

Brunch

Appetizers

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| Fried Manchego Cheese Honey raspberry sauce..... | 16 |
| Crab Cake Pineapple guava salsa, Key Lime mustard..... | 18 |
| Calamari Piquillo pepper vinaigrette..... | 17 |
| Fried Green Tomatoes Spicy Green tomatoes, bacon, cotija, island sauce, Sriracha..... | 13 |
| Tuna Poke Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, crispy rice chips..... | 20 |
| Ⓞ Jumbo Shrimp Coconut shrimp with Key Lime mustard or chilled shrimp with Datil cocktail sauce..... | 15 |
| Ⓞ Spinach Artichoke Dip Toast points..... | 13 |
| Ⓞ Gravlax Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points..... | 16 |
| Ⓞ Smoked Duck Piquillo peppers, shaved Manchego, balsamic glaze..... | 14 |

Brunch Mains

All Brunch dishes served with fresh fruit, baked pastry, & glass of champagne.
Dishes with *, are complete meals, all other dishes are served with seasoned home fries.

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| Eggs Benedict Applewood Canadian bacon, poached eggs, Hollandaise, English muffin..... | 16 |
| Crab Florentine Benedict Claw & lump meat, confit tomatoes, baby spinach, poached eggs, Hollandaise, English muffin..... | 21 |
| Caprese Benedict Tomato, mozzarella, Hollandaise, balsamic glaze, poached eggs, English muffin..... | 17 |
| Gravlax Benedict House-cured Salmon, poached eggs, Hollandaise, English muffin..... | 18 |
| Ⓞ 3 Egg Omelet Choice of two ingredients plus cheese - additional fillings +\$1 extra +\$3 Shrimp (choose from ham, bacon, peppers, onion, mushrooms, spinach, tomato) | 16 |
| * Ⓞ Shrimp and Grits Andouille, creamy Spicy Creole sauce..... | 18 |
| * Strawberry Cream Cheese Waffle Stack Manifest Rye Whiskey (Jax), creme Anglaise..... | 15 |
| * Buttermilk Fried Chicken & Waffles Reef bourbon, maple syrup, roasted garlic butter..... | 18 |
| * Biscuits & Gravy (2) Buttermilk biscuits, classic sausage gravy, 2 eggs..... | 16 |
| 1 1/2 lb Alaskan Snow Crab Legs Steamed, drawn butter..... | Mkt |
| * Steak & Eggs Bowl Grilled ribeye, sweet potato, peppers, onion, avocado, scrambled eggs, chimichurri, Piquillo pepper puree..... | 24 |
| The "STU" Scrambled egg, Applewood smoked bacon, cheddar, Island sauce, brioche bun..... | 17 |
| Buttermilk Chicken Biscuit Scrambled egg, hot pepper jelly, cheddar cheese..... | 18 |
| Child's Brunch **12 years and under** Scrambled egg, waffle & syrup, home fries..... | 9 |

Brunch Beverages

Champagne - Choice of juices Glass 6 Bottle 26 ••• **Classic Sangria** - San Sebastian Red, citrus fruit 8
Tropical White Sangria - Moscato, banana, peach 8 ••• **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. on Sundays - Bloody Mary's, Margaritas, Mojitos, Florida Mules 9

\$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.

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

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| Award Winning Seafood Chowder (Spicy)..... | 11 | Soup of the day..... | 10 |
| Garden or Caesar Salad Small..... | 9 | Large..... | 13 |
| <i>Add to your salad choice of –</i> Chicken Breast - 9 Tuna - 15 Mahi - 12 Crab Cake - 13 Shrimp - 12 | | | |
| Roasted Beet Salad Assorted beets, goat cheese, candied pecans, cranberries, honey Dijon vinaigrette..... | 18 | | |
| Tuna Poke Salad Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, Ginger vinaigrette..... | 24 | | |
| ☞ Black and Blue Salad Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Piquillo pepper vinaigrette..... | 21 | | |
| ☞ Pretzel Crusted Fried Chicken Salad Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette..... | 19 | | |

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

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| ☞ Fresh Catch Grilled, blackened, fried, or sauteed, Blood orange beurre blanc..... | Mkt |
| Grouper Vilano Parmesan crust, orzo, oven-roasted tomato, spinach, citrus butter..... | 29 |
| ☞ Honey Ginger Glazed Salmon Grilled, with fried spinach, rice..... | 24 |
| Fish and Chips Beer battered Atlantic Haddock, fries, slaw..... | 21 |
| Fried Shrimp Datil cocktail sauce, fries, slaw..... | 19 |
| ☞ Tacos (2) Shrimp or Mahi, flour or corn, grilled or blackened, slaw, avocado crema, cotija, cilantro, black beans, & rice..... | 19 |
| ☞ Steak Tacos (2) Blackened prime rib, flour or corn, pineapple guava salsa, chimichurri, cotija, avocado, cilantro, black beans & rice..... | 20 |

Sandwiches & Burgers *With fries and slaw on a brioche bun.*

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| Mahi Club Swiss cheese, avocado, bacon, island sauce..... | 21 |
| Reef Hamburger Ground chuck & short rib..... | 18 |
| St. Augustine Datil Burger Datil sauce, sauteed mushrooms & onions, bacon, cheddar cheese | 21 |
| Caprese Sandwich Oven roasted tomatoes, mozzarella, pepitas pesto, balsamic glaze, Ciabatta roll..... | 18 |

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