

APPETIZERS	
CARAMELIZED FRENCH ONION SOUP CUP 7 BOWL 14 Gruyere, Seasoned Crouton, Caramelized Onion & Shallot, Slow- Braised Prime Rib Beef Broth (GF+) (DF+)	
CORN MADELEINES 10 Jalapeño-Maple Butter, Green Onion	
APPALACHIAN BEET 16 Walnut, Hummus, Arugula, Apple Cider Vinaigrette (VG) (GF) (DF)	
TEX-MEX FUNDIDO 16 Pepper Jack Queso, Pico de Gallo, Olives, Guacamole, Sour Cream, Green Onion, Blue Corn Tortilla Chips Add Seasoned Ground Beef 9, Chicken 10, or Steak 12	
CHARRED CAULIFLOWER BITES 16 Medjool Dates, Harissa Tahini, Dill, Mint, Pistachio (VG) (GF) (DF)	
MIDWEST PRETZEL BITES 12 Burgee Honey Mustard (VG+)	
COASTAL TUNA TOSTADA 24 Sushi Grade Tuna, Blue Corn Tortilla, Grapefruit, Orange, Furikake Radish, Avocado, Aromatic Herbs (VG+) (GF+) (DF)	
CHESAPEAKE CRAB CAKE 24 Lemon Tarragon Aioli, Charred Sweet Corn & Black Eye Pea Succotash, Petit Green Salad	
PIMENTO CHEESE ARANCINI 18 Cornmeal Crusted, Nueske’s Bacon-Tomato Jam, Ranch	
CIDER-BRAISED BRISKET SLIDERS 20 Smoked Gouda, Crispy Shallots, Dijon Aioli, Yeast Bun, Au Jus (GF+) (DF+)	
DUCK CRISPY SPRING ROLLS 22 Seasoned Confit Duck, Rice Noodle, Cabbage, Pickled Diakon & Carrot, Ginger- Orange Sauce	
WINGS	
Carrots, Celery, Ranch and Blue Cheese Available upon Request	
WET: Buffalo, Signature BBQ, Sweet Chili, Garlic-Parmesan, Mango Jerk	
DRY: Burgee Blend, Caribbean Jerk, Ranch Rub, Pink Peppercorn Lemon Thyme	
8 - COUNT 16 TOFU BITES 14	
SIDES	
8 - EACH	
SEASONAL DAILY VEGETABLE	COLESLAW
TATER TOTS (VG) (GF)	LITTLE GEM CEASAR SALAD (GF+) (DF+)
ONION RINGS (VG) (GF)	SEASONAL FRUIT (VG) (GF) (DF)
SEA SALT SHOESTRING FRIES (VG) (GF)	MIXED GREEN HOUSE SALAD with Balsamic Vinaigrette (VG) (GF+) (DF+)

BURGEE BAR	
Chef De Cuisine Jazzmine King	
LUNCH	
	
FLATBREADS	
CAPRESE 18 Basil Pistou, Fresh Mozzarella, Local Heirloom Tomato, Balsamic Glaze, Petit Basil (GF+) (DF+)	
COUNTRY SHROOM 20 Cream Sauce, Collard Greens, Mushroom, Sorghum Mustard, Crispy Tasso Ham, Sage (GF+) (DF+)	
BBQ CHICKEN 21 Burgee BBQ, Seasoned Chicken, Red Onion, Cheddar, Mozzarella, Petit Cilantro (GF+) (DF+)	
SONOMA 21 Cream Sauce, Italian Sausage, Shaved Apple, Shaved Brussel Sprouts, Blue Cheese, Caramelized Onion, Herb Truffle Honey (GF+) (DF+)	
HANDHELDS	
BURGEE CHEESEBURGER* 22 8 oz Patty, Lettuce, Tomato, Onion, American, Burgee Special Sauce, Italian Kaiser Bun Choice of Beef or Lentil Patty (GF+) (DF+) (V+)	
HOT HONEY CHICKEN 22 Seared Marinated Chicken, Lettuce, Tomato, Onion, Swiss, Hot Honey Aioli, Wheat Kaiser Bun (GF+) (DF+) (V+)	
FLORIDA SNAPPER WRAP 27 Shaved Lettuce, Shaved Red Cabbage, Tomato, Cucumber, Feta, Roasted Piquillo Peppers, Harissa Yogurt (GF+) (DF+) (V+)	
(V) = Vegetarian • (VG) = Vegan • (GF) = Gluten-free (DF) = Dairy Free (+) = with additional modifications Prepared in our kitchen that commonly handles wheat product and nuts.	
*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.	

