



• **DINNER** •

Sunday - Thursday • 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*

TO ORDER:

305-367-5898 or

oceanreef.com/OrderReefEats



Scan here to view menu

DINNER

Served Sunday -Thursday from 4 pm - 10pm • Friday & Saturday from 4 pm - 11pm

SOUPS & STARTERS

CONCH CHOWDER - Raw Bar	8
Tomato, Potato, Spices, Turks And Caicos Conch	
NEW ENGLAND CLAM CHOWDER - Raw Bar	8
Heavy Cream, Clam, Potatoes, Rendered Bacon	
CHICKEN NOODLE SOUP	8
Garden Vegetables, Simmered Chicken, Noodles	
SHRIMP COCKTAIL - Raw Bar	20
Key West Pink Shrimp, Cocktail Sauce, Lemon	
GIANT PRETZEL - Burgee Bar	15
Cheese Sauce, House Honey Mustard	
CHICKEN WINGS - Burgee Bar	(6) 14 (12) 19
Choice Of Buffalo, BBQ, Or Sweet Chili Sauce, Carrots, Celery, Blue Cheese	
CAULIFLOWER CACIO E PEPE - Reef Lounge	13
Herb Marinated and Roasted Cauliflower, Tellicherry Béchamel, Pecorino	
*KOBE BEEF SLIDERS - Reef Lounge	15
Aged Cheddar, Caramelized Onions, Parker House Rolls	

SALADS

BLUE CRAB AND AVOCADO SALAD - Palm Court	27
Lump Crab, Tossed In Creamy Horseradish Dressing, Avocado, Local Tomatoes, Artisanal Greens, Islander Vinaigrette	
BLT CHOPPED SALAD - Reef Hut	12
Chopped Romaine Lettuce, Diced Bacon, Avocado, Cherry Tomatoes, Corn, Goats Cheese, Ranch Dressing	
CAESAR SALAD	(SM) 8.5 (LG) 11
Romaine Hearts, Ciabatta Croutons, Parmesan, Caesar Dressing	
BURRATA PANZANELLA - Ocean Room Grill	19
Seasonal Panzanella Salad, Burrata Cheese, Ciabatta Croutons, Truffle Vinaigrette	

SALAD ADDITIONS

GRILLED OR BLACKENED CHICKEN BREAST	11
GRILLED KEY WEST PINK SHRIMP	17
GRILLED OR BLACKENED MAHI	17
*GRILLED OR BLACKENED SALMON	21
IMPOSSIBLE BURGER PATTY	18

SANDWICHES *Served with Waffle Fries, Fruit or Kettle Chips*

FLORIDA KEYS MAHI SANDWICH - Palm Court	22
Grilled or Blackened, Lettuce, Tomato, Remoulade, Brioche Bun	
*BURGER - Ocean Room Grill	20
8oz Short Rib and Brisket Patty, Braised Cipollini Onion, Mustard Ale Cheddar, Brioche Bun	
*BISON BURGER - Burgee Bar	18
8oz Bison Patty, Pepper Jack Cheese, Crispy Onions, Smokey BBQ Sauce, Pretzel Bun	
FRIED CHICKEN CHIPOTLE SANDWICH - Reef Hut	12
Breaded Breast With Avocado, Pepper Jack Cheese, Chipotle Mayonnaise, Lettuce, Tomato, Brioche Bun	

ENTRÉES

HERB ROASTED BRICK CHICKEN - <i>Ocean Room Grill</i>	28
Half-Chicken, Parsnip Puree, Brussels Sprouts, Honey Carrots, Grilled Lemon	
*BLACK ANGUS 6 OZ. FILET	40
Asparagus, Baked Potato, Red Wine Demi	
PAPPARDELLE ALLA BOLOGNESE - <i>Gianni</i>	27
Classic Bolognese Beef And Pork Ragout, Parsley	
KEY WEST PINK SHRIMP AND LINGUINI	20
Garlic, Butter, Parsley, White Wine, Parmesan	
HARVEST BOWL - <i>Burgee Bar</i>	18
Warm Farro, Roasted Brussels Sprouts, Sweet Potatoes, Marinated Kale, Toasted Pepitas, Sundried Tomato Vinaigrette	
ISLANDER FAVORITES (<i>Your Choice Of Fish And Preparation</i>) - <i>Islander</i>	
All Preparations Served With Vegetables And Rice	
YELLOWTAIL SNAPPER 32 • MAHI 32 • *SALMON 34	
Ocean Reef Classic: Pan Fried, Egg Wash, Sherry-Caper Butter Sauce	
Islamorada: Simply Grilled, Olive Oil, Lemon	
Blackened: Grilled, Cajun Spices, Butter	

SIDES

STEAMED JUMBO ASPARAGUS Hollandaise Sauce	12
JASMINE RICE	6
LOADED BAKED POTATO	7

