



• **BREAKFAST** •

Daily • 7:00-11:00am

• **DINNER** •

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

# BREAKFAST SELECTIONS

## COFFEE/TEA/JUICES

<b>LE COLOMBE COFFEE</b>	<b>5</b>
<b>ESPRESSO</b>	<b>SINGLE 5 / DOUBLE 7</b>
<b>CAPPUCCINO</b>	<b>7</b>
<b>TEA COMPANY SELECT TEAS</b>	<b>4</b>
Blood Orange Rooibos, Earl Grey, Emperors Breakfast, Verbena Mint, Yuzu-Chamomile, Three Rivers Green Tea	
<b>FLORIDA ORANGE OR GRAPEFRUIT JUICE</b>	<b>7</b>
<b>V-8, APPLE, CRANBERRY, TOMATO, OR PINEAPPLE JUICE</b>	<b>5</b>
<b>GREEN JUICE</b>	<b>11</b>
Cucumber, Kale, Celery, Apple, Parsley, Ginger, Lemon	
<b>KEY WEST SUNRISE</b>	<b>11</b>
Orange, Carrot, Tangerine, Pineapple, Turmeric	
<b>BLUEBERRY ALMOND SMOOTHIE</b>	<b>11</b>
Blueberry, Banana, Almond Milk, Almond Butter, Flax & Chai Seeds	
<b>STRAWBERRY, BANANA &amp; ORANGE SMOOTHIE</b>	<b>10</b>
Greek Yogurt, Florida Oranges	

## MORNING PASTRIES

<b>MADE FROM SCRATCH, BAKED FRESH DAILY</b>	<b>6</b>
Maine Blueberry Muffin Banana Bread with Cinnamon Brown Butter Sticky Pecan Cinnamon Roll Orange-Cranberry Scone, Chia Latte Glaze	

## FARM FRESH EGGS

<b>OCEAN ROOM CAPTAINS' BREAKFAST</b>	<b>21</b>
Two Eggs Any Style, Challah French Toast, Nueske's Smoked Bacon, Sausage, Skillet Potatoes, Juice, Coffee, or Tea	
<b>TWO EGGS ANY STYLE</b>	<b>15</b>
Two Eggs Any Style, Choice of Nueske's Smoked Bacon, Ham or Sausage, Skillet Potatoes	
<b>WILD MUSHROOM &amp; ASPARAGUS FRITTATA</b>	<b>16</b>
Egg Whites, Goat Cheese, Sundried Tomato Salsa	
<b>"OLD FASHIONED" CORNED BEEF HASH</b>	<b>15</b>
Two Eggs Over Medium, House-Made Corned Beef, Horseradish-Mustard Sauce	
<b>CREATE YOUR OWN OMELETTE</b> <i>Served With Skillet Potatoes</i>	<b>16</b>
Three Eggs Stuffed With Your Choice of: Bacon • Sausage • Smoked Ham • Bell Pepper Spinach • Onion • Tomato • Crimini Mushroom Feta Cheese • Cheddar Cheese • Swiss Cheese • American Cheese	



## OCEAN ROOM BENEDICTS

### CLASSIC

Canadian Bacon, Poached Egg, Hollandaise

16

### DI PARMA

Prosciutto, Crusty Baguette, Arugula, Pesto, Balsamic Reduction

18

## FROM THE GRIDDLE

### BUTTERMILK PANCAKES

Made From Scratch Daily, Maple Syrup, Whipped Butter

12

**ADD FRESH BLUEBERRIES, CHOCOLATE CHIPS  
OR BANANA & CHOPPED WALNUTS**

4

### FRENCH TOAST

Thick-Cut Challah, Powdered Sugar, Maple Syrup, Whipped Butter

13

### BELGIAN WAFFLE

Whipped Meyer Lemon-Vanilla Butter, Maple Syrup

12

## RISE & SHINE SELECTIONS

### MAPLE ALMOND GRANOLA

Dried Fruit, Shaved Coconut, Pecan, Walnut, Pumpkin Seed, Organic Whole Milk,  
House Banana Bread

