

## RAW BAR SELECTIONS

Your choice of Mignonette, Cocktail & Mustard Sauces

Oysters 3 ea

Alaskan Snow Crab 15

Lobster Tail 22

Jumbo Shrimp Housemade Cocktail Sauce 15

Seafood Tower Oysters, Alaskan Snow Crab, Shrimp Cocktail, Ceviche, Lobster Tail 65

## FRESH FISH MARKET SPECIALTIES

DINNER

Fire-Grilled | Blackened | Garlic Butter

Served with your choice of Forbidden Thai Rice, Garlic Mashed Potatoes, Peruvian Potato Goat Cheese Mash or Seasonal Vegetables

Daily Catch Ask About Today's Special 27

Black Grouper Fresh from Florida's Gulf 32

Swordfish Mildly Sweet, Hearty White Fish 26

Salmon Fresh from Skuna Bay 24

## STARTERS

**Spinach & Artichoke Dip** Creamy Spinach, Artichokes, Sour Cream, Pepper Jack Cheese, Tortilla Chips 11

**Calamari** Crispy Rings and Tentacles with Tiki Sunset Sauce 14

**Tropical Ahi Poke** Fresh Tuna, Avocado, Soy, Mango, Cucumber 13

**Crab Cakes** Jumbo Lump Crab, Sunset Tiki Sauce 15

**Beef Satay** Grilled Filet Mignon Skewers, Hoisin Sauce, Pineapple 12

**Buffalo or BBQ Chicken Wings** Carrots & Celery 13

**The Reef Sampler** Calamari, Spinach & Artichoke Dip, Buffalo or BBQ Chicken Wings 25

## SOUPS AND SALADS

**Soup of the Day** Chef's Special Creation *cup* 5 | *bowl* 8

**Clam Chowder** Chef's Favorite *cup* 5 | *bowl* 8

**Local Harvest Green Salad** Organic Mixed Greens, Apples, Candied Walnuts, Raspberry Vinaigrette *regular* 9 | *entrée* 13

**Caesar Salad** Baby Romaine Hearts, Parmesan Cheese, Garlic-Herb Croutons, Creamy Caesar Dressing *regular* 9 | *entrée* 13

**The Wedge** Roma Tomatoes, Bacon, Red Onion, Bleu Cheese Crumbles, Homemade Bleu Cheese Dressing *regular* 9 | *entrée* 13

**Asian Ginger Salad** Avocado, Mango, Cabbage, Cucumbers, Carrots, Wonton Strips, Ginger Dressing 15

*Add to Salads: Chicken +4 | Blackened Grilled Shrimp +6 | Seared Ahi Tuna +8*

## FRESH SEAFOOD

**Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice** Hawaiian Fried Rice inside a Pineapple Half layered with Grilled Shrimp and Scallops 31

**Mahi Mahi** Corn Jicama Relish, Forbidden Rice 29

**Classic Shrimp Scampi** Shrimp, Angel Hair Pasta, Seasonal Vegetables, White Wine Garlic Butter Sauce 27

**Seafood Collage** Lobster Tail, Scallops, Shrimp, Fresh Salmon, Linguine, White Wine Sauce 39

**Beer Battered Fish & Chips** Island Sauce, Malt Vinegar, French Fries 19

**Ginger Glazed Salmon** Shiitake Mushrooms, Pineapple-Coconut Rice, Stir Fry Veggies 29

**Blackened Swordfish** Pineapple Chutney, Mashed Potatoes, Seasonal Vegetables 28

**Chilean Seabass** Mango Papaya Relish, Lemon Buerre Blanc, Peruvian Potato Goat Cheese Mash 46

**Lobster Tail** Fresh Seasonal Vegetables, Choice of Baked Potato or Garlic Mashed Potatoes, Drawn Butter MP

## FROM THE LAND

**Herb Roasted Prime Rib (12 oz)** Garlic Mashed Potatoes, Fresh Seasonal Vegetables 33

**Hawaiian Ribeye (12 oz)** Hawaiian-Marinaded, Garlic Mashed Potatoes, Bok Choy, Crispy Onion Straws, Pineapple 39

**Filet Mignon (8 oz)** Seasonal Vegetables, Choice of Baked Potato or Garlic Mashed Potatoes and Béarnaise or Demi-Glace Sauce 37

