



RAW BAR

OCEAN REEF CLUB

SOUPS

TODAY'S SOUP	8
NEW ENGLAND CLAM CHOWDER	8
CONCH CHOWDER	8
ADD SHERRY	1
1/2 CONCH & 1/2 CLAM CHOWDER	8
SIGNATURE GAZPACHO	10
WITH COCKTAIL SHRIMP	

STARTERS

6 COCKTAIL SHRIMP	20
JUMBO LUMP CRAB COCKTAIL	20
SMOKED FISH DIP	14
PEEL & EAT SHRIMP	
SPICY OR MILD	
1/2 POUND 17 / 1 POUND 34	
*OYSTERS ON THE HALF SHELL	
1/2 DOZEN MKT. / BARRY'S DOZEN MKT.	
*SEBASTIAN INLET LITTLENECK CLAMS	
STEAMED OR RAW	
1/2 DOZEN 9 / BARRY'S DOZEN 17	

SIDES

SOUTHWEST QUINOA	8
SMALL CAESAR SALAD	9
SMALL HOUSE SALAD	9
FRESH FRUIT	9
COLESLAW	6
ROTELLE PASTA SALAD	9
COTTAGE CHEESE	6
HEIRLOOM TOMATOES	9
BALSAMIC GLAZE	
ADD FRESH MOZZARELLA	6

PIES & CAKES

ORC SIGNATURE KEY LIME PIE	9
SNICKERS PIE	9
SLICED ORC SIGNATURE RUM CAKE	8

TAKE-OUT

ORC SIGNATURE RUM CAKE (10 oz.)	14
BORN IN OUR BAKERY & DELICIOUS!	

JUNIOR'S MENU

6 PEEL & EAT SHRIMP	9
JR. GRILLED MAHI SANDWICH	15
GRILLED CHEESE N' CHIPS	8
ORGANIC PEANUT BUTTER & JELLY	8
FRESH FRUIT	
1/2 CHICKEN SALAD SANDWICH	7
1/2 TUNA SALAD SANDWICH	7
GRILLED HOT DOG, CHIPS	8
BLT SANDWICH	9



RAW BAR SIGNATURE ITEM

*There is a risk associated with consuming raw oysters or any raw or undercooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune deficiency disorders, you are at greater risk of serious illness, and should have them fully cooked.

RAW BAR SPECIALTIES

*SEAFOOD CEVICHE	19
CITRUS-MARINATED, CILANTRO, ONIONS & JALAPEÑO	
*YELLOWFIN TUNA SASHIMI	18
BILLY'S WASABI CREAM, PICKLED GINGER	
SLICED HEIRLOOM TOMATOES	20
CHOICE OF LUMP BLUE CRAB OR RAW BAR COCKTAIL SHRIMP, BALSAMIC GLAZE	
SOUTHWESTERN QUINOA SALAD	20
SLICED HEIRLOOM TOMATOES, 3 SALSA VERDE SHRIMP, BALSAMIC GLAZE	

CARB CONSCIOUS PLATE

FARM FRESH TOMATOES, COTTAGE CHEESE, CHOICE OF:

SIMPLY GRILLED FISH - MKT.
CHICKEN BREAST - 15

*ANGUS BEEF PATTY - 16
WE-GO-VEGO PATTY - 18

SALADS

HARVEST GRAINS GLUTEN-FREE SALAD	14
GOLDEN BEETS, KALAMATA OLIVES, FETA CHEESE, ARGULA, MIXED SORGHUM	
CANNELLINI BEANS & HEIRLOOM TOMATOES	18
MOZZARELLA, BALSAMIC GLAZE	
SEAFOOD SALAD	23
SHRIMP & CRAB, MAYO DRESSING, MIXED GREENS OR FRESH FRUIT	
CHICKEN OR TUNA SALAD	14
MIXED GREENS OR FRESH FRUIT	
ONE CRAB CAKE WITH SIDE MIXED GREENS	21
TWO CRAB CAKES	42
PASTA SALAD AND FRESH FRUIT	
CAESAR OR HOUSE SALAD OR PASTA SALAD	12

TOPPED WITH:

5 SHRIMP OR LUMP CRAB 22
5 SHRIMP AND LUMP CRAB 29
*YELLOWFIN TUNA STEAK 27

MAHI MAHI 25
BREAST OF CHICKEN 18
*ANGUS BEEF PATTY 18
WE-GO-VEGO PATTY 19

SANDWICHES

CRAB CAKE AND BACON CLUB	23
ORANGE MUSTARD SAUCE	
MAHI MAHI	22
DILL SAUCE	
*GRILLED YELLOWFIN TUNA	27
FLORIDA LOBSTER & BACON CLUB	28
LETTUCE, TOMATO, RÉMOULADE	
*CHEESEBURGER	16
8 OZ. GROUND ANGUS CHUCK, CHOICE OF CHEESE	
WE-GO-VEGO BURGER	18
TUNA OR CHICKEN SALAD	12
GRILLED ALL-BEEF BIG CITY RED HOT DOG	9
OVEN-ROASTED TURKEY	12
GRILLED CHICKEN BREAST	15
GRILLED HAM & CHEDDAR CHEESE	12
SOUP & 1/2 SANDWICH	13
CHOICE OF: CHOWDER, SOUP OF THE DAY, SLICED TURKEY, CHICKEN SALAD, TUNA SALAD, GRILLED HAM & CHEDDAR CHEESE	

FROM THE BAR

RAW BAR'S SIGNATURE GREY GOOSE LEMONADE
GREY GOOSE, TRIPLE SEC, SOUR MIX & CRANBERRY JUICE
14

THE REEF CUP THE OFFICIAL DRINK OF THE ORC REEF CUP FISHING TOURNAMENT	14	GOLDEN MARGARITA CUERVO GOLD TEQUILA, TRIPLE SEC, LIME JUICE, SOUR MIX, TOPPED WITH GRAND MARNIER	14
DARK & STORMY GOSLING'S BLACK SEAL RUM, BERMUDA GINGER BEER	14	PLANTER'S PUNCH A REFRESHING COMBINATION OF RUMS & TROPICAL JUICES	14
JUMBO SHRIMP BLOODY MARY ABSOLUT CITRON VODKA, TANGY TOMATO JUICE, JUMBO SHRIMP, GARDEN VEGETABLES	15	CLASSIC MOJITO BACARDI SUPERIOR RUM, FRESH MINT & LIME JUICE SIMPLY DELICIOUS!	14
RAW BAR BREEZE ABSOLUT CITRON VODKA, TRIPLE SEC, PINEAPPLE & CRANBERRY JUICE, SOUR MIX	14		

FROZEN COCKTAILS

ASK YOUR SERVER TO ADD A DARK RUM FLOAT 3

PIÑA COLADA BACARDI SUPERIOR, CREAM OF COCONUT, PINEAPPLE JUICE	13	RUM RUNNER BACARDI BLACK, BLACKBERRY BRANDY, CRÈME DE BANANA, LIME JUICE, GRENADINE	13
MANGO BANGO BACARDI SUPERIOR, MANGO PURÉE, SOUR MIX	13	STRAWBERRY DAIQUIRI BACARDI SUPERIOR, STRAWBERRY PURÉE, SOUR MIX	13

WINES BY THE GLASS

VICOLO, PINOT GRIGIO, ITALY	5
SANTA MARGHERITA, PINOT GRIGIO, ITALY	15
MOULIN DE GASSAC, ROSÉ, FRANCE	6
WHISPERING ANGEL, ROSÉ, FRANCE	15
ORC PRIVATE RESERVE, CHARDONNAY, CALIFORNIA	5
KENDALL-JACKSON, CHARDONNAY, CALIFORNIA	10
SONOMA-CUTRER, CHARDONNAY, CALIFORNIA	15
FRANK FAMILY, CHARDONNAY, CALIFORNIA	20
RODNEY STRONG, SAUVIGNON BLANC, CALIFORNIA	5
MOMO, SAUVIGNON BLANC, NEW ZEALAND	13
ORC PRIVATE RESERVE, MERLOT, CALIFORNIA	5
OYSTER BAY, PINOT NOIR, NEW ZEALAND	5
KING ESTATE "INSCRIPTION", PINOT NOIR, OREGON	13
ORC PRIVATE RESERVE, CABERNET SAUVIGNON, CALIFORNIA	5

ORC COMMUNITY FOUNDATION AUCTION WINNERS

TWOMEY BY SILVER OAK, SAUVIGNON BLANC, NAPA & SONOMA COUNTY, CALIFORNIA	17
TRUCHARD, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	20

BEERS

OCEAN REEF "THE POINT" IPA (16-OZ.) 9

DOMESTICS

BUDWEISER • BUD LIGHT • MILLER LITE • COORS LIGHT • MICHELOB ULTRA
5.50

IMPORTS/SPECIALTY BEERS

HEINEKEN • CORONA • CORONA LIGHT • STELLA ARTOIS • AMSTEL LIGHT • RED STRIPE • SANDBAR SUNDAY WHEAT ALE
LAGUNITAS DAYTIME IPA • FUNKY BUDDHA VIBIN' GROOVABLE LAGER • OMISSION PALE ALE (GF) • ATHLETIC BREWING COMPANY N/A
6.50

ASK YOUR SERVER ABOUT THE CRAFT BEER OF THE MONTH

BEVERAGES

LOW CARB FRESH FRUIT SPRITZER • SOFT DRINKS AND ASSORTED JUICES • PERRIER • S. PELLEGRINO
ORC WATER • LEMONADE • ICED TEA • HALF & HALF • COFFEE • TEA • MILK