10

### GREEK HONEY YOGURT

Roasted Cherry, Pistachio-Granola, Citrus, Raw Cacao

9

### PARFAIT WITH FRESH BERRIES

House Granola, Greek Honey Yogurt

13

### OCEAN REEF FRESH FRUIT PLATE

Seasonal Fruits, Berries, House Banana Bread

12

### STEEL CUT IRISH OATMEAL

Plumped Raisin, Banana, Pecan Streusel

8

### MULTIGRAIN PANCAKES

Whole Grains, Raspberry, Walnut,  
Vanilla Infused Honey, Whipped Coconut

13

### SMOKED SALMON PLATTER

Red Onion, Tomato, Caper, Chive,  
Crème Fraiche, Potato Waffle

19

# DINNER

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

## SOUPS & STARTERS

<b>CLAM CHOWDER- Raw Bar</b>	8
Heavy Cream, Clam, Potatoes, Rendered Bacon	
<b>RIBOLLITA TOSCANA- Gianni</b>	9
Root Vegetable, Beans, Kale, Fresh Tomato	
<b>CHICKEN NOODLE SOUP- Reef Hut</b>	8
Garden vegetables, simmered chicken, noodles	
<b>SHRIMP COCKTAIL- Raw Bar</b>	20
Key west pink shrimp, cocktail sauce, lemon	
<b>CHICKEN WINGS- Burgee Bar</b>	(6) 15 (12) 24
Choice of buffalo, Jazz BBQ, mango habanero, or Burgee blend dry rub. carrots, celery, blue cheese dip	
<b>KOBE BEEF SLIDERS- Reef Lounge</b>	15
Aged cheddar, Caramelized Onions, potato bun	
<b>CRAB CAKE SLIDERS- Burgee Bar</b>	22
Potato bun, cabbage slaw, Chesapeake style tartar	

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

<b>ORGANIC RAINBOW QUINOA- Ocean Room</b>	13
Red lentils, raw walnuts, chia, kale, chickpeas, carrot, dried figs, sherry-Dijon vinaigrette	
<b>THAI KALE- Ocean Room</b>	13
Organic hemp seeds, avocado, pecans, pumpkin seeds, dates, dried cranberry, hijiki spicy cashew dressing	
<b>HEARTS OF ROMAINE- Ocean Room</b>	11
Crispy chickpea "crouton", cashew parmesan, raw cashew-lemon dressing	
<b>CREAMY BURRATA MOZZARELLA- Ocean Room</b>	15
Tomato, watermelon, aromatic herbs, tomato water, citrus-vanilla olive oil	

## SALAD ADDITIONS

<b>GRILLED OR BLACKENED KEY WEST PINK SHRIMP (5)</b>	20
<b>GRILLED OR BLACKENED CHICKEN BREAST</b>	11
<b>GRILLED OR BLACKENED GROUPEL</b>	30
<b>LENTIL &amp; GARBANZO VEGAN BURGER</b>	12

## SANDWICHES *Served with shoestring fries, seasonal fruit or kettle chips*

<b>FLORIDA KEYS FISH SANDWICH- Palm Court</b>	32
Grilled or blackened Gulf grouper, lettuce, tomato, remoulade, brioche bun	
<b>COWBOY BURGER- Burgee Bar</b>	22
8oz short rib and brisket patty, Burgee B.B.Q sauce, Nueske's bacon, crispy onion straws, brioche bun	
<b>CAROLINA CRISPY CHICKEN- Burgee Bar</b>	18
Pimento cheese, buttermilk, cabbage slaw. (Enjoy tossed in one of our wing sauces)	



## ENTRÉES

**POLLO ALLA PARMIGIANA- Gianni** 27  
Chicken breast, tomato sauce, mozzarella, spaghetti, basil

**NEW YORK STRIP STEAK- Ocean Room** 55  
16 oz Peppercorn Crusted, Roasted Brussel Sprouts-Maitake Mushroom Fricassee, Cognac Au Poivre Sauce

**CAPELLINI ALLA CHECCA- Gianni** 21  
Angel hair, grape tomatoes, garlic, basil, stracciatella, light tomato sauce

**LOBSTER LO MEIN- Islander** 52  
Lo Mein noodles, baby bok choy, soy, sesame, chili, garlic

**Your Choice of Fish & Preparation- Islander**  
*All preparations are served with chef's vegetable of the day & steamed rice*

**YELLOWTAIL SNAPPER 32 - GROUPER 32 - SALMON 34**  
*Served with daily vegetable and steamed rice*  
Islamorada: simply grilled, key lime butter  
Blackened: pan seared, Cajun spices  
Crusted: macadamia & coconut, pineapple emulsion

