

NEW YEAR'S EVE 2018 MENU

STARTERS

Spinach & Artichoke Dip creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 14

Calamari sunset tiki sauce 17

SOUPS AND SALADS

Clam Chowder chef's favorite 11

Local Harvest Green Salad organic mixed greens, apples, candied walnuts, raspberry vinaigrette 13

Crab Cakes jumbo lump crab, sunset tiki sauce 19

Caesar Salad baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing 13

Shrimp Cocktail fresh jumbo shrimp, cocktail sauce 18

THREE-COURSE PRIX FIXE MENU

Choice of one from each course | 68

Welcome Bubbles

1ST COURSE

Clam Chowder

Caesar Salad

Mixed Greens Salad

2ND COURSE

Filet Mignon fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes

Seafood Collage ½ lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce

3RD COURSE

Signature Cheesecake

Tiramisu

FRESH SEAFOOD

Blackened Swordfish pineapple chutney, mashed potatoes, seasonal vegetables 32

Ginger Glazed Salmon shiitake mushrooms, bok choy, coconut rice, sweet ginger glaze 38

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops 40

Seafood Collage ½ lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce 47

Lobster Tail fresh seasonal vegetables, choice of baked potato or garlic mashed potatoes, drawn butter 53

FROM THE LAND

Herb Roasted Prime Rib (12 oz) with garlic mashed potatoes, fresh seasonal vegetables 43

Filet Mignon (8 oz) seasonal vegetables, choice of baked potato or garlic mashed potatoes, and béarnaise or demi-glace sauce 48

Herb Crusted Tofu Skewers zucchini, tomatoes, mushrooms, onions, pineapple, with coconut rice 31

SURF AND TURF

Served with fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes

Filet Mignon & Shrimp Scampi 58

Filet Mignon & Lobster Tail 64

Filet Oscar filet mignon, jumbo lump crab, asparagus, béarnaise sauce 61

DESSERT

Signature Cheesecake 11

Tiramisu 11

Lava Cake 11

Executive Chef *Rommel Panis* | General Manager *Jonathan Cantlo*

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*One complimentary glass of Sparkling Wine

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

The Reef
ON THE WATER

WHITE WINE

	<i>glass</i>	<i>btl</i>
SPARKLING		
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54
PINOT GRIGIO		
Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54
SAUVIGNON BLANC		
Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46
CHARDONNAY		
Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands	15	58
OTHER WHITE VARIETALS		
Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

RED WINE

	<i>glass</i>	<i>btl</i>
ROSÉ		
Sophia Coppola Rosé, Monterey	10	38
Gerard Bertand, Cotes de Roses, Languedoc France		46
PINOT NOIR		
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon	14	54
Copain Tous Ensemble, Mendocino		60
MERLOT		
Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46
CABERNET		
Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Arrowood, Sonoma	13	50
Justin, Paso Robles, California		58
OTHER RED VARIETALS		
Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino	11	42
Yangarra Shiraz, McLaren Vale Australia	12	46
Coppola Claret 'Black Label Diamond Collection', California		42

SPECIALTY DRINKS

LOCAL FAVORITES

- Pumpkin White Russian** Tito's Vodka, Kahlua, Pumpkin Spice 11
- Reposado Nuevo Fashioned** Ambhar Reposado Tequilla, Luxardo Liqueur, Agave 12
- Oddfather** Elijah Craig Bourbon, Dry Vermouth, Amaretto, Luxardo Liqueur 12
- White Peach Punch** Tito's Vodka, Elderflower, White Peach, Berries, Sparkling Wine 12

OLD FLAMES

- Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12
- Lemon & Basil G&T** Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

SANGRIA

- Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10
- Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

**ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS**