

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 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 23.

Reel Po' Boy – Shrimp, Oysters, Clam Strips or Chicken battered, fried and "fully dressed" with remoulade, lettuce, tomato on Leidenheimer's French bread, fries 20.

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, toasted brioche bun, dill-caper tartar sauce, tomato, lettuce, fries 18.
Substitute today's catch or grouper at market price.

NEW Shrimp Stir Fry Florida shrimp sauteed with angel hair pasta, fresh vegetables & herbs in a delicious sweet & savory sauce, grilled ciabatta 24.

Florida Shrimp & Cheesy Grits with Tasso ham gravy 24.

Grilled Atlantic Salmon Herb butter, grilled asparagus, cilantro-lime rice 29.

Chicken Sandwich Fried, grilled or blackened, all-natural, Springer Mountain chicken breast, Tom Cat Bakery brioche bun, coastal slaw, honey mustard, fries 18. (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 (*) Creekstone Farms, all-natural beef, Tom Cat Bakery brioche bun, tomato bacon jam, aged Gouda, Bibb lettuce, beef-steak tomato, garlic aioli, fries 21.

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 19.
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 23.

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

(*) 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 04-24

FISH CAMP CLASSICS

GOLDEN FRIED AND SERVED WITH FRIES, HUSH PUPPIES & COASTAL SLAW
Florida Shrimp, Atlantic Cod, Gulf Oysters, Clam Strips 27. **Fresh North Atlantic Scallops** 30.
Combo Two 32. **Combo Three** 35. (Scallops add 6.)

SMALL PLATES

Mike's Fish Chowder Fresh local fish, tomato-based broth, fennel, potatoes, vegetables, white wine -- cup 9. | bowl 12.

Shrimp & Corn Chowder cream-based -- cup 10. | bowl 13.

Fried Calamari Sweet red & green peppers, tomato gravy 16.

Fried Green Tomatoes Cornmeal batter, crumbled goat cheese, roasted red pepper vinaigrette 15.

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

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

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

NEW Deviled Egg BLT Four cornmeal fried oysters, on top of deliciously dressed egg halves, over tomato bacon jam, topped with micro arugula 15.

SALADS

Shrimp & Avocado Louie Florida shrimp, chopped & tossed in our remoulade dressing, fresh avocado, Bibb lettuce, Campari tomatoes, cucumbers, creamy vinaigrette 19.

NEW "Lobster Louie" sub chunks of **Maine lobster** (market)

Classic Caesar House-made garlic Parmesan croutons 14.
Add shrimp 11, salmon 19, local catch (mkt), chicken 10.

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

Add shrimp 11, salmon 19, local catch (mkt), chicken 10.

NEW Burrata Salad Mixed greens, cucumbers, Campari tomatoes, red onion, fresh berries, lava salt, Sherry glaze 19.

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 18.

SIDES

Cheese Grits, Fries, Coastal Slaw, Small Salad, Fruit Cup 9.