SALADS	
All salads served dressed	
HUMMUS CRUNCH SIDE 9 ENTRÉE 16 Gem Lettuce, Chickpea, Tomatoes, Cucumbers, Shredded Radicchio, Feta, Banana Peppers, Basil, Olives, Zaatar Hemp Breadcrumb, Lemon Vinaigrette (GF+) (DF+)	
ASIAN CITRUS SIDE 9 ENTRÉE 16 Mixed Green, Cabbage, Carrots, Edamame, Tri-color Bell Pepper, Onion, Mandarin, Crispy Rice Wafer, Toasted Slivered Almonds, Carrot-Ginger Vinaigrette (VG) (GF) (DF)	
CALIFORNIA COBB WEDGE SIDE 9 ENTRÉE 16 Wedge Iceberg Lettuce, Avocado, Bacon, Whipped Blue Cheese, Farm Egg, Tomato, Balsamic Vinaigrette (VG+) (GF)	
BOWLS	
AUTUMN HARVEST GRAIN 23 Carolina Gold Wild Rice, Roasted Beets, Roasted Carrot, Herbed Spelt, Dried Cherries, Goat Cheese, Arugula, Walnuts, Sweet Red Wine Glaze (GF+) (DF+)	
LOW COUNTRY WILD RICE 23 Carolina Gold Wild Rice, Collard Green, Black Eye Peas, Charred Corn, Sweet Potato Caramelize Onion, Roasted Peppers, Comeback Sauce (GF+) (DF+)	
TOGARASHI 23 Jasmine Rice, Avocado, Edamame, Roasted Mushroom, Pickled Ginger, Togarashi Marinated Cucumber & Carrot, Sweet Smoky Glaze, Furikake (VG) (DF) (GF+)	
EARTH & EMBER LENTIL 23 Jasmine Rice, Warm Lentils, Roasted Mushrooms, Cherry Tomato, Quinoa, Shaved Brussel Sprouts, Spiced Almonds, Shallot Confit, Lemon- Zaatar Vinaigrette (VG) (GF+) (DF+)	
ADD PROTEIN	
CHICKEN BREAST (GF) (DF) 15	VEGAN PATTY 12 Lentils, Chickpea, Caramelized Vegetables (VG) (GF) (DF)
SHRIMP (GF) (DF) (6) 22	
DAILY FISH FILLET (GF) (DF) MKT	TEMPURA TOFU BITES 12 (VG) (DF)
FLANK STEAK* (GF) (DF) 22	

SIGNATURE COCKTAILS

\$15 EACH

REEF CUP

THE ORC SIGNATURE COCKTAIL

Tito’s Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Triple Sec, Orange & Pineapple Juices, Grenadine

LAGOON LEMONADE

Grey Goose Vodka, Triple Sec, Sour Mix, Cranberry Juice

MEZCAL MULE

Illegal Mezcal, Passion Fruit Purée, Lime Juice, Ginger Beer, Muddled Cucumber, Tajin

CUCUMBER BASIL REFRESHER

Stoli Cucumber Vodka, Blue Agave Nectar, Lime Juice, Basil

SPICY MARGARITA

Tanteo Jalapeño Tequila, Blue Agave Nectar, Lime Juice, Jalapeño Salt

SPICY & SMOKY MEZCALITA

Illegal Mezcal, ORC Patron Reposado Tequila, Jalapeño Infused Simple Syrup, Lime Juice

FLAVOR YOUR MOJITO

Bacardi Superior Rum, Blue Agave Nectar, Lime Juice, Club Soda, Mint
Your Choice of: Strawberry, Mango, Peach, Passion Fruit, Blueberry, Pineapple, Raspberry, Coconut, Kiwi