PIZZA SELECTIONS

MARGHERITA	17
Roma Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil	
ITALIAN SUPREME	20
Pomodoro Sauce, Pepperoni, Ham, Sausage, Onions, Peppers, Olives, Chili Flakes	
BLANCO	17
Ricotta, Mozzarella, Parmesan, Roasted Garlic, Spinach	
BUILD YOUR OWN PIZZA (<i>Choice Of 2 Toppings</i>)	13
Pepperoni, Italian Sausage, Ham, Bacon, Anchovies, Mushrooms, Onions, Peppers, Plum Tomatoes, Spinach, Black Olives, Jalapenos	
EACH ADDITIONAL TOPPING	1
SUBSTITUTE CAULIFLOWER CRUST	5
ADD GLUTEN FREE CRUST	5

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SUSHI

ROLLS

*MELANIE ROLL	27
Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Sweet Soy Sauce, Tempura Flakes	
*SPICY TUNA ROLL	14
Chopped Yellowfin Tuna Tossed in Chili Garlic Sauce, Spicy Aioli	
CALIFORNIA ROLL	13
Alaskan Crab Mix, Cucumber, Avocado	
*TUNA PIZZA	15
Tuna, Flour Tortilla, Spicy Aioli, Avocado, Tomatoes, Sea Salt, Cilantro, Truffle Oil	

NIGIRI & SASHIMI

*YELLOWFIN TUNA 8 • *SALMON 8 • *HAMACHI 8 • *WAHOO 8
*EEL 8 • *OCTOPUS 8 • *IKURA 10 • *TORO M/P • *SCALLOPS 10

KIDS DINNER

KIDS PASTA	7
Tomato, Butter, Or Cheese Sauce	
ADD GRILLED OR BLACKENED CHICKEN BREAST	11
ADD GRILLED KEY WEST PINK SHRIMP	18
GRILLED CHEESE	8
Challah Bread, American & Cheddar Cheese. Choice of Fries Or Seasonal Fruit Cup	
CHEESEBURGER SLIDERS	11
Two 2oz Angus Beef Patties, Lettuce, Tomato, American Cheese, Parker House Rolls	
NATHAN'S ALL BEEF HOT DOG	9
Choice Of Fries or Seasonal Fruit Cup	
CRISPY CHICKEN TENDERS	10
Three Strips, BBQ or Ranch Dip, Choice of Fries or Seasonal Fruit Cup	
CHEESE QUESADILLA	8
Served with Guacamole, Salsa, and Sour Cream	
KIDS CHOICE	
Choice of Two Sides: Rice, Mashed Potatoes, Daily Vegetable.	
Served with a Brownie	
6 OZ GRILLED CHICKEN BREAST	11
4 OZ PAN SEARED SALMON	12
*4 OZ FILET MIGNON	26

DESSERT SELECTIONS

TIRAMISU - Gianni	9
Mascarpone Cream, Lady Finger Cookies, Espresso, Chocolate Glaze, Truffle Chocolate	
OCEAN REEF'S CLASSIC KEY LIME PIE	9
Whipped Cream, Graham Cracker	
COOKIE / BROWNIE PIE - Burgee Bar	15
Giant Cookie, Three Scoops Of Vanilla Ice Cream, Hot Fudge, Rainbow Sprinkles	
9 LAYER DUTCH CHOCOLATE CAKE	10
Chocolate Chantilly Cream, Dark Chocolate Ganache	
OCEAN REEF'S SIGNATURE COCONUT RUM CAKE	15
From Our Own Bakery And Simply Delicious (Contains Alcohol)	
HÄAGEN-DAZS® ICE CREAM	6
Vanilla, Strawberry, Or Chocolate	

BEVERAGES

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

SODAS/MIXERS/JUICES

SODA	4
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water	
6OZ. JUICES	4
Cranberry, Pineapple, Tomato, V-8, Grapefruit	
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	6
Budweiser, Bud Light, Miller Lite,	
IMPORTED	7
Heineken, Amstel Light, Corona, Heineken Zero (non-alcoholic)	

HALF BOTTLES SELECTION

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

SPARKLING WINE & CHAMPAGNE

DOMAINE CHANDON	48
California	
MOËT ET CHANDON “IMPERIAL”	100
France	
VEUVE CLICQUOT “YELLOW LABEL”	115
France	
NICOLAS FEUILLATE ROSÉ	119
France	
DOM PERIGNON	300
France	

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	130

RED WINE

“J” VINEYARDS, PINOT NOIR Sonoma, Monterey, Santa Barbara, California	55
BELLE GLOS “LAS ALTURAS”, PINOT NOIR Santa Lucia Highlands, California	85
ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON Alexander Valley, California	55
JORDAN, CABERNET SAUVIGNON Alexander Valley, California	140

LIQUORS BY THE BOTTLE (LITERS)

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

GIN

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