a brioche bun*

- Mahi Club** Swiss cheese, avocado, bacon, island sauce..... 19
- Prime Rib Sandwich** Shaved prime rib, mushrooms, onions, Swiss cheese, au jus, Ciabatta roll..... 18
- Carolina Chicken Sandwich** Grilled chicken, Carolina mustard sauce, ham, onion ring, Swiss..... 15

Burgers *Grilled to order, fries and Caribbean slaw on a brioche bun*

- Reef Hamburger** Ground chuck and short rib..... 14
- St. Augustine Datil Burger** **Datil** sauce, sauteed mushrooms and onions, bacon, cheddar cheese 19
- House-Made Grilled Black Bean Burger** Garlic, onion, peppers, cumin, paprika, Manchego cheese..... 16

\$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.