

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 breadcrumbs — add (7.) for ½ 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 18.

Chilled Peel & Eat Wild-Caught Florida Shrimp Half pound, spicy or not, house-made cocktail sauce 18.

SMALL PLATES

Mike's Fish Chowder Atlantic cod, fennel, vegetables, white wine, clam juice, tomato broth — cup 10. | bowl 13.

Shrimp & Corn Chowder Fresh-shucked corn, wild-caught shrimp, new potatoes, leeks, poblanos, green onions, cream based — cup 11. | bowl 14.

Seafood Fritters Four savory puppies, stuffed with lobster, shrimp, scallops, clams, grouper, onions, corn, poblano peppers, served with a zesty tartar sauce 15.

Lobster Boats, Chunks of Maine lobster tossed New England-style, light mayo-based dressing, sprinkled w/chopped green onions, served on three romaine lettuce "boats", with "cottage" fries (market price)

Fried Calamari Providence-style, with sweet red & green peppers, and scratch sweet- basil tomato gravy for dipping 17.

Firecracker Shrimp Fried Florida shrimp coated in a zesty aioli 18.

Grilled Octopus Chimichurri sauce & tomato, cucumber, onion salad 20.

Fried Green Tomatoes Goat cheese, roasted red pepper vinaigrette 16.

Fred's Fabulous Fish (Dip?) Smoked Rainbow Trout, hand-pulled, lightly dressed, topped with julienne green apples, saltine crackers 18.

PEI Mussels Shallots, garlic, white wine, fresh basil, grilled ciabatta 19.

SALADS

Shrimp & Avocado Louie Florida Shrimp, chopped & tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 20.

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 19.

Classic Caesar Salad House-made garlic-parmesan croutons 15.

North Beach Salad Arugula, romaine, apples, fennel, red onion, goat cheese, artichokes, Campari tomatoes, cucumbers, dried cherries, blood-orange vinaigrette 18.

Add Grilled Shrimp 12. Chicken 11. Salmon 20. Local Catch (mkt)

MAINS

Broiled Seafood Platter Fresh Atlantic cod, Florida shrimp, scallops, garlic butter, parsley new potatoes, smothered tomatoes and okra 32. *Substitute fresh grouper for cod, add 10.*

Pecan-Crusted Red Rainbow Trout Two beautiful filets, served with southern green beans cooked low & slow in smoked bacon onion broth & parsley new potatoes 31.

Grilled Red Rainbow Trout butterflied & filleted, cooked on a char grill, served with fresh vegetables & new potatoes sautéed in olive oil and fresh herbs 31.

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 38.

Linguine White Clam Sauce Chopped Cedar Key clams, white wine, garlic, shallots, crushed red pepper, fresh basil, with grilled Ciabatta 27.

Shrimp Rigatoni Spicy or not, scratch marinara sauce, basil, garlic, fresh herbs, with grilled Ciabatta (substitute southern fried chicken breast) 27.

Wild-Caught Florida Shrimp & Creamy Cheese Grits Smoked Gouda & Parmesan, Tasso ham gravy 25.

Grilled Atlantic Salmon Topped with herb butter, served with southern green beans in a smokey bacon-onion broth & parsley new potatoes 30.

New Orleans Gumbo Dark roux, with wild-caught Florida shrimp, shredded chicken, Andouille sausage and cilantro-lime rice 28.

Cioppino Wild-caught Florida shrimp, red grouper, Cedar Key middle neck clams, PEI mussels, and fresh Atlantic scallops in a rich tomato broth, served over linguini, with grilled Ciabatta 43.

Redfish Escabeche seasoned with fresh herbs, oven-baked, then flash fried with a flavorful pecan crust, served on creamy cheese grits & grilled asparagus, topped with marinated onions & peppers. 44.

Grilled Filet Mignon Certified Black Angus, aged 21 days, served with loaded baked potato & grilled asparagus 47.

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



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 28.

Fresh North Atlantic Scallops 31.

Combo of Two 33. **Combo of Three** 36.
(Scallops in Combos add 7.)



BETWEEN BREAD

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, Tom Cat Bakery toasted brioche bun from Long Island City, NY, dill-caper tartar sauce, tomato, lettuce, fries 19. (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 direct from New Orleans, fries 21.

Black Bean Veggie Burger (GF) Roasted corn, black beans, red & poblano peppers, garlic, Bibb lettuce, brioche, or gluten-free bun, with a nice little avocado salad, all from scratch 19.

Reel Burger (*) Certified Black Angus beef, Tom Cat Bakery toasted brioche bun, tomato bacon jam, vine-ripened tomato, aged Gouda, Bibb lettuce, garlic aioli, fries 22.

Baja-Style Tacos — choice of **Atlantic Cod, Shrimp, or Chicken** grilled, blackened or fried, with fresh pineapple salsa, jalapeño lime mayo, flour or corn tortillas and cilantro-lime rice 20.

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 12.

★ **Skillet-Baked Cornbread**, caramelized sweet onions, honey butter 12.

★ **Crispy Fried Brussel Sprouts**, with Tasso Ham & Hot Honey 12.

~ Creamy cheese grits 10.

~ Parsley new potatoes 10.

~ Collard greens, cooked low & slow with smoked ham hock 11.

~ French fries 10.

~ Smothered tomatoes & okra, cooked low & slow with a dash of "heat" 10.

~ Southern green beans, cooked low & slow, smoked bacon onion broth 11.

~ Sweet dill coastal coleslaw 10.

~ Grilled asparagus 10.

~ Fresh seasonal fruit 10.

~ Side salad, Mixed Green or Caesar 10.

★ **PREMIUM SIDES - UPGRADE FOR \$7**

(*) **Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(**) **Consumer Oyster Advisory:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. (RVSD 02-26)

