

# 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)

