

# Brunch

## Appetizers

<b>Fried Manchego Cheese</b> Honey raspberry sauce.....	15
<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>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

## Brunch Mains *All Brunch dishes served with seasoned home fries, baked pastry, fresh fruit, and glass of champagne*

<b>Eggs Benedict</b> Applewood smoked pork loin, poached eggs, Hollandaise on toasted English muffin.....	16
<b>Crab Florentine Benedict</b> Claw and lump meats, confit tomatoes, baby spinach, poached eggs, Hollandaise, English muffin.....	21
<b>Avocado Benedict</b> Avocado, heirloom tomatoes, basil, poached eggs, balsamic glaze on English muffin.....	17
Ⓞ <b>3 Egg Omelet</b> With your choice of two ingredients plus cheese - <b>additional fillings +\$1 extra</b> ..... <i>(choose from ham, peppers, onion, mushrooms, spinach, tomato)</i>	16
<b>Strawberry Cream Cheese Waffle Stack</b> Manifest Rye Whiskey (Jax), 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 Bowl</b> Grilled NY Strip, yucca, peppers, onions, pineapple, avocado, 2 poached eggs, chimichurri, Mojo sauce.....	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

## Brunch Beverages

**Champagne** - Choice of juices Glass 6 Bottle 26 ••• **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

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

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

Ⓞ GLUTEN FREE OPTIONS AVAILABLE

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.

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

2

a - 14   **Mahi** - 10   **Crab Cake** - 12   **Shrimp** - 11

cucumber, apple, onion, fennel..... 24

re, pineapple, pickled ginger, carrot, cucumber, ..... 21

red onion, carrots, purple cabbage and ..... 20

tomatoes, toasted almonds, cotija, ..... 18

as otherwise noted \*

**Atlantic Salmon**.....20      **Mahi**.....19

ed available as entrée or sandwich

c, **Datil** pepper sauce, key lime remoulade

asted tomato, spinach, citrus butter.....28

ried spinach.....23

and Caribbean slaw.....20

ean slaw.....18

r blackened, chipotle slaw, poblano lime crema, cotija, .....19

o slaw on a brioche bun, Burgers grilled to order

.....20

.....17

rooms and onions, bacon, cheddar cheese .....20

achio pesto, arugula, garlic and herb focaccia.....18

• Fresh baked bread.....\$1.50 loaf

**OPTIONS AVAILABLE**

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

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

**Garden or Caesar Salad** Small.....8      Large.....1

Add to your salad choice of – **Chicken Breast** - 7      **Tuna**

- Ⓞ **Seafood Salad** Shrimp, crab, lobster, butter lettuce, cucumber, tomato, avocado, olive oil, lemon juice.....12
- Ⓞ **Asian Tuna Salad** Sesame crusted Saku tuna seared rare, cucumber, carrot, ginger vinaigrette.....11
- Ⓞ **Black and Blue Salad** Blackened prime rib, tomatoes, smoked blue cheese crumbles, red pepper vinaigrette.....12
- Ⓞ **Pretzel Crusted Fried Chicken Salad** Strawberries, tomato, cucumber, pretzel crusted chicken, strawberry vinaigrette.....12

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

- Ⓞ **Fresh Catch**.....\$Mkt      **Grouper**.....25      **Atlantic Salmon**.....25
- Grilled, pan seared, fried or blackened
- Sauce choices: Blood orange beurre blanc, Datil pepper sauce, key lime remoulade
- Grouper Vilano** Baked, Parmesan crust, orzo, oven-roasted vegetables.....25
- Ⓞ **Honey Dijon Basted Atlantic Salmon** Grilled with flour, honey, Dijon mustard.....25
- \* **Fish and Chips** Beer battered Atlantic Haddock, fries and tartar sauce.....15
- \* **Fried Shrimp** **Datil** pepper cocktail sauce, fries, Caribbean slaw.....15
- \*Ⓞ **Tacos** (2) Shrimp or Mahi, Flour or corn, served grilled or fried, topped with micro cilantro, black beans and rice.....10

*Sandwiches & Burgers* With fries and Caribbean slaw unless otherwise noted

- Mahi Club** Swiss cheese, avocado, bacon, island sauce.....12
- Reef Hamburger** Ground chuck and short rib.....12
- St. Augustine Datil Burger** **Datil** sauce, sauteed mushrooms.....12
- Caprese Sandwich** Oven roasted tomato, burrata, pistachio pesto.....12

\$3 split plate charge on all dishes

Ⓞ **GLUTEN FREE OPTIONS AVAILABLE**

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