

Brunch

Appetizers

Fried Manchego Cheese Honey raspberry sauce.....	16
Crab Cake Mango pico, Piquillo pepper puree.....	18
Calamari Red pepper vinaigrette.....	17
Fried Green Tomatoes Bacon, cotija, island sauce, Spicy Sriracha.....	13
Tuna Poke Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, crispy rice chips.....	21
☞ Jumbo Shrimp Coconut shrimp with Mango sweet Thai chili 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.....	18
☞ Smoked Duck Piquillo peppers, shaved Manchego, balsamic glaze.....	14
Charcuterie Selected cured meats, cheeses, olives, Marcona almonds, seasonal garnishes.....	25
☞ Hummus House made, chickpeas, tahini, garlic oil, crudites, toast points.....	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 Canadian bacon, poached eggs, Hollandaise, English muffin.....	16
Crab Florentine Benedict Claw & lump meat, confit tomatoes, baby spinach, poached eggs, Hollandaise, English muffin.....	21
Gravlax Benedict House-cured Salmon, poached eggs, Hollandaise, English muffin.....	17
☞ 3 Egg Omelet Choice of two ingredients plus cheese - additional fillings +\$1 extra +\$3 Shrimp +\$5 Crab	16
<i>Choose from ham, bacon, peppers, onion, mushrooms, spinach, tomato</i>	
*☞ Shrimp and Grits Datil lime sauce, peppers.....	20
* Strawberry Cream Cheese Waffle Stack Rye Whiskey, creme Anglaise.....	15
* Buttermilk Fried Chicken & Waffles 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, Piquillo pepper puree, chimichurri.....	24
The "STU" Scrambled egg, Applewood smoked bacon, Canadian bacon, cheddar cheese, island sauce, Ciabatta bun.....	18
Buttermilk Chicken Biscuit Scrambled egg, hot pepper jelly, cheddar cheese.....	18
Huevos Rancheros Scrambled eggs, corn salsa, cotija, Ranchero salsa, avocado crema, crispy jalapenos , corn tortilla.....	16
* 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.

Rev 06/2026

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

Award Winning Seafood Chowder (Spicy).....12 **Soup of the day.....11**

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

- ☞ **Santa Fe Salad** Corn salsa, tomato, avocado, tortilla strips, Southwest ranch dressing..... 18
- ☞ **Tuna Poke Salad** Shoyu soy marinated Ahi, sesame seeds, cucumber, pineapple, scallions, Ginger vinaigrette..... 25
- ☞ **Black and Blue Salad** Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Red pepper vinaigrette..... 21
- ☞ **Pretzel Crusted Fried Chicken Salad** Strawberries, tomatoes, Marcona 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..... 30
- ☞ **Honey Ginger Glazed Salmon** Grilled, with fried spinach, rice..... 25
- ☞ **Fish and Chips** Beer battered Atlantic Haddock, fries, slaw..... 22
- ☞ **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
- ☞ **North Beach Fish Tacos** (2) Beer battered Flounder, flour or corn, mango pico, Key lime remoulade, shredded cabbage, 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 (Add egg \$3, cheese \$1, bacon \$2)..... 19
- ☞ **St. Augustine Datil Burger** Datil sauce, sauteed mushrooms & onions, bacon, cheddar cheese..... 23
- ☞ **Honey Ginger Grilled Chicken Sandwich** Grilled pineapple, cilantro..... 18

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

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