

Lunch

Appetizers

Fried Manchego Cheese Honey raspberry sauce.....	15
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
Sesame Crusted Seared Tuna Saku tuna seared rare, wasabi pea puree, pickled ginger.....	16
Ⓞ 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
Ⓞ Mussels La Abuelita chorizo, white wine, garlic, butter, chimichurri.....	17
Ⓞ Spinach Artichoke Dip Crostini.....	12
Ⓞ House-Made Pâté Chicken Livers, garlic, onions, tomato, crostini.....	11
Ⓞ Gravlax Fresh salmon house-cured in cognac and fresh herbs, cream cheese, capers, onion, crostini.....	16
Ⓞ 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

Ⓞ Seafood Salad Shrimp, crab, lobster, butter lettuce, cucumber, apple, onion, fennel.....	24
Asian Tuna Salad Sesame crusted Saku tuna seared rare, pineapple, pickled ginger, carrot, cucumber, ginger vinaigrette.....	21
Ⓞ Black and Blue Salad Blackened prime rib, tomatoes, red onion, carrots, purple cabbage and smoked blue cheese crumbles, red pepper vinaigrette.....	20
Ⓞ 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

Ⓞ 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.

Fresh Fish

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

☉ Fresh Catch.....\$Mkt	Grouper.....25	Atlantic Salmon.....20	Mahi.....19
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, spinach, citrus butter..... 28		
☉ Honey Dijon Basted Atlantic Salmon	Grilled with fried spinach..... 23		
☉ Caribbean Grill	Grilled mahi & shrimp, yucca, onions, peppers, pineapple, mojo sauce, chimichurri..... 25		
* 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	Grilled, roasted summer vegetables, saffron corn purée..... 25
Seafood Pasta	Fresh fish, scallops, shrimp, clams, sun-dried tomato, cream sauce, burrata, pistachio pesto bucatini..... 22
☉ 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..... 17
☉ Tacos (2)	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

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	Hot honey, smoked gouda, pickled red onion, field greens, tomato..... 17
Short Rib Grilled Cheese	Sourdough, 4 cheese blend, tomato jam..... 17
Reef Hamburger	Ground chuck and short rib..... 17
St. Augustine Datil Burger	Datil sauce, sauteed mushrooms and onions, bacon, cheddar cheese 20
Caprese Sandwich	Oven roasted tomato, burrata, pistachio pesto, arugula, garlic and herb focaccia..... 18

\$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.

Rev 6/2024