

# Lunch

## 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>Sesame Crusted Seared Tuna</b> Saku tuna seared rare, wasabi pea puree, pickled ginger.....	16
Ⓞ <b>Jumbo Shrimp</b> Choice of: <b>Datil</b> pepper lime sauce <b>or</b> coconut shrimp with honey Dijon sauce <b>or</b> cold poached shrimp in lemon herbs and spices with cocktail sauce.....	14
Ⓞ <b>Mussels La Abuelita</b> chorizo, white wine, garlic, butter, mango chimichurri.....	17
Ⓞ <b>Spinach Artichoke Dip</b> Crostini.....	12
Ⓞ <b>House-Made Pâté</b> Chicken Livers, garlic, onions, tomato, crostini.....	11
Ⓞ <b>Gravlax</b> Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16
Ⓞ <b>Smoked Duck</b> Piquillo peppers, shaved parmesan blend, balsamic reduction.....	13



## Soups

**Award Winning Seafood Chowder (Spicy).....9**      **Soup of the day.....7**

## Salads

*Salads prepared on a bed of field greens*

<b>Garden or Caesar Salad</b> Small.....8    Large.....12	
Add to your salad choice of – <b>Chicken Breast</b> - 7 <b>Tuna</b> - 14 <b>Mahi</b> - 10 <b>Crab Cake</b> - 12 <b>Shrimp</b> - 11	
Ⓞ <b>Beet Salad</b> Candied pecans, goat cheese, dried cranberry, honey dijon dressing.....	17
<b>Asian Tuna Salad</b> Sesame crusted Saku tuna seared rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette.....	21
Ⓞ <b>Black and Blue Salad</b> Blackened prime rib, tomatoes, red onion, carrots, purple cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	20
Ⓞ <b>Pretzel Crusted Fried Chicken Salad</b> Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.....	18

\$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.

# Fresh Fish

*Fresh Fish served with rice and seasonal vegetables unless otherwise noted \**

☉ <b>Fresh Catch</b> .....\$Mkt	<b>Grouper</b> .....24	<b>Atlantic Salmon</b> .....18	<b>Mahi</b> .....17
Grilled, pan seared, fried or blackened, <b>available as entrée or sandwich</b>			
Sauce choices: <i>Blood orange beurre blanc, <b>Datil</b> pepper sauce, key lime remoulade</i>			
☉ <b>Grouper Vilano</b>	Baked, Parmesan crust, orzo, oven-roasted tomato, Swiss chard, citrus butter.....		27
☉ <b>Honey Dijon Basted Atlantic Salmon</b>	Grilled with fried spinach.....		22
☉ <b>North Beach Mahi</b>	Sautéed, Little Neck clams, scallop, saffron cream sauce.....		23
* <b>Fish and Chips</b>	Beer battered Atlantic Haddock, fries and Caribbean slaw.....		20

# Mains

<b>Fried Shrimp</b>	<b>Datil</b> pepper cocktail sauce, fries, caribbean slaw.....	18
<b>Jumbo Scallops</b>	Pan seared, bacon lardons, exotic mushroom blend, farro, seafood cream sauce.....	24
<b>Seafood Pasta</b>	Fresh fish, shrimp, clams, confit tomatoes, Parmesan cream sauce, balsamic glaze, linguine.....	20
☉ <b>Shrimp &amp; Grits</b>	<b>Datil</b> pepper lime sauce - 1st place datil pepper contest.....	18
<b>Jambalaya</b>	Shrimp, chicken, andouille, fish, rice, <b>spicy</b> Creole sauce, cheddar cheese.....	18
☉ <b>Grilled Cauliflower</b>	Red pepper vinaigrette, creamy vegetable risotto.....	16
☉ <b>Tacos (2)</b>	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*

<b>Mahi Club</b>	Swiss cheese, avocado, bacon, island sauce.....	20
<b>Crab Cake Sandwich</b>	Guava pineapple salsa, key lime mustard.....	19
<b>Prime Rib Sandwich</b>	Shaved prime rib, mushrooms, onions, Swiss cheese, au jus, Ciabatta roll.....	18
<b>Buttermilk Fried Chicken Sandwich</b>	<b>Datil</b> pepper aioli, field greens, pickled red onion, tomato, smoked gouda.....	17
<b>Short Rib Sliders</b>	Apple slaw, pickled red onion.....	15
<b>Reef Hamburger</b>	Ground chuck and short rib.....	16
<b>St. Augustine Datil Burger</b>	<b>Datil</b> sauce, sauteed mushrooms and onions, bacon, cheddar cheese .....	19
<b>Brie LT</b>	Onion fig jam, field greens, heirloom tomatoes, toasted baguette, fries.....	17

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