

NEW YEAR'S EVE MENU

STARTERS

Spinach & Artichoke Dip Creamy Spinach, Sour Cream, Pepper Jack Cheese, Tortilla Chips 12

Calamari Sunset Tiki Sauce 14

Crab Cakes Jumbo Lump Crab, Sunset Tiki Sauce 16

Shrimp Cocktail Fresh Jumbo Shrimp, Cocktail Sauce 16

SOUPS AND SALADS

Clam Chowder Chef's Favorite 8

Local Harvest Green Salad Organic Mixed Greens, Apples, Candied Walnuts, Raspberry Vinaigrette 10

Caesar Salad Baby Romaine Hearts, Parmesan Cheese, Garlic-Herb Croutons, Creamy Caesar Dressing 10

THREE-COURSE PRIX FIXE MENU

Choice of one from each course | 72

Welcome Bubbles

1ST COURSE

Clam Chowder

Caesar

Mixed Greens

Shrimp Cocktail

2ND COURSE

Filet Mignon

Seafood Collage

Revier Farms Dry Aged Ribeye

Chilean Seabass

3RD COURSE

New Years Eve
Celebration Dessert

FRESH SEAFOOD

Chilean Seabass Peruvian Goat Cheese Mash, Mango Papaya Relish, Lemon Beurre Blanc 48

Ginger Glaze Salmon Shiitake Mushrooms, Pineapple Coconut Rice 32

Seafood Collage Lobster Tail, Scallops, Shrimp Fresh Salmon, Linguine, White Wine Sauce 42

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice Hawaiian Fried Rice inside a Pineapple, Half layered with Grilled Shrimp and Scallops 47

FROM THE LAND

Herb Roasted Prime Rib (12 oz) Garlic Mashed Potatoes, Fresh Seasonal Vegetables 36

Revier Farms Dry Aged Ribeye (12 oz) Garlic Mashed Potatoes and Grilled Asparagus 50

Triple Mushroom Pappardelle Pasta Porcini and Oyster Mushrooms, Broccoli, Asparagus, Cherry Tomatoes, Truffle Oil, Parmesan 38

Filet Mignon (8 oz) Seasonal Vegetables, Garlic Mashed Potatoes and Demi Glaze 42

Add Lobster Tail to Any Entrée 22

Executive Chef *Rommel Panis* | General Manager *Jamie Schwarcz*

880 S Harbor Scenic Dr, Long Beach, CA 90802 | 562.435.8013 | reefrestaurant.com

*One complimentary glass of Sparkling Wine with Prix Fixe Menu.

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

glass btl

SPARKLING

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

RED WINE

glass btl

ROSÉ

Sunseeker, California	11	42
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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

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

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

ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS