

# 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 16.

**Chilled Peel & Eat Wild-Caught Florida Shrimp** Half pound, spicy or not, house-made cocktail sauce 17.

## SMALL PLATES

**Mike's Fish Chowder** Atlantic cod, fennel, vegetables, white wine, clam juice, tomato broth — cup 8. | bowl 10.

**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 15.

**Firecracker Shrimp** Fried Florida shrimp coated in a zesty aioli 16.

**Spinach & Artichoke Dip** Served with seasoned flat breads 14.

**Grilled Octopus** Chimichurri sauce & tomato, cucumber, onion salad 17.

**Fried Green Tomatoes** goat cheese, roasted red pepper vinaigrette 14.

**Fred's Fabulous Fish (Dip?)** Smoked Rainbow Trout, hand-pulled, lightly dressed, topped with julienne green apples, saltine crackers 16.

**Cedar Key Clams & Tasso Toast** Sautéed in a Tasso ham sofrito, with garlic & white wine, grilled Ciabatta for dipping \$19

## SALADS

**Shrimp & Avocado Louie** Florida Shrimp, chopped, tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 18.

**Gulf Coast Salad** Florida shrimp, tomatoes, red onions, green beans, bacon, avocado, hard-boiled egg, roasted red peppers, romaine and spring mix, vinaigrette dressing 17.

**Classic Caesar Salad** with house-made garlic Parmesan croutons 12.

**North Beach Salad** Arugula, romaine, apples, fennel, red onion, goat cheese, artichokes, Campari tomatoes, cucumbers, dried cherries, blood-orange vinaigrette 16.

**Add Seafood 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 28. (substitute fresh local red grouper for cod, add 10.)

**Pecan-Crusted Rainbow Trout** Served with southern green beans cooked low & slow in smoked bacon onion broth, parsley new potatoes 27.

**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 35.

**Linguine White Clam Sauce** Chopped Cedar Key clams, white wine, garlic, shallots, crushed red pepper, fresh basil, with grilled Ciabatta 24.

**Shrimp Rigatoni** Spicy or not, scratch marinara sauce, basil, garlic, fresh herbs, with grilled Ciabatta (or substitute southern fried chicken breast) 24.

**Wild-Caught Florida Shrimp & Creamy Cheese Grits** Gouda & Parmesan, Tasso ham gravy 22.

**Grilled Atlantic Salmon** Topped with herb butter, served with southern green beans in a smokey bacon broth, parsley new potatoes 27.

**New Orleans Gumbo** Dark roux, with wild-caught Florida shrimp, shredded chicken, Andouille sausage and cilantro-lime rice 24.

**Pompano Beach Swordfish** Sustainably caught off Florida's east coast, lightly blackened, poblano cream sauce, Louisiana-style dirty rice (contains pork) and collard greens cooked low & slow with ham hock 41.

**Grilled Filet Mignon** Creekstone Farms, aged 21 days, served with loaded baked potato, grilled asparagus 45.

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

## BETWEEN BREAD

**Ale-Battered Fried Fish Sandwich** Fresh Atlantic cod, toasted brioche bun from Tom Cat Bakery, dill-caper tartar sauce, tomatoes, lettuce, fries 17. (substitute fresh local red grouper add 10.)

**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 19.

**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 20.

**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 17.



## 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** 25.

**Fresh North Atlantic Scallops** 29.

**Combo of Two** 30. **Combo of Three** 33. (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, with gouda & parmesan cheeses 8.

~ Parsley new potatoes 7.

~ Collard greens, cooked low & slow with ham hock 8.

~ French fries 7.

~ Smothered tomatoes & okra, cooked low & slow, with a dash of heat 8.

~ Southern green beans, cooked low & slow in smoked bacon onion broth 8.

~ Sweet dill coastal coleslaw 7.

~ Seasonal vegetable, steamed or sautéed 8.

~ Fresh seasonal fruit 8.

~ Side salad, mixed green or Caesar 8.

## 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 08-22v3)

