

# DINNER

## RAW BAR

**Oysters on the Half Shell (\*)** Several varieties, fresh daily, with house-made cocktail sauce, cucumber mignonette — 1/2 dozen or dozen (market)

**Roasted Oysters** Several varieties, fresh daily, with garlic butter, Parmesan bread crumbs — 1/2 dozen or dozen (market)

★ **Oysters Rockefeller** Spinach, artichoke, cream, parmesan bread crumbs — add (6.) for ½ dozen add (9.) for dozen to oysters selected

**House Ceviche (\*)** Citrus juices, Serrano peppers, cilantro, avocado, red onion, tomato, house-made wontons 14.

**Chilled Peel & Eat Wild-Caught Florida Shrimp** Half pound, spicy or not, house-made cocktail sauce 13.

## SMALL PLATES

**Mike's Fish Chowder** Fennel, vegetables, white wine, clam juice, tomato broth— cup 5. | bowl 7.

**Fried Calamari** Providence-style Sweet red & green peppers, with tomato gravy 11.

**Burger or Chicken Sliders (\*)** Two per order, brioche buns 10.

**Spinach & Artichoke Dip** Creamy parmesan sauce, with grilled ciabatta 9.

**Grilled Octopus** Chimichurri sauce, chopped tomato & cucumber salad 12.

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

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

**Blue Crab Cakes** Southern seasoned, pineapple salsa 18.

★ **PEI Mussels** Shallots, garlic, white wine, fresh basil, grilled ciabatta 12.

## SALADS

**Shrimp & Avocado Louie** Florida Shrimp tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 15.

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

**Classic Caesar** Garlic Parmesan croutons 10.

**North Beach Salad** Arugula, romaine, apples, fennel, red onion, goat cheese, artichokes, Campari tomatoes, cucumbers, dried cherries, blood-orange vinaigrette 11.

**Add Seafood, Steak or Chicken**

Grilled Shrimp 6. Chicken 6. Salmon 9. Local Catch 9. Steak 9.

### ★ REEL FISH FAVORITES

(\*) **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 have immune disorders, you should eat these products fully cooked. (RVSD 8-18)

# MAINS

## FROM THE SEA

★ **Low Country Boil** Florida shrimp, scallops, snow crab, PEI mussels, Andouille, red skin potatoes, corn on the cob, charred okra, drawn butter, grilled ciabatta 29.

**Broiled Seafood Platter** Fresh Atlantic cod, Florida shrimp, scallops, garlic butter, parsley new potatoes, smothered tomatoes & okra 21.

**Florida Shrimp & Creamy Cheese Grits** with Tasso ham gravy 17.

★ **Pecan-Crusted Rainbow Trout** Southern green beans, parsley new potatoes 23.

**Linguine White Clam Sauce** Chopped cherrystone clams, white wine, garlic, crushed red pepper, basil, grilled ciabatta 19.

**Shrimp Rigatoni** Spicy or not, scratch sauce, basil, garlic, fresh herbs, grilled ciabatta (or sub. pan-fried chicken breast) 21.

**LA Gumbo** with Florida shrimp, crawfish, Andouille, okra, tomatoes, poblanos and cilantro-lime rice 18.

**Grilled Atlantic Salmon** Herb butter, southern green beans, parsley new potatoes 23.

**Whole Fish** — House specialty, lightly-battered, choice of fried or roasted, served with smothered tomatoes & okra, fries. (market price per pound)

## FROM THE LAND

**Buttermilk Pan-Fried Chicken** All-natural breast of chicken lightly battered, creamy cheese grits, collard greens, Tasso ham gravy 17.

**Slow-Roasted Half Chicken** Infused with fresh-cut herbs and Tasso ham, mashed potatoes and southern green beans 20.

**Steak Frites** Creekstone Farms top sirloin, served with salad of Campari tomatoes & Bibb lettuce, French fries 21.

★ **Coffee-Cured Filet Mignon** Creekstone Farms, rich & sultry flavor, with cast-iron skillet baked au gratin potatoes, grilled asparagus 34.

~ **Surf's Up** Add Florida shrimp (6.) or blue crab cake (9.) to your steak

## BETWEEN BREAD

**Ale-Battered Fried Fish Sandwich** Fresh Atlantic cod, toasted brioche bun, dill-caper tartar sauce, tomatoes, lettuce, fries 14.  
(or substitute grilled chicken n/c or grouper add \$6)

**Reel Po' Boys** – choice of **Shrimp, Gulf Oysters, Fried Clam Strips, or Pulled Chicken**, “fully dressed” with remoulade, lettuce, tomato, Leidenheimer’s French bread from New Orleans, fries 14.

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

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

★ **Baja-Style Tacos** – choice of **Atlantic Cod, Shrimp, or Pulled Chicken** grilled, blackened or fried, with pineapple salsa, jalapeño lime mayo, flour or corn tortillas and cilantro-lime rice 12.



# FISH CAMP CLASSICS

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

**Wild-Caught Florida Shrimp** 19.

**Fresh Scallops** 19.

**Gulf Oysters** 19.

**Fresh Atlantic Cod Filet** 17.

**Combo of Two** 21.

**Combo of Three** 23.

## BLACKBOARD SPECIALS AVAILABLE DAILY

*We feature fresh local fish from Florida's Atlantic & Gulf coasts.*

## SIDES

★ Fried Okra, cornmeal battered, horseradish dipping sauce 7.  
★ Skillet-baked combread, caramelized sweet onions 7.

~ Creamy cheese grits 5.

~ Parsley new potatoes 5.

~ Collard greens, smoked bacon onion broth 6.

~ French fries 4.

~ Smothered tomatoes & okra 6.

~ Southern green beans, smoked bacon onion broth 6.

~ Sweet dill coastal coleslaw 5.

~ Seasonal vegetable, steamed or sautéed 6.

~ Fresh seasonal fruit 6.

~ Side salad, mixed green or Caesar 6.

## DESSERTS

~ **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.