

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 1/2 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 cornbread**, 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.

