

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

<b>Award Winning Seafood Chowder (Spicy).....9</b>	<b>Soup of the day.....7</b>
<b>Garden or Caesar Salad</b> Small.....8 Large.....12	
Add to your salad choice of – <b>Chicken Breast - 7 Tuna - 14 Mahi - 10 Crab Cake - 12 Shrimp - 11</b>	
Ⓞ <b>Seafood Salad</b> Shrimp, crab, lobster, butter lettuce, cucumber, apple, onion, fennel.....	24
Ⓞ <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

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

Ⓞ <b>Fresh Catch.....\$Mkt</b>	<b>Grouper.....25</b>	<b>Atlantic Salmon.....20</b>	<b>Mahi.....19</b>
Grilled, pan seared, fried or blackened <b>available as entrée or sandwich</b>			
Sauce choices: Blood orange beurre blanc, <b>Datil</b> pepper sauce, key lime remoulade			
<b>Grouper Vilano</b> Baked, Parmesan crust, orzo, oven-roasted tomato, spinach, citrus butter.....			28
Ⓞ <b>Honey Dijon Basted Atlantic Salmon</b> Grilled with fried spinach.....			23
* <b>Fish and Chips</b> Beer battered Atlantic Haddock, fries and Caribbean slaw.....			20
* <b>Fried Shrimp</b> <b>Datil</b> pepper cocktail sauce, fries, Caribbean slaw.....			18
*Ⓞ <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.....			19

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

<b>Mahi Club</b> Swiss cheese, avocado, bacon, island sauce.....	20
<b>Reef Hamburger</b> Ground chuck and short rib.....	17
<b>St. Augustine Datil Burger</b> <b>Datil</b> sauce, sauteed mushrooms and onions, bacon, cheddar cheese .....	20
<b>Caprese Sandwich</b> Oven roasted tomato, burrata, pistachio pesto, arugula, garlic and herb focaccia.....	18

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