

PIZZA SELECTIONS

Choice between 10” or 16” pizza

CLASSIC CHEESE Fresh Mozzarella	14/18
MARGHERITA Roma Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil	14/18
BUILD YOUR OWN PIZZA (UNLIMITED TOPPINGS) Pepperoni, Italian Sausage, Ham, Bacon, Mushrooms, Caramelized Onions, Red Peppers, Roma Tomatoes, Black Olives, Jalapeños, Pineapple	18/24
SUBSTITUTE CAULIFLOWER CRUST 10” (GF)	

SUSHI OFFERINGS

*MELANIE ROLL Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Sweet Soy Sauce, Tempura Flakes	28
*SPICY TUNA ROLL (GF) Chopped Yellowfin Tuna Tossed In Chili Garlic Sauce, Spicy Aioli	14
CALIFORNIA ROLL (GF) Alaskan Crab, Cucumber, Avocado	15
*SASHIMI PLATTER FOR ONE 4 Pc Assorted Nigiri, 6 Pc Sashimi, Spicy Tuna Roll	42

DESSERT SELECTIONS

OCEAN REEF’S CLASSIC KEY LIME PIE Whipped Cream, Graham Cracker	9
COOKIE BROWNIE PIE Giant Cookie, Vanilla Ice Cream, Chocolate Sauce, Rainbow Sprinkles	15
HAAGEN DAZS PINT Chocolate, Vanilla, Strawberry, Dulce de Leche	10



(GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.

BEVERAGES

Alcohol Must Be Signed For By Individual 21 Years Of Age Or Older

SODAS/MIXERS/JUICES

SODA Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water	4
6OZ. JUICES Cranberry, Pineapple, Tomato, V-8, Grapefruit	4
ICED TEA, LEMONADE OR HALF-N-HALF	3

MINERAL WATER

PERRIER (11 OZ.)	4
FIJI (1 LITER)	9

BEERS

ORC “THE POINT” IPA	9
DOMESTIC Budweiser, Bud Light, Miller Lite,	6
IMPORTED Heineken, Amstel Light, Corona, Heineken Zero (non-alcoholic)	7

HALF BOTTLES SELECTION

WHITEHAVEN, SAUVIGNON BLANC Marlborough, New Zealand	30
HONIG, SAUVIGNON BLANC Napa Valley, California	30
SONOMA-CUTRER “RUSSIAN RIVER RANCHES”, CHARDONNAY Sonoma Coast, California	30
CAKEBREAD, CHARDONNAY Napa Valley, California	55
“J” VINEYARDS, PINOT NOIR Sonoma, Monterey, Santa Barbara, California	30
DUCKHORN, MERLOT Napa Valley, California	55
ALEXANDER VALLEY, CABERNET SAUVIGNON Sonoma County, California	30

SPARKLING WINE & CHAMPAGNE

DOMAINE CHANDON California	48
MOËT ET CHANDON “IMPERIAL” France	115
VEUVE CLICQUOT “YELLOW LABEL” France	130
NICOLAS FEUILLATE ROSÉ France	125
DOM PERIGNON France	500

WHITE WINE

RODNEY STRONG, SAUVIGNON BLANC Sonoma County, California	30
VICOLO, PINOT GRIGIO Delle Venezie, Italy	30
SANTA MARGHERITA, PINOT GRIGIO Alto Adige, Italy	55
SONOMA-CUTRER, CHARDONNAY Russian River Ranches, Sonoma Coast, California	55
JORDAN, CHARDONNAY Russian River Valley, California	75
FAR NIENTE, CHARDONNAY Napa Valley, California	135

RED WINE

“J” VINEYARDS, PINOT NOIR Sonoma, Monterey, Santa Barbara, California	55
BELLE GLOS “LAS ALTURAS”, PINOT NOIR Santa Lucia Highlands, California	85
HESS “MAVERICK RANCHES” Paso Robles, California	55
JORDAN, CABERNET SAUVIGNON Alexander Valley, California	140

LIQUORS BY THE BOTTLE (750 ML)

SCOTCH	
DEWARS	95
DEWARS 12 YEARS	130
VODKA	
TITO’S	95
KETEL ONE	130
GREY GOOSE	130
RUM	
CAPTAIN MORGAN	95
BACARDI SILVER	95
MOUNT GAY	130

BLENDED WHISKEY

CROWN ROYAL	130
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TANQUERAY	95
BOMBAY SAPPHIRE	130

BOURBON/WHISKY

JACK DANIELS	110
MAKERS MARK	140

TEQUILA

JOSÉ CUERVO GOLD	95
PATRON SILVER	150

CORDIALS, COGNACS AND APERITIFS ARE AVAILABLE UPON REQUEST



• DINNER •

Monday - Thursday & Sunday
4:00-10:00pm
Friday & Saturday • 4:00-11:00pm

Please view current This Week at The Reef as hours of operation are subject to change. All items from Reef Eats are prepared and delivered by the Reef Eats team. Menu items from individual Club restaurants are not available through Reef Eats.