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlúa Coffee Liqueur, Espresso

ZACAPA OLD FASHIONED

Zacapa Rum, Brown Sugar Syrup, Chocolate Bitters, Orange Bitters, Luxardo Cherry, Orange Peel

LYCHEE LEMON DROP

Ketel One Vodka, St. Germain Liqueur, Lychee Puree, Lemon Juice

PEANUT BUTTER & CHERRY OLD FASHIONED

Skrewball Peanut Butter Whiskey, Cointreau Liqueur, Cherry Bitters, Orange Bitters, Luxardo Cherry

NOT GRANDMA'S ICED TEA

Tito’s Vodka, Bacardi Superior Rum, Casamigos Blanco Tequila, Grand Marnier Liqueur, Lemon Juice, Lime Juice, Simple Syrup, Coca-Cola

KIWI-RASPBERRY REFRESHER

Grey Goose Vodka, Kiwi Puree, Raspberry Puree, Lime Juice, Ginger Ale, Raspberry & Mint

TROPICAL UPDATE

Grey Goose Le Citron Vodka, Mango Puree, Lime Juice, Pineapple Juice, Tajin

REEF RELIEF (N/A)

Giffard Pineapple Alternative, Fluère Spiced Cane, Giffard Orgeat Syrup, Lemon Juice

SOMETHING’S MISSING (N/A)

Lyre’s Agave Blanco, Lime Juice, Jalapeño Simple Syrup, Orange Juice, Club Soda, Tajin

MINDFUL MARTINI (N/A)

Fluère Botanical, Elderflower Syrup, Lime Juice, Cucumber

SPARKLING

Glass Bottle

Canella Prosecco (187mL), Italy	12
Moët & Chandon Brut Champagne (187ML), France	30
Veuve Clicquot “Yellow Label” Champagne, France	120

PINOT GRIGIO

Vicolo, Delle Venezie, Italy	5	26
Santa Margherita, Alto-Adige, Italy	15	51

SAUVIGNON BLANC

Rodney Strong “Charlotte’s Home”, Sonoma County, California	5	26
San Simeon, Sauvignon Blanc, Paso Robles, California	10	35
Frenzy, Marlborough, New Zealand	13	48
Whitehall Lane, Napa Valley, California	15	48
“Ocean Reef Selection”, Loire Valley, France	25	75

CHARDONNAY

Ocean Reef “Private Reserve”, California	5	26
Francis Coppola “Diamond Collection”, California	10	35
Sonoma-Cutrer “Russian River Ranches”, Sonoma Coast, California	13	48
Missing Thorn, White Blend “N/A”, California	15	48
Frank Family, Carneros, California	20	60
Rombauer, Carneros, California	89	



Members’ choice

ROSÉ

Glass Bottle

Moulin de Gassac “Guilhem”, Languedoc, France	6	26
Château d’Esclans “Whispering Angel”, Provence, France	13	48

PINOT NOIR

Bouchard Aine & Fils, Burgundy, France	5	26
Highlands Forty One, Monterey, California	10	35
J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
King Estate “Inscription”, Willamette Valley, Oregon	16	48
Belle Glos “Las Alturas”, Santa Lucia Highlands, California		85
Goldeneye, Anderson Valley, California	35	105
White Walnut “Ocean Reef Selection”, Willamette Valley, Oregon		105

CABERNET SAUVIGNON

Ocean Reef “Private Reserve”, California	5	26
“Quest” by Austin Hope, Paso Robles, California	10	35
Decoy, Sonoma County, California	15	48
Smith & Hook, Paso Robles, California	17	51
Daou “Reserve”, Paso Robles, California		75
Duckhorn, Napa Valley, California		120

INTERESTING REDS

Ocean Reef Club “Private Reserve”, Red Blend, California	5	26
Missing Thorn, Red Blend “N/A”, California	15	48
Bramare, Malbec, Mendoza, Argentina		66
Orin Swift “Abstract”, Red Blend, California	25	75
Stags’ Leap “The Investor”, Red Blend, Napa Valley, California		90