

LUNCH

RAW BAR

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

House Ceviche (*) Marinated in citrus juices, serrano peppers, tossed with red onion, cilantro, avocado, diced tomatoes, served with house-made wontons 14.

Chilled Peel & Eat Florida Shrimp House cocktail sauce 13.

MAINS

★ **Groupier Reuben Sandwich** Swiss cheese, house sauerkraut, remoulade dressing on Tom Cat Bakery marble rye, with fried pickle, fries 16.

Reel Po' Boy -- choice of **Shrimp, Oysters, Fried Clam Strips or Pulled Chicken** -- "fully dressed" with remoulade, lettuce, tomato on Leidenheimer's French bread, fries 14

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

Rigatoni Marinara Shrimp or chicken, basil, garlic, fresh herbs (*want it spicy, just ask*) 16.

Florida Shrimp & Cheesy Grits with Tasso ham gravy 17.

Grilled Atlantic Salmon Herb butter, grilled asparagus, cilantro-lime rice 23.

Chicken Sandwich Grilled, blackened or pan-fried, all-natural, Tom Cat Bakery brioche bun, coastal slaw, fries 13.

Black Bean Veggie Burger Roasted corn, red & poblano peppers, black beans, garlic, toasted brioche or gluten-free bun, with avocado salad 15.

★ **Reel Burger** (*) Creekstone Farms, all-natural beef, Tom Cat Bakery brioche bun, tomato bacon jam, aged Gouda, Bibb lettuce, garlic aioli, fries 15.

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

★ **Blue Crab Cake BLT** Fried green tomato, Nueske's bacon, Bibb lettuce, house remoulade, toasted Brioche bun, 16.

SIDES

~ Creamy Cheese Grits 5.

~ French Fries 4.

~ Sweet Dill Coastal Coleslaw 4.

~ Seasonal Vegetable, Steamed or Sautéed 5.

~ Fresh Seasonal Fruit 6.

~ Small Salad, Mixed Green or Caesar 6.

SMALL PLATES

Mike's Fish Chowder Fresh local fish, fennel, tomatoes, potatoes, vegetables, white wine cup 5. | bowl 7.

Fried Calamari Sweet red & green peppers, tomato gravy 11.

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

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

Burger or Chicken Sliders, brioche bun, two per order 10.

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

SALADS

★ **Shrimp & Avocado Louie** Florida shrimp tossed in our remoulade dressing, fresh avocado, Bibb lettuce, Campari tomatoes, cucumbers, creamy vinaigrette 15.

Classic Caesar House-made garlic Parmesan croutons 10.
(*add shrimp 6, salmon 9, local catch 9, chicken 6, steak 9.*)

North Beach Salad Arugula, romaine, goat cheese, red onion, dried cherries, artichokes, Campari tomatoes, cucumbers, apples, fennel, blood orange vinaigrette 11.
(*add shrimp 6, salmon 9, local catch 9, chicken 6, steak 9.*)

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



FISH CAMP CLASSICS

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

Florida Shrimp or Fresh Scallops or Gulf Oysters 19.

Fresh Atlantic Cod Filet 17.

Combo of Two 21.

Combo of Three 23.

DESSERTS (HOUSE MADE)

~ **Reel Key Lime Pie**, pecan & graham cracker crust 8.

~ **Bread Pudding**, with ice cream (changes daily) 8.

~ **Mike's Famous Carrot Cake**, cream cheese icing 10.

~ **Chocolate Brownie**, with chocolate sauce 8.

(*) 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. RVSD 9-18

★ *Reel Fish Favorites*

