

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 15.

Chilled Peel & Eat Florida Shrimp House cocktail sauce 16.

MAINS

Grouper Reuben Sandwich Swiss cheese, house sauerkraut, remoulade dressing on marble rye, with fried pickle, fries 20.

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 17.

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, toasted brioche bun, dill-caper tartar sauce, tomato, lettuce, fries 16. (sub, grouper add \$6)

Rigatoni Marinara Shrimp or chicken, basil, garlic, fresh herbs (*want it spicy, just ask*) 23.

Florida Shrimp & Cheesy Grits with Tasso ham gravy 20.

Grilled Atlantic Salmon Herb butter, grilled asparagus, cilantro-lime rice 25.

Chicken Sandwich Southern fried (or grilled or blackened) all-natural Springer Mountain chicken breast, Tom Cat Bakery brioche bun, coastal slaw, fries 15. (add melted Gouda 2.)

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

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

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 16.
Substitute today’s catch at market price

Blue Crab Cake BLT Fried green tomato, Nueske’s bacon, Bibb lettuce, house remoulade, toasted Brioche bun, 22.

SIDES

~ Creamy Cheese Grits 7.

~ French Fries 7.

~ Sweet Dill Coastal Coleslaw 7.

~ Seasonal Vegetable 7.

~ Fresh Seasonal Fruit 7.

~ Small Mixed Green or Caesar Salad 7.

SMALL PLATES

Mike’s Fish Chowder Fresh local fish, fennel, tomatoes, potatoes, vegetables, white wine cup 7. | bowl 9.

Shrimp & Corn Chowder cream-based cup 8. | bowl 10.

Fried Calamari Sweet red & green peppers, tomato gravy 14.

★ **Fried Green Tomatoes** Cornmeal batter, crumbled goat cheese, roasted red pepper vinaigrette 13.

Fred’s Fabulous Fish (Dip?) Smoked Rainbow Trout, hand-pulled, lightly dressed, topped with julienne green apples, served with saltine crackers 15.

SALADS

★ **Shrimp & Avocado Louie** Florida shrimp tossed in our remoulade dressing, fresh avocado, Bibb lettuce, Campari tomatoes, cucumbers, creamy vinaigrette 17.

Classic Caesar House-made garlic Parmesan croutons 11. *Add shrimp 10, salmon 18, local catch (mkt), chicken 8.*

North Beach Salad Arugula, romaine, goat cheese, red onion, dried cherries, artichokes, Campari tomatoes, cucumbers, apples, fennel, blood orange vinaigrette 14.
Add shrimp 10, salmon 18, local catch (mkt), chicken 8.

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



FISH CAMP CLASSICS

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

Florida Shrimp, Atlantic Cod or Clam Strips 23.

Fresh North Atlantic Scallops 28.

Combo Two 27. **Combo Three** 29. (Scallops add 6.)

DESSERTS (HOUSE MADE)

~ **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.

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

(*) 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 06-22 v2

