

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, garlic butter, hint of horseradish, Parmesan bread crumbs — 1/2 dozen or dozen (market)

Oysters Rockefeller Spinach, artichoke, cream, parmesan bread crumbs — add (7.) for 1/2 dozen add (10.) for dozen to oysters selected

House Ceviche (*) Lemon, lime, orange juice, Serrano peppers, red onion marinade, with cilantro, avocados, tomatoes, house-made wontons 15.

Chilled Peel & Eat Wild-Caught Florida Shrimp Half pound, spicy or not, house-made cocktail sauce 16.

SMALL PLATES

Mike's Fish Chowder Atlantic cod, fennel, vegetables, white wine, clam juice, tomato broth — cup 7. | bowl 9.

Shrimp & Corn Chowder Fresh-shucked corn, wild-caught shrimp, new potatoes, leeks, poblanos, green onions, cream based — cup 8. | bowl 10.

Fried Calamari Providence-style, with sweet red & green peppers, and tomato gravy 13.

Firecracker Shrimp Fried Florida shrimp coated in a zesty aioli 14.

Spinach & Artichoke Dip Served with seasoned flat breads 11.

Grilled Octopus Chimichurri sauce & tomato, cucumber, onion salad 15.

Fried Green Tomatoes goat cheese, roasted red pepper vinaigrette 12.

Fred's Fabulous Fish (Dip?) Smoked Rainbow Trout, hand-pulled, lightly dressed, topped with julienne green apples, saltine crackers 14.

Fried Clam Strip Basket Hand-battered, house-made tartar sauce 13.

Grilled Blue Crab Cakes Onions, red peppers, Worcestershire sauce, Old Bay, Tabasco, with pineapple salsa 20.

PEI Mussels Shallots, garlic, white wine, fresh basil, grilled ciabatta 15.

SALADS

Shrimp & Avocado Louie Florida Shrimp, coarsely chopped, tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 17.

Gulf Coast Salad Florida shrimp on tomatoes, red onions, green beans, bacon, avocado, hard-boiled egg, roasted red peppers, romaine and spring mix, vinaigrette dressing 16.

Classic Caesar Salad Garlic Parmesan croutons 11.

North Beach Salad Arugula, romaine, apples, fennel, red onion, goat cheese, artichokes, Campari tomatoes, cucumbers, dried cherries, blood-orange vinaigrette 14.

Add Seafood, Steak or Chicken

Grilled Shrimp 10. Chicken 8. Salmon 17. Local Catch (mkt)

MAINS

Broiled Seafood Platter Fresh Atlantic cod, Florida shrimp, fresh scallops, garlic butter, parsley new potatoes, smothered tomatoes & okra 27. (substitute fresh local red grouper for cod, add 6.)

Pecan-Crusted Rainbow Trout Served with southern green beans in smoked bacon broth, parsley new potatoes 26.

Low Country Boil Wild-caught Florida shrimp, Cedar Key clams, snow crab cluster, PEI mussels, Andouille sausage, red skin potatoes, corn on the cob, charred okra, drawn butter 34.

Linguine White Clam Sauce chopped Cedar Key clams, white wine, garlic, shallots, crushed red pepper, fresh basil, with grilled Ciabatta 23.

Shrimp Rigatoni Spicy or not, scratch marinara sauce, basil, garlic, fresh herbs, with grilled Ciabatta (or substitute pan-fried chicken breast) 23.

Wild-Caught Florida Shrimp & Creamy Cheese Grits Tasso ham gravy 20.

Grilled Atlantic Salmon Topped with herb butter, served with southern green beans in a smokey bacon broth, parsley new potatoes 25.

New Orleans Gumbo with wild-caught Florida shrimp, shredded chicken, Andouille sausage and cilantro-lime rice 23.

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

Steak Frites Creekstone Farms top sirloin, peppercorn demi-glace, salad of Campari tomatoes, cucumbers, Bibb lettuce & French fries 30.

Grilled Filet Mignon Creekstone Farms, aged 21 days, served with loaded baked potato, grilled asparagus 40.

BETWEEN BREAD

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, toasted brioche bun from Tom Cat Bakery, dill-caper tartar sauce, tomatoes, lettuce, fries 16. (substitute fresh local red grouper add 6.)

Reel Po' Boys — choice of **Shrimp, Gulf Oysters, or Chicken, or Hand-Battered Clam Strips** Golden fried and "fully dressed" with remoulade, lettuce, tomato, Leidenheimer's French bread from New Orleans, fries 17.

Black Bean Veggie Burger Roasted corn, black beans, red & poblano peppers, garlic, Bibb lettuce, brioche or gluten-free bun & avocado salad 18.

Reel Burger (*) Creekstone Farms beef, toasted brioche bun from Tom Cat Bakery, tomato bacon jam, aged Gouda, Bibb lettuce, garlic aioli, fries 18.

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 16.



FISH CAMP CLASSICS

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

Choice of Wild-Caught Florida Shrimp, Atlantic Cod Filet, Gulf Oysters, or Hand-Battered Clam Strips 23.

Fresh North Atlantic Scallops 28.

Combo of Two 27. Combo of Three 29. (Scallops in Combos add 6.)

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 8.

★Skillet-baked cornbread, caramelized sweet onions, honey butter 10.

~ Creamy cheese grits 7.

~ Parsley new potatoes 7.

~ Collard greens, smoked bacon onion broth 7.

~ French fries 7.

~ Smothered tomatoes & okra 7.

~ Southern green beans, smoked bacon onion broth 7.

~ Sweet dill coastal coleslaw 7.

~ Seasonal vegetable, steamed or sautéed 7.

~ Fresh seasonal fruit 7.

~ Side salad, mixed green or Caesar 7.

DESSERTS

Baked In-House

~ **Reel Key Lime Pie**, pecan & graham cracker crust 11.

~ **Bread Pudding** with ice cream (changes daily) 11.

~ **Mike's Famous Carrot Cake**, cream cheese icing 11.

~ **Chocolate Brownie**, with chocolate sauce 11.

~ **Carey's Coconut Cake**, made with love 11.

★ **PREMIUM SIDES**

(*) **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 02-22v2)*

