

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 16.

Chilled Peel & Eat Florida Shrimp House cocktail sauce 17.

MAINS

Grouper Reuben Sandwich Swiss cheese, house sauerkraut, remoulade dressing on marble rye, with fried pickle, fries 21.

Reel Po' Boy – choice of **Shrimp, Oysters, Clam Strips or Chicken Breast** -- "fully dressed" with remoulade, lettuce, tomato on Leidenheimer's French bread, fries 19.

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, toasted brioche bun, dill-caper tartar sauce, tomato, lettuce, fries 17. (sub, grouper add \$10)

Rigatoni Marinara Shrimp or chicken, basil, garlic, fresh herbs (*want it spicy, just ask*) 25.

Florida Shrimp & Cheesy Grits with Tasso ham gravy 23.

Grilled Atlantic Salmon Herb butter, grilled asparagus, cilantro-lime rice 28.

Chicken Sandwich Southern fried, grilled or blackened, all-natural, Springer Mountain chicken breast, Tom Cat Bakery brioche bun, coastal slaw, fries 17. (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 20.

Baja-Style Tacos -- choice of **Fish, Shrimp or Chicken** -- grilled, blackened or fried, with pineapple salsa, jalapeño lime mayo, grilled flour or corn tortillas 18.

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 8
- ~ French Fries 8.
- ~ Sweet Dill Coastal Coleslaw 8.
- ~ Seasonal Vegetable 8.
- ~ Mixed Green or Caesar Salad 8.
- ~ Fresh Seasonal Fruit 8.

SMALL PLATES

Mike's Fish Chowder Fresh local fish, fennel, tomatoes, potatoes, vegetables, white wine cup 8. | bowl 10.

Shrimp & Corn Chowder cream-based cup 9. | bowl 11.

Fried Calamari Sweet red & green peppers, tomato gravy 15.

Fried Green Tomatoes Cornmeal batter, crumbled goat cheese, roasted red pepper vinaigrette 14.

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

PEI Mussels Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 18.

SALADS

Shrimp & Avocado Louie Florida shrimp, chopped & tossed in our remoulade dressing, fresh avocado, Bibb lettuce, Campari tomatoes, cucumbers, creamy vinaigrette 18.

Classic Caesar House-made garlic Parmesan croutons 13. *Add shrimp 10, salmon 18, local catch (mkt), chicken 9.*

North Beach Salad Arugula, romaine, goat cheese, red onion, dried cherries, artichokes, Campari tomatoes, cucumbers, apples, fennel, blood orange vinaigrette 16. *Add shrimp 10, salmon 18, local catch (mkt), chicken 9.*

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



FISH CAMP CLASSICS

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

Florida Shrimp, Atlantic Cod, Gulf Oysters, or Clam Strips 26. **Fresh North Atlantic Scallops** 29. **Combo Two** 31. **Combo Three** 34. (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 03-223

