

Lunch

Appetizers

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
GF Jumbo Shrimp	Coconut shrimp with Key Lime mustard or chilled shrimp with classic cocktail sauce.....	15
GF Mussels La Abuelita	Chorizo, tomato, pepper, onion, saffron, toast points.....	17
GF Spinach Artichoke Dip	Toast points.....	13
GF Jumbo Scallops	Butternut squash puree, crispy pancetta, toasted pepitas.....	24
GF Gravlax	Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points.....	16
GF Smoked Duck	Piquillo peppers, shaved Manchego, balsamic glaze.....	14



Soups

Award Winning Seafood Chowder (Spicy).....11 **Soup of the day.....10**

Salads

Salads prepared on a bed of field greens

Garden or Caesar Salad Small.....9 Large.....13

Add to your salad choice of – **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

GF **Black and Blue Salad** Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Piquillo pepper vinaigrette..... 21

GF **Pretzel Crusted Fried Chicken Salad** Strawberries, tomatoes, toasted almonds, cotija, strawberry vinaigrette..... 19

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

GF 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 11/2025

Fresh Fish

Fresh Fish & Mains served with rice and seasonal vegetable unless otherwise noted

Ⓞ 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
Ⓞ Caribbean Grill	Grilled mahi & shrimp, sweet potato, onions, peppers, pineapple, Piquillo pepper puree, chimichurri.....	25
Fish and Chips	Beer battered Atlantic Haddock, fries, slaw.....	21

Mains

Fried Shrimp	Datil cocktail sauce, fries, slaw.....	19
Jumbo Scallops	Butternut Squash puree, crispy pancetta, roasted sweet potato, romanesco.....	28
Seafood Pasta	Fresh fish, scallops, shrimp, clams, sun-dried tomato cream sauce, mozzarella, pepitas pesto, bucatini.....	25
Ⓞ Shrimp and Grits	Andouille, creamy spicy Creole sauce.....	18
Jambalaya	Shrimp, chicken, Andouille, fish, rice, spicy Creole sauce, cheddar cheese.....	19
Ⓞ Grilled Cauliflower	Piquillo pepper vinaigrette, creamy vegetable risotto.....	17
Ⓞ 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
Short Rib Mac & Cheese	Braised short rib, Cavatappi pasta, smoked Gouda cheese sauce.....	18

Sandwiches & Burgers

With fries and slaw on a brioche bun

Mahi Club	Swiss cheese, avocado, bacon, island sauce.....	21
Crab Cake Sandwich	Pineapple guava salsa, Key Lime mustard.....	20
Prime Rib Sandwich	Shaved prime rib, mushrooms, onions, Swiss cheese, Rosemary au jus, creamy horseradish, Ciabatta roll.....	20
Buttermilk Fried Chicken Sandwich	Slaw, pickles, island sauce.....	18
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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