BRUNCH

STARTERS

Oysters on the Half Shell several varieties available daily, served with house made cocktail sauce & cucumber mignonette (market)

Chilled Peel & Eat Florida Shrimp 13.

Ceviche fresh local fish, citrus juices, chili peppers, cilantro, avocado, tomato, house-made wontons 14.

Fried Green Tomatoes crumbled goat cheese, roasted pepper vinaigrette 9.

Smoked Fish Dip Rainbow trout, julienne green apples, saltine crackers 10.

Mike's All-Day Fish Chowder — cup 5. bowl 7.

MAINS

Shrimp & Avocado Toast multigrain toast, smashed avocado, cool poached shrimp, poached egg, shaved radishes, chopped herbs 12.

Chilaquiles shredded chicken, tortillas, tomatillo sauce, over-easy eggs, Pico de Gallo, sour cream, avocado 13.

Grouper Reuben Sandwich swiss cheese, house-made sauerkraut, remoulade dressing, marble rye, fried pickles, fries 16.

Buttermilk Pan-Fried Chicken & Waffles maple syrup 15.

Shrimp or Oyster Po' Boy "Fully Dressed", with remoulade, lettuce, tomato 14.

Shrimp & Grits with Poached Egg Tasso gravy 19.

New Orleans Scrambled Eggs andouille sausage, Tasso ham, red peppers, tomatoes, gouda 12.

Fish Camp Classics - choose golden fried shrimp, scallops, oysters or fish filet, with fries, hushpuppies, slaw 19. -- combo of two 21. - combo of three 23.

Two Eggs (any style) grits or hash browns, Applewood smoked bacon, wheat toast 9.

Belgian Waffle Chantilly cream, fresh berries 12.

Ale-Battered Fried Fish Sandwich toasted brioche bun, dill-caper tartar sauce, tomatoes, lettuce, fries 14.

The Reel Brunch Burger all-natural beef, tomato-bacon jam, gouda, Bibb lettuce, fried egg 16.

SALADS

Shrimp & Avocado Louie Florida shrimp with remoulade on Bibb lettuce, Campari tomatoes and cucumbers in vinaigrette 15.

Classic Caesar garlic-parmesan croutons 10. (add grilled shrimp 6, salmon 9, chicken 6.)

Greek Salad with Kalamata olives, feta, Campari tomatoes, cucumbers, vinaigrette 11.

Gulf Coast Salad Florida shrimp, tomatoes, onions, green beans, bacon, avocado, hard-boiled eggs, romaine and spring mix, coarsely chopped and tossed in vinaigrette 14.

SIDES

- ~ Creamy cheese grits 3.
- ~ Home fried potatoes 3.
- ~ Fresh fruit 4.
- ~ Applewood smoked bacon 4.

BRUNCH COCKTAIL SPECIAL

"Buy one, Get one" complimentary, with purchase of a Main or Salad

Reel Bloody Mary 6.

Sparkling Mimosa 6.

Tequila Sunrise 6.

House Sangria 6.

CONSUMER INFORMATION: There is a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you have a chronic illness of the liver, stomach or blood or immune disorders, you should eat these products fully cooked.

