

# 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 (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 9. | bowl 11.

**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.

**PEI Mussels** Shallots, garlic, white wine, fresh basil, grilled ciabatta 18.

## 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, roasted red bell peppers, bacon, avocado, hard-boiled egg, romaine and spring mix, coarsely chopped, vinaigrette dressing 17.

**Classic Caesar Salad** House-made garlic Parmesan croutons 13.

**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 9. Salmon 18. Local Catch (mkt)

# MAINS

**Broiled Seafood Platter** Fresh Atlantic cod, Florida shrimp, scallops, garlic butter, parsley new potatoes, smothered tomatoes & okra 30. (substitute fresh local red grouper for cod, add 10.)

**Pecan-Crusted Rainbow Trout** Southern green beans cooked low & slow in smoked bacon onion broth, parsley new potatoes 28.

**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 36.

**Linguine White Clam Sauce** Chopped Cedar Key clams, white wine, garlic, shallots, crushed red pepper, fresh basil, with grilled Ciabatta 25.

**Shrimp Rigatoni** Spicy or not, scratch marinara sauce, basil, garlic, fresh herbs, with grilled Ciabatta (substitute southern fried chicken breast) 25.

**Wild-Caught Florida Shrimp & Creamy Cheese Grits** Gouda & parmesan, Tasso ham gravy 23.

**Grilled Atlantic Salmon** Topped with herb butter, served with southern green beans in a smokey bacon onion broth, parsley new potatoes 28.

**New Orleans Gumbo** Dark roux, with wild-caught Florida shrimp, shredded chicken, Andouille sausage and cilantro-lime rice 26.

**Cioppino** Wild-caught Florida shrimp, local red grouper, Cedar Key middle neck clams, PEI mussels, and fresh Atlantic scallops in a rich tomato broth, served over linguini, with grilled Ciabatta 40.

**Grilled Filet Mignon** Creekstone Farms, aged 21 days, served with loaded baked potato, grilled asparagus 46.

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

## BETWEEN BREAD

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

**Reel Po' Boys** — choice of **Shrimp, Gulf Oysters, Chicken, or 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, with a nice little avocado salad, all from scratch 18.

**Reel Burger** (\*) Creekstone Farms beef, Tom Cat Bakery toasted brioche bun, 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 18.



# 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** 26.

**Fresh North Atlantic Scallops** 29.

**Combo of Two** 31. **Combo of Three** 34. (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 10.

★ Skillet-baked cornbread, caramelized sweet onions, honey butter 11.

~ Creamy cheese grits 8.

~ Parsley new potatoes 8.

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

~ French fries 8.

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

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

~ Sweet dill coastal coleslaw 8.

~ 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 weekly, served warm 11.

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

~ **Chocolate Brownie**, with chocolate sauce, served warm 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 03--23)*

