

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 14.

Chilled Peel & Eat Florida Shrimp Cocktail sauce 13.

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" with remoulade, lettuce and tomato, French bread, fries 14.

Grouper Reuben Sandwich Swiss cheese, house sauerkraut, remoulade dressing on marble rye, with fried pickle, fries 16.

Spicy Shrimp Linguini Marinara sauce, garlic, red peppers, fresh herbs 15.

Grilled Atlantic Salmon Herb Butter, southern green beans, parsley potatoes 20.

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 15.

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

SIDES

~Creamy Cheese Grits 5.

~ Collard Greens, Smoked Bacon Onion Broth 6.

~ French Fries 4.

~ Smothered Tomatoes & Okra 5.

~ Southern Green Beans, Smoked Bacon Onion Broth 6.

~ Sweet Dill Coastal Coleslaw 4.

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.

SMALL PLATES

Mike's 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 11.

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

Smoked Fish Dip Julienne green apples, saltine crackers 10.

PEI Mussels Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 12.

SALADS

Shrimp & Avocado Louie Remoulade dressing, Campari tomatoes, cucumbers, vinaigrette 15.

Classic Caesar Garlic Parmesan croutons 10.
(add grilled shrimp 6, salmon 9 or chicken 6.)

Greek Salad Kalamata olives, feta, Campari tomatoes, cucumbers, red peppers, spring mix, creamy vinaigrette 11.

Gulf Coast Salad Tomatoes, red onions, green beans, bacon, avocado, hard-boiled egg, spring mix, romaine lettuce and Florida shrimp, coarsely chopped, vinaigrette dressing 14.



FISH CAMP CLASSICS

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

Florida Shrimp 19.

Scallops 19.

Oysters 19.

Fish Filet 17.

Combo of Two 21.

Combo of Three 23.

BLACKBOARD SPECIALS AVAILABLE DAILY.

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

