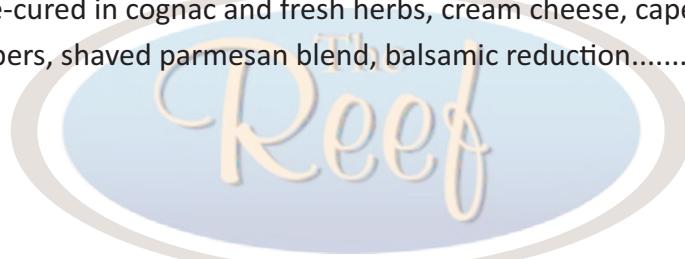


Lunch

Appetizers

Fried Manchego Cheese	Honey raspberry sauce.....	14
Crab Cake	Guava pineapple salsa, key lime mustard.....	17
Calamari	Piquillo pepper vinaigrette.....	16
Fried Green Tomatoes	Spicy Green tomato, bacon, Cotija, island sauce, Sriracha.....	12
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
(GF) Jumbo Shrimp	Choice of: Datil pepper lime sauce or coconut shrimp with honey Dijon sauce or cold poached shrimp in lemon herbs and spices with cocktail sauce.....	14
(GF) Mussels La Abuelita	chorizo, white wine, garlic, butter, mango chimichurri.....	17
(GF) Spinach Artichoke Dip	Crostini.....	12
(GF) House-Made Pâté	Chicken Livers, garlic, onions, tomato, crostini.....	11
(GF) Gravlax	Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16
(GF) Smoked Duck	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

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

(GF) Beet Salad	Candied pecans, goat cheese, dried cranberry, honey dijon dressing.....	17
Asian Tuna Salad	Sesame crusted Saku tuna seared rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette.....	21
(GF) Black and Blue Salad	Blackened prime rib, tomatoes, red onion, carrots, purple cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	20
(GF) Pretzel Crusted Fried Chicken Salad	Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette.....	18

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

(GF) 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 **

© 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
© North Beach Mahi	Sautéed, Little Neck clams, scallop, saffron cream sauce.....		23
* Fish and Chips	Beer battered Atlantic Haddock, fries and Caribbean slaw.....		20

Mains

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

Mahi Club	Swiss cheese, avocado, bacon, island sauce.....	20
Crab Cake Sandwich	Guava pineapple salsa, key lime mustard.....	19
Prime Rib Sandwich	Shaved prime rib, mushrooms, onions, Swiss cheese, au jus, Ciabatta roll.....	18
Buttermilk Fried Chicken Sandwich	Datil pepper aioli, field greens, pickled red onion, tomato, smoked gouda.....	17
Short Rib Sliders	Apple slaw, pickled red onion.....	15
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, toasted baguette, fries.....	17

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

© GLUTEN FREE OPTION

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