

# LUNCH

## RAW BAR

**Oysters on the Half Shell** Coastal cocktail sauce, cucumber mignonette -- ½ dozen or dozen (market)

**House Ceviche** Citrus juices, chili peppers, cilantro, avocado, tomato, house made wontons 12.

**Chilled Peel & Eat Florida Shrimp** Cocktail sauce 12.

## MAINS

**Ale-Battered Fried Fish Sandwich** Toasted brioche bun, dill-caper tartar sauce, tomatoes, lettuce, fries 14.  
(substitute today's catch, market)

**Shrimp or Oyster Po' Boy** "Fully dressed" remoulade, lettuce and tomato 14.

**Grouper Rueben Sandwich** Swiss cheese, house sauerkraut, remoulade dressing on rye 15.

**Spicy Shrimp Linguini** Marinara sauce, garlic, red peppers, fresh herbs 14.

**Grilled Atlantic Salmon** Herb Butter, southern green beans, parsley potatoes 19.

**Buttermilk Pan Fried Chicken Sandwich** Toasted brioche bun, coastal slaw, fries 13.

**The Reel Burger** Creekstone Farms, all-natural beef, brioche bun, tomato bacon jam, aged Gouda, Bibb lettuce, garlic aioli, fries 14.

**Baja-Style Fish Tacos** grilled or fried, with pineapple salsa, jalapeño lime mayo, grilled tortillas 12.  
(substitute today's catch at market price)

## SIDES

~ Creamy Cheese Grits 5.

~ Collard Greens, Smoked Bacon Broth 5.

~ French Fries 4.

~ Smothered Tomatoes & Okra 5.

~ Southern Green Beans, Smoked Bacon Onion Broth 5.

~ Sweet Dill Coastal Coleslaw 4.

## SMALL PLATES

**Mike's All-Day Fish Chowder** Fennel, tomatoes, white wine cup 5. | bowl 7.

**Fried Calamari, Providence-style** Sweet red & green peppers, tossed in a garlic butter, with tomato gravy 10.

**Fried Green Tomatoes** Crumbled goat cheese, roasted pepper vinaigrette 10.

**Smoked Fish Dip** Julienne green apples, saltine crackers 8.

**PEI Mussels** Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 10.

## SALADS

**Shrimp & Avocado Louie** Remoulade dressing, Campari tomatoes, cucumbers, vinaigrette 12.

**Classic Caesar** Garlic Parmesan croutons 10.  
(add grilled shrimp, salmon or chicken 6.)

**Greek Salad** Kalamata olives, feta, Campari tomatoes, cucumbers, creamy dressing 11.

**Gulf Coast Salad** Tomatoes, onions, green beans, bacon, avocado, hard-boiled egg, red onion, romaine lettuce and Florida shrimp, coarsely chopped, vinaigrette dressing 12.



## FISH CAMP CLASSICS

GOLDEN FRIED AND SERVED WITH FRIES, HUSH PUPPIES & COASTAL SLAW

Florida Shrimp 18.

Scallops 18.

Oysters 18.

Fish Filet 15.

Combo of Two 20.

Combo of Three 22.

## BLACKBOARD SPECIALS AVAILABLE DAILY.

Fresh local fish brought in daily. Ask your server for our chef's features!

