

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, & red onion, tossed with cilantro, avocado, diced tomatoes, served with house-made wontons 18.

Chilled Peel & Eat Florida Shrimp House cocktail sauce 18.

MAINS

Grouper Reuben Sandwich Swiss cheese, house sauerkraut, remoulade dressing on marble rye, with fried pickle, fries 24.

Reel Po' Boy – Shrimp, Oysters, Clam Strips or Chicken battered, fried and “fully dressed” with remoulade, lettuce, tomato on Leidenheimer’s French bread, fries 21.

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, toasted brioche bun, dill-caper tartar sauce, tomato, lettuce, fries 19.
Substitute today’s catch or red grouper at market price.

Shrimp Stir Fry Wild-caught Florida shrimp sauteed with angel hair pasta, fresh vegetables & herbs in a delicious sweet & savory sauce, grilled ciabatta 25.

Florida Shrimp & Cheesy Grits with Tasso ham gravy 25.

Grilled Atlantic Salmon Herb butter, grilled asparagus, cilantro-lime rice 30.

Chicken Sandwich Fried, grilled or blackened, all-natural, Springer Mountain chicken breast, Tom Cat Bakery brioche bun, coastal slaw, honey mustard, fries 19. (add Gouda 2.)

Grilled Black Bean Veggie Burger (Gluten Free) Roasted corn, red & poblano peppers, black beans, garlic, toasted brioche or gluten-free bun, with avocado salad 19.

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

Baja-Style Tacos Choice of **Fish, Shrimp or Chicken** -- grilled, blackened or fried, with pineapple salsa, jalapeño lime mayo, grilled flour or corn tortillas, with cilantro lime rice 20.
Substitute today’s catch or grouper at market price.

Blue Crab Cake BLT Fried green tomato, Nueske’s bacon, Bibb lettuce, house remoulade, toasted Brioche bun 24.

Lobster Roll, Maine- or Connecticut-Style on authentic toasted split roll with fries (market)

(*) **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)



FISH CAMP CLASSICS

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

Florida Shrimp, Atlantic Cod, Gulf Oysters, Clam Strips 28. **Fresh North Atlantic Scallops** 31. **Combo Two** 33. **Combo Three** 36. (*Scallops add 7.*)



SMALL PLATES

Mike’s Fish Chowder Fresh local fish, tomato-based broth, fennel, potatoes, vegetables, white wine - cup 10. | bowl 13.

Shrimp & Corn Chowder cream-based - cup 11. | bowl 14.

Fried Calamari Sweet red & green peppers, tomato gravy 17.

Fried Green Tomatoes Cornmeal batter, crumbled goat cheese, roasted red pepper vinaigrette 16.

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

PEI Mussels Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 19.

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

SALADS

Shrimp & Avocado Louie Florida shrimp, chopped & tossed in our remoulade dressing, fresh avocado, Bibb lettuce, Campari tomatoes, cucumbers, creamy vinaigrette 20.

***** **“Lobster Louie”** sub chunks of **Maine lobster** (market)

Classic Caesar House-made garlic Parmesan croutons 15.
Add shrimp 12, salmon 20, local catch (mkt), chicken 11.

North Beach Salad Arugula, romaine, goat cheese, red onion, dried cherries, artichokes, Campari tomatoes, cucumbers, apples, fennel, blood orange vinaigrette 18.
Add shrimp 12, salmon 20, local catch (mkt), chicken 11.

Burrata Bowl Mixed greens, cucumbers, Campari tomatoes, red onion, fresh berries, lava salt, Sherry glaze 20.

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 19.

SIDES

Cheese Grits, Fries, Coastal Slaw, Small Salad, Fruit Cup 10.