TO ORDER:
305-367-5898



Scan here to view menu

DINNER

SOUPS & STARTERS

CHICKEN NOODLE SOUP Roasted Chicken, Onions, Celery, Carrots	8
KOBE BEEF SLIDERS Aged Cheddar, Caramelized Onions, Potato Bun	15
EDAMAME Steamed, Maldon Sea Salt	9
SPRING ROLLS (DF) Cabbage, Vermicelli, Duck Sauce	10
CHICKEN WINGS Choice of Buffalo, Barbeque, or Mango Habanero. Carrots, Celery, Blue Cheese Dip	(6) 15 (12) 22
CRAB CAKE SLIDERS Jumbo Lump Blue Crab, Potato Bun, Chipotle Remoulade	18
PORK POTSTICKERS Cabbage, Ginger, Truffle Ponzu	13
CHICKEN LEMONGRASS DUMPLINGS Chili Pepper, Ginger-Soy	13

SALADS *All salads are mindfully made using gluten free and vegetarian dressings*

Add Grilled or Blackened chicken (+11), Red Snapper (+28), Salmon (+27) or Vegan Burger (+12)

OR HOUSE SALAD (DF) Artisanal Lettuces, Quinoa, Hearts of Palm, Marcona Almond, Tangerine Vinaigrette	14
OR CASHEW CAESAR (GF) (VG) Hearts of Romaine, Cashew “Parmesan”, Hemp Seed, Lemon-Cashew Dressing, Crispy Chickpeas	14
BEETS (GF) Goat Cheese Crema, Fuji Apple, Raspberry, Pistachio, Ginger-Apple Vinaigrette	13

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SANDWICHES *All sandwiches are accompanied with shoestring fries*

CLUB SANDWICH Turkey, Ham, Bacon, Swiss, Cheddar, Lettuce, Tomato, Herb Aioli	18
TURKEY SANDWICH Turkey, Swiss Cheese, Lettuce, Tomato, Herb Aioli, Sliced White Bread	17
CHEESE BURGER 8oz Short Rib And Brisket Patty, Aged Cheddar, Brioche Bun	20
CHICKEN SALAD SANDWICH Butter Lettuce, Tomato, Pickle, Red Onions, Brioche Bun	18

ENTRÉES

8OZ FILET MIGNON Greater Omaha Prime, Aged 30 Days, Whipped Potatoes, Asparagus, Bordelaise	52
CHICKEN LO MEIN Lo Mein Noodles, Baby Bok Choy, Soy, Chili Garlic	28
PASTA BOLOGNESE Beef Bolognese Sauce, Bechamel, Parmigiano Reggiano	26
SALMON Soy Glazed, Sticky Rice, Bok Choy Mushroom Stir-Fry	42
FRIED RICE Carrot, Mushroom, Leek, Egg, Soy Glaze	18
MONGOLIAN BEEF & BROCCOLI Marinated Beef, Broccoli, Garlic, Lo-Mein Noodles, Sesame	26
ORANGE CHICKEN Tempura Chicken, Sweet and Spicy Orange Glaze, Cashews, Wok Fried Peppers and Onion, Jasmine Rice, Sesame Seeds	22
PAD THAI Key West Pink Shrimp, Rice Noodles, Egg, Roasted Peanut, Tamarind, Lime	34
GENERAL TSO’S CHICKEN Crispy Chicken, Garlic, Ginger, Chili Pepper, Sweet and Spicy Glaze, Jasmine Rice, Scallion	22
WOK’D ASIAN VEGETABLES Broccolini, Bok Choy, Baby Corn, Shiitake, Red Bell Pepper, Snow Peas, Carrots	20
SHORT RIB Potato Purée, Napa Cabbage Kimchi	40
SEABASS Miso Marinated, Fried Rice, Soy Glaze, Nori Furikake, Shoga	56

(GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

KIDS DINNER

PASTA WITH GRILLED CHICKEN Tomato Sauce, Butter, or Cheese Sauce	14
PIZZA Mozzarella Cheese, Pomodoro Sauce	14
CRISPY CHICKEN BBQ or Ranch Dip, Choice of Shoestring Fries or Fresh Fruit	14
CHEESEBURGER SLIDERS American Cheese, Potato Roll, Choice of Shoestring Fries or Fresh Fruit	14
CHICKEN QUESADILLA Mozzarella And Cheddar, Sour Cream, Salsa	14

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