

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 14.

MAINS

★ **Grouper Reuben Sandwich** Swiss cheese, house sauerkraut, remoulade dressing on Tom Cat Bakery marble rye, with fried pickle, fries 17.

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*) 22.

Florida Shrimp & Cheesy Grits with Tasso ham gravy 18.

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 14.

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 16.

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 14.
Substitute today's catch at market price

★ **Blue Crab Cake BLT** Fried green tomato, Nueske’s bacon, Bibb lettuce, house remoulade, toasted Brioche bun, 17.

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.

Shrimp & Corn Chowder cream-based cup 6. | bowl 8.

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

★ **Fried Green Tomatoes** Cornmeal batter, crumbled 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.

★ **PEI Mussels** Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 13.

SALADS

★ **Shrimp & Avocado Louie** Florida shrimp tossed in our remoulade dressing, fresh avocado, Bibb lettuce, Campari tomatoes, cucumbers, creamy vinaigrette 16.

Classic Caesar House-made garlic Parmesan croutons 10.
Add shrimp 8, salmon 10, local catch (mkt), chicken 6, steak 14.

North Beach Salad Arugula, romaine, goat cheese, red onion, dried cherries, artichokes, Campari tomatoes, cucumbers, apples, fennel, blood orange vinaigrette 13.
Add shrimp 8, salmon 10, local catch (mkt), chicken 6, steak 14.

★ **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 20.

Fresh Atlantic Cod Filet 19.

Combo of Two 23.

Combo of Three 25.

DESSERTS (HOUSE MADE)

~ **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.

~ **Carey’s Coconut Cake** 9.

(*) **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 09-19

★ *Reel Fish Favorites*

