

Lunch

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
GF Jumbo Shrimp	Coconut shrimp with Mango sweet Thai chili or chilled shrimp with Datil cocktail sauce.....	15
GF Spinach Artichoke Dip	Toast points.....	13
Charcuterie	Selected cured meats, cheeses, olives, Marcona almonds, seasonal garnishes.....	25
Gravlax	Fresh salmon, house-cured in cognac & fresh herbs, cream cheese, capers, onion, toast points.....	18
GF Smoked Duck	Piquillo peppers, shaved Manchego, balsamic glaze.....	14
GF Hummus	House made, chickpeas, tahini, garlic oil, crudites, toast points.....	14
Mariscos Al Ajilo Choice	of mussels or shrimp, garlic oil, Chorizo, herbs, tomatoes, cotija.....	17



Soups

Award Winning Seafood Chowder (Spicy).....12

Soup of the day.....11

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**

GF 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
GF Black and Blue Salad	Blackened prime rib, tomatoes, red onion, carrots, purple cabbage & smoked blue cheese crumbles, Red pepper vinaigrette.....	21
GF Pretzel Crusted Fried Chicken Salad	Strawberries, tomatoes, Marcona 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.

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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.....	30
Honey Ginger Glazed Salmon	Grilled with fried spinach, rice.....	25
☉ Caribbean Grill	Grilled mahi & shrimp, sweet potato, onions, peppers, pineapple, Piquillo pepper puree, chimichurri	28
Fish and Chips	Beer battered Atlantic Haddock, fries, slaw.....	22

Mains

Fried Shrimp	Datil cocktail sauce, fries, slaw.....	19
☉ New England Scallops	Roasted corn, onions, peppers, cotija, cilantro, Piquillo pepper puree.....	29
Seafood Pasta	Fish, scallops, shrimp, clams, garlic butter, wine, spinach, tomato, linguine.....	26
☉ Shrimp and Grits	Datil lime sauce, peppers.....	20
Jambalaya	Shrimp, chicken, Andouille, fish, rice, spicy Creole sauce, cheddar cheese.....	19
Grilled Cauliflower	Red pepper vinaigrette, creamy vegetable risotto.....	17
☉ Tacos	(2) Shrimp <u>or</u> 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
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	Mango pico, Piquillo pepper puree.....	20
Prime Rib Sandwich	Shaved prime rib, mushrooms, onions, Swiss cheese, Rosemary au jus, creamy horseradish, Ciabatta roll.....	20
Honey Ginger Grilled Chicken Sandwich	Grilled pineapple, cilantro.....	18
Reef Hamburger	Ground chuck & short rib (Add mushrooms \$2, cheese \$1, bacon \$2)	19
St. Augustine Datil Burger	Datil sauce, sauteed mushrooms & onions, bacon, cheddar cheese	23

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