

# Lunch

## Appetizers

<b>Fried Manchego Cheese</b> Honey raspberry sauce.....	16
<b>Crab Cake</b> Pineapple guava salsa, Key Lime mustard.....	18
<b>Calamari</b> Piquillo pepper vinaigrette.....	17
<b>Fried Green Tomatoes</b> <b>Spicy</b> Green tomatoes, bacon, cotija, island sauce, Sriracha.....	13
<b>Tuna Poke</b> Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, crispy rice chips.....	20
☉ <b>Jumbo Shrimp</b> Coconut shrimp with Key Lime mustard <b>or</b> chilled shrimp with classic cocktail sauce.....	15
☉ <b>Mussels La Abuelita</b> Chorizo, tomato, pepper, onion, saffron, toast points.....	17
☉ <b>Spinach Artichoke Dip</b> Toast points.....	13
☉ <b>Jumbo Scallops</b> Butternut squash puree, crispy pancetta, toasted pepitas.....	24
☉ <b>Gravlax</b> Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points.....	16
☉ <b>Smoked Duck</b> Piquillo peppers, shaved Manchego, balsamic glaze.....	14



## Soups

<b>Award Winning Seafood Chowder (Spicy)</b> .....	11	<b>Soup of the day</b> .....	10
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## Salads

*Salads prepared on a bed of field greens*

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

\$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 11/2025

# Fresh Fish

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

☉ <b>Fresh Catch</b> Grilled, blackened, fried or sauteed, Blood orange beurre blanc.....	Mkt
<b>Grouper Vilano</b> Parmesan crust, orzo, oven-roasted tomato, spinach, citrus butter.....	29
☉ <b>Honey Ginger Glazed Salmon</b> Grilled with fried spinach, rice.....	24
☉ <b>Caribbean Grill</b> Grilled mahi & shrimp, sweet potato, onions, peppers, pineapple, Piquillo pepper puree, chimichurri.....	25
<b>Fish and Chips</b> Beer battered Atlantic Haddock, fries, slaw.....	21

# Mains

<b>Fried Shrimp</b> Datil cocktail sauce, fries, slaw.....	19
<b>Jumbo Scallops</b> Butternut Squash puree, crispy pancetta, roasted sweet potato, romanesco.....	28
<b>Seafood Pasta</b> Fresh fish, scallops, shrimp, clams, sun-dried tomato cream sauce, mozzarella, pepitas pesto, bucatini.....	25
☉ <b>Shrimp and Grits</b> Andouille, creamy <b>spicy</b> Creole sauce.....	18
<b>Jambalaya</b> Shrimp, chicken, Andouille, fish, rice, <b>spicy</b> Creole sauce, cheddar cheese.....	19
☉ <b>Grilled Cauliflower</b> Piquillo pepper vinaigrette, creamy vegetable risotto.....	17
☉ <b>Tacos</b> (2) Shrimp or Mahi, Flour or corn, grilled or blackened, slaw, avocado crema, cotija, cilantro, black beans & rice.....	19
☉ <b>Steak Tacos</b> (2) Blackened prime rib, flour or corn, pineapple guava salsa, chimichurri, cotija, avocado, cilantro, black beans & rice.....	20
<b>Short Rib Mac &amp; Cheese</b> Braised short rib, Cavatappi pasta, smoked Gouda cheese sauce.....	18

# Sandwiches & Burgers

*With fries and slaw on a brioche bun*

<b>Mahi Club</b> Swiss cheese, avocado, bacon, island sauce.....	21
<b>Crab Cake Sandwich</b> Pineapple guava salsa, Key Lime mustard.....	20
<b>Prime Rib Sandwich</b> Shaved prime rib, mushrooms, onions, Swiss cheese, Rosemary au jus, creamy horseradish, Ciabatta roll.....	20
<b>Buttermilk Fried Chicken Sandwich</b> Slaw, pickles, island sauce.....	18
<b>Reef Hamburger</b> Ground chuck & short rib.....	18
<b>St. Augustine Datil Burger</b> Datil sauce, sauteed mushrooms, onions, bacon, cheddar cheese .....	21
<b>Caprese Sandwich</b> Oven roasted tomatoes, mozzarella, pepitas pesto, balsamic glaze, Ciabatta roll.....	18

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

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