

# Brunch Menu

## Appetizers

<b>Fried Manchego Cheese</b> Honey raspberry sauce.....	14
<b>Crab Cake</b> Guava pineapple salsa, key lime mustard.....	17
<b>Calamari</b> Piquillo pepper vinaigrette.....	16
<b>Fried Green Tomatoes</b> <b>Spicy</b> Green tomato, bacon, Cotija, island sauce, Sriracha.....	12
<b>Chorizo Empanadas</b> Diced peppers, tomato sofrito, potato, corn salsa, poblano lime crema.....	14
Ⓞ <b>Jumbo Shrimp</b> Coconut breaded with honey Dijon sauce.....	14
Ⓞ <b>Spinach Artichoke Dip</b> Crostini.....	12
Ⓞ <b>House-Made Pâté</b> Chicken Livers, garlic, onions, tomato, crostini.....	11
Ⓞ <b>Smoked Duck</b> Piquillo peppers, shaved parmesan blend, balsamic reduction.....	13
Ⓞ <b>Gravlax</b> Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16

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

## Benedicts *All served with seasoned home fries*

<b>Eggs Benedict</b> Applewood smoked pork loin, poached eggs, Hollandaise on toasted English muffin.....	16
<b>Lobster Benedict</b> Butter poached, garlic, lemon, herbs, poached eggs, Hollandaise on toasted English muffin....	28
<b>Prime Rib Benedict</b> Slow-roasted shaved ribeye, caramelized onions, Hollandaise on toasted English muffin	17
<b>Avocado Benedict</b> Avocado, heirloom tomatoes, basil, poached eggs, balsamic glaze on English muffin.....	17

## 3 Egg Omelets *All served with seasoned home fries*

Ⓞ <b>Ham &amp; Cheese</b> Applewood smoked pork loin, Cheddar cheese.....	14
Ⓞ <b>Crab Florentine</b> Claw and lump, confit tomatoes, baby spinach topped with parmesan cream sauce.....	21
Ⓞ <b>Greek</b> Spinach, mushroom, onion, topped with sundried tomato and goat cheese tapenade.....	18
Ⓞ <b>Creole</b> Shrimp, andouille sausage, peppers and onions, smothered in <b>spicy</b> creole sauce.....	18

## Brunch Mains

<b>Strawberry Cream Cheese Waffle Stack</b> Manifest distillery (Jax) rye creme Anglaise.....	15
<b>Buttermilk Fried Chicken &amp; Waffles</b> Reef bourbon maple syrup, roasted garlic butter.....	18
<b>Biscuits &amp; Gravy</b> Buttermilk biscuits, classic sausage gravy.....	15
Ⓞ <b>Datil Shrimp 'n' Grits</b> Stone ground grits, <b>Datil</b> lime sauce.....	18
<b>1 1/2 lb Alaskan Snow Crab Legs</b> Steamed, drawn butter, seasoned home fries.....	Mkt
<b>Steak &amp; Eggs Hash</b> Blackened Ribeye, 2 eggs, confit potatoes, peppers, onion, smoked Gouda cheese blend, mango chimichurri.....	24
<b>The "STU"</b> Scrambled egg, Applewood smoked bacon, smoked gouda, <b>datil</b> aioli, brioche bun.....	17
<b>Buttermilk Chicken Biscuit</b> Scrambled egg, bacon fig jam, cheddar cheese, hot honey.....	18
<b>Child's Brunch</b> <b>**12 years and under</b> Scrambled egg, waffle & syrup, home fries.....	9

*Please ask your server for available additional side items.*

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

Ⓞ **GLUTEN FREE OPTION**

**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.**

Rev 12/2023

# Lunch

## *Soups & Salads* Served on a bed of field greens

**Award Winning Seafood Chowder (Spicy).....9**

**Soup of the day.....7**

**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 - 11**

- ☉ **Beet Salad** Candied pecans, goat cheese, dried cranberry, honey mustard vinaigrette..... 17
- 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..... 20
- ☉ **Pretzel Crusted Fried Chicken Salad** Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette..... 18

## *Mains* Mains served with rice and seasonal vegetables unless otherwise noted \*

- ☉ **Fresh Catch.....\$Mkt** **Grouper.....24** **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
- ☉ **Grouper Vilano** Baked, Parmesan crust, orzo, oven-roasted tomato, Swiss chard, citrus butter.....27
- ☉ **Honey Dijon Basted Atlantic Salmon** Grilled with fried spinach.....22
- \* **Fish and Chips** Beer battered Atlantic Haddock, fries and Caribbean slaw.....20
- \* **Fried Shrimp** **Datil** pepper cocktail sauce, fries, Caribbean slaw.....18
- \*☉ **Tacos (2)** Shrimp or Mahi, Flour or corn, served grilled or blackened, chipotle slaw, poblano lime crema, cotija, micro cilantro, black beans and rice.....18

## *Sandwiches & Burgers* With fries and Caribbean slaw on a brioche bun, Burgers grilled to order

- Mahi Club** Swiss cheese, avocado, bacon, island sauce..... 20
- Buttermilk Fried Chicken Sandwich** **Datil** pepper aioli, field greens, pickled red onion, tomato, smoked gouda..... 17
- Reef Hamburger** Ground chuck and short rib..... 16
- St. Augustine Datil Burger** **Datil** sauce, sauteed mushrooms and onions, bacon, cheddar cheese ..... 19
- Brie LT** Onion fig jam, field greens, heirloom tomatoes, garlic and baguette.....17

## *Brunch Beverages*

**Champagne** - Choice of juices Glass 6 Bottle 23 ••• **Classic Sangria** - San Sebastian Red, citrus fruit 6

**Tropical White Sangria** - Moscato, banana, peach 7 ••• **Pineapple Whip** - Champagne, pineapple, coconut cream, whipped cream 7

**Michelada**- Local pilsner, bloody mary mix, lime, over ice, seasoned rim 7 ••• **After 1 p.m.** - Bloody Mary's, Margaritas, Mojitos, Florida Mules 9

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

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