

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 (*) Lemon, lime, & orange juice, Serrano peppers, red onion marinade, with cilantro, avocados, tomatoes, house-made wontons 14.

Chilled Peel & Eat Wild-Caught Florida Shrimp Half pound, spicy or not, house-made cocktail sauce 14.

SMALL PLATES

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

Shrimp & Corn Chowder Fresh-shucked corn, wild-caught shrimp, new potatoes, leeks, poblanos, green onions, cream based — cup 6. | bowl 8.

Fried Calamari Providence-style, with sweet red & green peppers, and tomato gravy 11.

Firecracker Shrimp Fried Florida shrimp coated in a zesty aioli 12.

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 10.

Fred's Fabulous Fish (Dip?) Smoked Rainbow Trout, hand-pulled, lightly dressed, topped with julienne green apples, served with saltine crackers 12.

Fried Clam Strip Basket Hand-battered, house-made tartar sauce 10.

Blue Crab Cakes Southern seasoned, grilled, with pineapple salsa 18.

★ **PEI Mussels** Shallots, garlic, white wine, fresh basil, grilled ciabatta 13.

SALADS

Shrimp & Avocado Louie Florida Shrimp tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 16.

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 Salad Garlic Parmesan croutons 10.

North Beach Salad Arugula, romaine, apples, fennel, red onion, goat cheese, artichokes, Campari tomatoes, cucumbers, dried cherries, blood-orange vinaigrette 13.

Add Seafood, Steak or Chicken

Grilled Shrimp 8. Chicken 6. Salmon 10. Local Catch (mkt) Steak 14.

MAINS

FROM THE SEA

★ **Low Country Boil** Wild-caught Florida shrimp, fresh scallops, snow crab claws, PEI mussels, Andouille, red skin potatoes, corn on the cob, charred okra, drawn butter 30.

Broiled Seafood Platter Fresh Atlantic cod, Florida shrimp, fresh scallops, garlic butter, parsley new potatoes, smothered tomatoes & okra 23.

Wild-Caught Florida Shrimp & Creamy Cheese Grits Tasso ham gravy 18.

★ **Pecan-Crusted Rainbow Trout** Served with southern green beans in smoked bacon broth, parsley new potatoes 23.

Linguine White Clam Sauce Chopped cherrystone clams, white wine, garlic, shallots, crushed red pepper, fresh basil, with grilled Ciabatta 20.

Shrimp Rigatoni Spicy or not, scratch marinara sauce, basil, garlic, fresh herbs, with grilled Ciabatta (or substitute pan-fried chicken breast) 22.

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

Grilled Atlantic Salmon Topped with herb butter, served with southern green beans in a smokey bacon broth, parsley new potatoes 23.

Cioppino Wild-caught Florida shrimp, local red grouper, Cedar Key middle neck clams, PEI mussels, and fresh scallops in a rich tomato broth, served over linguini, with grilled Ciabatta 32.

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

FROM THE LAND

Steak Frites Creekstone Farms top sirloin, peppercorn demi-glace, small salad of Campari tomatoes, cucumbers, Bibb lettuce & French fries 25.

★ **Grilled Filet Mignon** Creekstone Farms, aged 21 days, served with loaded baked potato, grilled asparagus 35.

Grilled 14-oz. Rib Eye Steak Creekstone Farms, aged 21 days, served with loaded baked potato 39.

BETWEEN BREAD

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

Reel Po' Boys — choice of **Shrimp, Gulf Oysters, Fried Clam Strips, or Chicken**, golden fried, "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 & avocado salad 15.

Reel Burger (*) Creekstone Farms beef, toasted brioche bun from Tom Cat Bakery, tomato bacon jam, aged Gouda, Bibb lettuce, garlic aioli, fries 16.

★ **Baja-Style Tacos** — choice of **Atlantic Cod, Shrimp, or Chicken** grilled, blackened or fried, with pineapple salsa, jalapeño lime mayo, flour or corn tortillas and cilantro-lime rice 14.



FISH CAMP CLASSICS

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

Wild-Caught Florida Shrimp or Fresh Scallops or Gulf Oysters 20.

Fresh Atlantic Cod Filet or Hand-Battered Clam Strips 19.

Combo of Two 23.

Combo of Three 25.

BLACKBOARD SPECIALS AVAILABLE DAILY

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

Everything at Reel Fish is made from scratch.

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 9.

~ **Bread Pudding** with ice cream (changes daily) 9.

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

~ **Chocolate Brownie**, with chocolate sauce 9.

~ **Carey's Coconut Cake**, made with love 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 12-20)

