

# 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 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 9. | bowl 12.

**Shrimp & Corn Chowder** Fresh-shucked corn, wild-caught shrimp, new potatoes, leeks, poblanos, green onions, cream based — cup 10. | bowl 13.

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

**Deviled Eggs BLT** Four cornmeal fried oysters on deliciously dressed egg halves, tomato bacon jam & micro greens 15.

**Fried Calamari** Providence-style, with sweet red & green peppers, and tomato gravy 16.

**Firecracker Shrimp** Fried Florida shrimp coated in a zesty aioli 17.

**Spinach & Artichoke Dip Served** with seasoned flat breads 15.

**Grilled Octopus** Chimichurri sauce & tomato, cucumber, onion salad 18.

**Fried Green Tomatoes** Goat cheese, roasted red pepper vinaigrette 15.

**Fred's Fabulous Fish (Dip?)** Smoked Rainbow Trout, hand-pulled, lightly dressed, topped with julienne green apples, saltine crackers 17.

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

**Louisiana-Style BBQ Shrimp** Wild-caught heads-on Florida White Shrimp, sautéed in a flavorful sauce of Worcester, butter & beer, served with a loaf of Leidenheimer's French Bread for dipping. Get hands on! 22.

## SALADS

**Shrimp & Avocado Louie** Florida Shrimp, chopped & tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 19.

**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 18.

**Classic Caesar Salad** House-made garlic-parmesan croutons 14.

**North Beach Salad** Arugula, romaine, apples, fennel, red onion, goat cheese, artichokes, Campari tomatoes, cucumbers, dried cherries, blood-orange vinaigrette 17.

**Add** Grilled Shrimp 11. Chicken 10. Salmon 19. Local Catch (mkt)

## MAINS

**Broiled Seafood Platter** Fresh Atlantic cod, Florida shrimp, scallops, garlic butter, parsley new potatoes, smothered tomatoes and okra 31. *Substitute fresh grouper for cod, add 10.*

**Pecan-Crusted Red Rainbow Trout** Two beautiful fillets, served with southern green beans cooked low & slow in smoked bacon onion broth & parsley new potatoes 30.

**Grilled Red Rainbow Trout** butterflied & filleted, cooked on a char grill, served with fresh vegetables & new potatoes sautéed in olive oil and herbs 30.

**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 37.

**Linguine White Clam Sauce** Chopped Cedar Key clams, white wine, garlic, shallots, crushed red pepper, fresh basil, with grilled Ciabatta 26.

**Shrimp Rigatoni** Spicy or not, scratch marinara sauce, basil, garlic, fresh herbs, with grilled Ciabatta (substitute southern fried chicken breast) 26.

**Wild-Caught Florida Shrimp & Creamy Cheese Grits** Smoked Gouda & Parmesan, Tasso ham gravy 24.

**Grilled Atlantic Salmon** Topped with herb butter, served with southern green beans in a smokey bacon onion broth & parsley new potatoes 29.

**New Orleans Gumbo** Dark roux, with wild-caught Florida shrimp, shredded chicken, Andouille sausage and cilantro-lime rice 27.

**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 41.

**Pecan & Red Pepper Crusted Redfish Escabeche** A fusion of southern and Caribbean flavors, served on creamy Cheese grits, topped with a medley of marinated onions & peppers. 44.

**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)



## 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 27.

Fresh North Atlantic Scallops 30.

Combo of Two 32. Combo of Three 35.  
(Scallops in Combos add 6.)



## 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 18. (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 20.

**Grilled 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 18.

**Reel Burger** (\*) Creekstone Farms beef, Tom Cat Bakery toasted brioche bun, tomato bacon jam, vine-ripened tomato, aged Gouda, Bibb lettuce, garlic aioli, fries 21.

**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 19.

## 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 12.

★ **Crispy Fried Brussel Sprouts**, with Tasso Ham & Hot Honey 11.

~ Creamy cheese grits 9.

~ Parsley new potatoes 9.

~ Collard greens, cooked low & slow with smoked ham hock 10.

~ French fries 9.

~ Smothered tomatoes & okra, cooked low & slow with a dash of "heat" 9.

~ Southern green beans, cooked low & slow, smoked bacon onion broth 9.

~ Sweet dill coastal coleslaw 8.

~ Grilled asparagus 9.

~ Fresh seasonal fruit 10.

~ Side salad, Mixed Green or Caesar 9.

★ **PREMIUM SIDES - UPGRADE FOR \$6**

(\*) **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 04--24)

**NEW!**