**Boneless Beef Short Ribs** Garlic Mashed Potatoes, Carrots, Onions, Red Wine Reduction 30

**Reef Burger** Butter Lettuce, Provolone, Hickory Smoked Bacon, Garlic Aioli, Onion Bun 17

**Balsamic Glaze Chicken** Half Roasted Chicken, Porcini Orzo Pasta 27

**Triple Mushroom Pappardelle Pasta** Porcini and Oyster Mushrooms, Broccoli, Asparagus, Cherry Tomatoes, Truffle Oil, Parmesan 25

## SIDES 6

Peruvian Potato Goat Cheese Mash

Garlic Mashed Potatoes

Pineapple Bacon Fried Rice

French Fries

Forbidden Rice

Seasonal Vegetables

Grilled Asparagus

## SURF AND TURF

Served with seasonal vegetables, choice of baked potato or garlic mashed potatoes, and béarnaise or demi-glace sauce

**Filet Mignon & Shrimp Scampi** 44

**Filet Oscar** Filet Mignon, Jumbo Lump Crab, Asparagus, Béarnaise Sauce 43

**Filet Mignon & Lobster Tail** MP

## THREE-COURSE PRIX FIXE MENU

Choice of one from each course

### 1<sup>ST</sup> COURSE

Soup

Caesar

Mixed Greens Salad

### 2<sup>ND</sup> COURSE

Hawaiian Ribeye (12 oz) 48

Mahi Mahi 38

Classic Shrimp Scampi 36

### 3<sup>RD</sup> COURSE

Chocolate Lava Cake

Strawberry Bread Pudding

**The Reef**  
ON THE WATER

General Manager *Jamie Schwartz* Executive Chef *Romel Panis*

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 INFORMATION There is risk associated with eating 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

# SPECIALTY DRINKS

## LOCAL FAVORITES

**Reposado Nuevo Fashioned** Milagro Reposado Tequila, 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

## TRIED AND TRUE

**Ginny Hendricks** Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

**PLC "Pretty Little Cocktail"** (not ordering this will give you FOMO) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

**Monkey Business** Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

## MARGARITAS

**Dave's** Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 13

**Some Like it Hot** Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

**Margarita Fresca** Milagro Silver, Organic Agave Nectar, Lime, on the rocks 10

## TROPICAL & FRUITY

**Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

**Seasonal Mule** Tito's Handmade Vodka, Muddled Seasonal Fruit, Lime, Ginger Beer 11

**Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11

**1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Flor de Caña 7 Year Rum 11

## SANGRIA

**Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

**Pink Sparkling Sangria** La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

## HOLD THE ALCOHOL

**Strawberry Dreamin'** Lemonade with Candied Strawberries and Mint Aroma 8

# BEER

## CRAFT

Angry Orchard Crisp Apple 8

Belmont Brew Strawberry Blonde 11

Chimay Red 11

Lost Coast Downtown Brown 8

Smog City Coffee Porter 11

Smog City Sabre-Toothed Amber Ale 11

Lagunitas Day Time IPA 8

Saint Archer White Ale 8

Mission Brewery Hefeweizen 8

**Please Ask Your Server For Our Rotating Drafts.**

# WINE

## SPARKLING

	GLASS	BTL
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Ruffino Split, Prosecco Rosé, Italy	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	9	34
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46

## CHARDONNAY

Canyon Road, California	9	34
Kendall-Jackson 'Vintner's Reserve', California	11	42
Cambria Clone 4, Santa Maria Valley	12	46
Mer Soleil Reserve, Santa Lucia Highlands	15	58

## OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Kung Fu Girl, Riesling, Washington	10	38
Mirassou Moscato, California	9	34
Conundrum, White Blend, California		46

## ROSÉ

Sunseeker, California	11	42
-----------------------	----	----

## PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
La Crema, Monterey	14	54
Siduri, Willamette Valley, Oregon		54

## MERLOT

Canyon Road, California	9	34
'Olelo, California	11	42

## CABERNET

Canyon Road, California	9	34
Louis Martini, California	11	42
Arrowood, Sonoma	14	54
Justin, Paso Robles, California		58

## OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina	10	38
Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino		42
Yangarra Shiraz, McLaren Vale Australia		46

## BOTTLE

Bud Light 5

Budweiser 5

Coors Light 5

Corona 6

Heineken 6

Modelo Especial 6

O'Doul's 5

Samuel Adams 6

Stella Artois 7