

Brunch

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
Ⓞ 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.*

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*

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 – Chicken Breast - 9 Tuna - 15 Mahi - 12 Crab Cake - 13 Shrimp - 12</i>			

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*

☞ 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.*

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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