

Dinner

Available
4:30-8:00 PM



Buttermilk Fried Chicken \$25
Hot honey, gouda macaroni & cheese,
collard greens

Jambalaya \$24
Shrimp, chicken, andouille, fish, rice,
spicy Creole sauce, cheddar cheese

*8oz Chef Cut Filet Mignon \$44
Grilled, caramelized cipollini onion,
cabernet blue cheese butter

*Slow Roasted Prime Rib \$26/\$34
8oz/12oz
Rosemary au jus, creamy horseradish sauce
Larger cuts \$3 an ounce

GF Pork Porterhouse Chop \$33
14 oz. "Duroc" pork grilled,
bacon balsamic fig jam, collard greens

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

**PLEASE BE AWARE AVAILABILITY AND
PREPARATION TIMES WILL VARY
BASED ON BUSINESS VOLUME**

ITEMS AND PRICING SUBJECT
TO CHANGE WITHOUT NOTICE

Dinner

GF Grilled Cauliflower \$20
Red pepper vinaigrette,
creamy vegetable risotto

GF Honey Dijon Basted Atlantic Salmon \$33
Grilled with fried spinach, rice

GF Grouper Vilano \$40
Baked, Parmesan crust, orzo, oven-roasted
tomato, Swiss chard, citrus butter

*Seafood Pasta \$26
Fresh fish, shrimp, clams, confit tomatoes,
Parmesan cream sauce, balsamic glaze, linguine

GF North Beach Mahi
Sautéed, Little Neck clams, scallop,
saffron cream sauce

Fried Shrimp \$23
Datil pepper cocktail sauce, fries

**Consuming raw or undercooked meats, poultry, seafood
or shellfish may increase the consumer's risk of food-borne illness.**

GF **GLUTEN FREE (except toast points)**

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Restaurant & Bar Take Away Menu

Lunch: Monday-Saturday
11:30 a.m. - 3 p.m.

Sunday
10:30 a.m. - 3:00 p.m.

Dinner: 7 days a week from 4:30 p.m.

Happy Hour:
3-7 p.m. Monday-Saturday
4-7 p.m. Sunday

Discounted Appetizers and Drinks

**One of the few remaining true
oceanfront restaurants in Northeast Florida**

(904) 824-8008

4100 Coastal Highway
(On A1A between St. Augustine & Ponte Vedra)
St. Augustine, Florida 32084
www.thereefstaugustine.com
info@thereefstaugustine.com

Appetizers & Soups

Chorizo Empanadas \$14
Diced peppers, tomato sofrito, potato,
corn salsa, poblano lime crema

Calamari \$16
Piquillo pepper vinaigrette

Sesame Crusted Seared Tuna \$16
Saku tuna seared rare, wasabi pea puree,
pickled ginger

Fried Manchego Cheese \$14
Honey raspberry sauce

Ⓞ House-Made Paté \$11
Chicken livers, garlic, onions,
tomato, crostini

Crab Cake \$17
Guava pineapple salsa, key lime mustard

Ⓞ Gravlax \$16
Fresh salmon house cured in cognac and
fresh herbs, cream cheese, capers,
onion, crostini

Fried Green Tomatoes \$12
Spicy Green tomato, bacon,
Cotija, island sauce, Sriracha

Award Winning
Seafood Chowder (spicy) bowl \$9

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or shellfish may increase the consumer's risk of food-borne illness.*

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(Available until 3 p.m.)

**All sandwiches are served with
French fries and Caribbean slaw.
Entrees served with chef's choice starch
and fresh vegetables unless otherwise noted.
Substitute fruit for fries \$2**

Ⓞ Honey Dijon Basted
Atlantic Salmon \$22
Grilled with fried spinach, rice

Mahi Club Sandwich \$20
Swiss cheese, avocado, bacon, island sauce

Shrimp or Mahi Tacos \$18
(2) Flour or corn, served grilled or blackened,
Chipotle slaw, poblano lime crema, cotija,
micro cilantro, black beans and rice

Ⓞ Grouper Vilano \$27
Baked, Parmesan crust,
orzo, oven-roasted tomato,
Swiss chard, citrus butter

Fish and Chips \$20
Beer battered Atlantic Haddock,
fries and Caribbean slaw

Buttermilk Fried Chicken Sandwich \$17
Datil pepper aioli, field greens, pickled red onion,
tomato, smoked gouda

Ⓞ **GLUTEN FREE (except toast points)**

*Hot bread available \$1.50 per loaf

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Prime Rib Sandwich \$18
Shaved prime rib, mushrooms, onions,
Swiss cheese, au jus, Ciabatta roll

Fried Shrimp \$18
Datil pepper cocktail sauce, fries

Brie LT \$17
Onion fig jam, field greens, heirloom
tomatoes, toasted baguette

Crab Cake Sandwich \$19
Guava pineapple salsa, key lime mustard

Saint Augustine Datil Burger \$19
Datil sauce, sauteed mushrooms
and onions, bacon, cheddar cheese

Seafood Pasta \$20
Fresh fish, shrimp, clams, confit tomatoes,
Parmesan cream sauce, balsamic glaze, linguine

Ⓞ Grilled Cauliflower \$16
Red pepper vinaigrette,
creamy vegetable risotto

Desserts

Key Lime Pie, Double Chocolate Cake,
or Salted Caramel Cheesecake \$9

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