## ALA CARTE SIDES

7

- CHEFS DAILY VEGETABLE
- SHOESTRING FRENCH FRIES
- WHIPPED POTATOES
- PAN ROASTED ASPARAGUS
- STEAMED JASMINE RICE
- LOADED BAKED POTATO



**TO ORDER:  
305-367-5898**

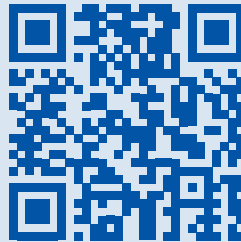


<b>PASTA WITH GRILLED CHICKEN</b> Tomato sauce, butter, or cheese sauce	<b>15</b>
<b>GRILLED CHEESE</b> Toasted bread, American cheese, choice of shoestring fries or fresh fruit	<b>8</b>
<b>PIZZA</b> Mozzarella cheese, pomodoro sauce	<b>10</b>
<b>CRISPY CHICKEN</b> BBQ or ranch dip, choice of shoestring fries or fresh fruit	<b>10</b>
<b>CHEESEBURGER SLIDERS</b> American Cheese, potato roll, choice of shoestring fries or fresh fruit	<b>11</b>
<b>NATHANS ALL BEEF HOT DOG</b> choice of shoestring fries or fresh fruit	<b>8</b>

## REEF FIT MENU

In partnership with the Ocean Reef Medical Center's  
FitMed Weight Management Program.

**SCAN BELOW TO VIEW THE REEF FIT MENU**



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

## PIZZA SELECTIONS

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

<b>MARGHERITA</b>	18
Roma tomatoes, buffalo mozzarella, basil, extra virgin olive oil	
<b>TUSCAN SALAME</b>	20
Pomodoro sauce, fresh mozzarella, truffle salami, sunny side egg, lemon, arugula	
<b>MUSHROOM &amp; FIG</b>	19
Roasted Maitake mushrooms, aromatics, seasoned ricotta, fig balsamic	
<b>BUILD YOUR OWN PIZZA (CHOICE OF 3 TOPPINGS)</b>	13
Pepperoni, Italian sausage, ham, bacon, mushrooms, caramelized onions, roasted red peppers, Roma tomatoes, black olives, jalapenos, pineapple	
<b>SUBSTITUTE CAULIFLOWER CRUST</b>	5
<b>SUBSTITUTE GLUTEN FREE CRUST</b>	5

## ASIAN AND SUSHI OFFERINGS

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

<b>SUSHI &amp; SASHIMI TASTING</b>	<b>\$50/PER PERSON</b>
4 pc assorted nigiri, 6 pc sashimi, chef's choice roll	
<b>MELANIE ROLL</b>	27
Spicy tuna, shrimp, avocado, spicy mayo, sweet soy sauce, tempura flakes	
<b>SPICY TUNA ROLL</b>	14
Chopped yellowfin tuna tossed in chili garlic sauce, spicy aioli	
<b>CALIFORNIA ROLL</b>	13
Alaskan crab, cucumber, avocado	

## DESSERT SELECTIONS

<b>PINEAPPLE SAFFRON ALMOND POPPY SEED CAKE- <a href="#">Ocean Room</a></b>	8
Mango sorbet	
<b>OCEAN REEF'S CLASSIC KEY LIME PIE</b>	9
Whipped Cream, Graham Cracker	
<b>COOKIE BROWNIE PIE</b>	15
Giant cookie, three scoops of vanilla ice cream, chocolate sauce, rainbow sprinkles	
<b>HAAGEN DAZS HALF PINT</b>	5
Chocolate, vanilla, strawberry	

# BEVERAGES

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



## SODAS/MIXERS/JUICES

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

## MINERAL WATER

<b>PERRIER (11 OZ.)</b>	4
<b>FIJI (1 LITER)</b>	9

## BEERS

<b>ORC "THE POINT" IPA</b>	9
<b>DOMESTIC</b> Budweiser, Bud Light, Miller Lite,	6
<b>IMPORTED</b> Heineken, Amstel Light, Corona, Heineken Zero (non-alcoholic)	7

## HALF BOTTLES SELECTION

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

## SPARKLING WINE & CHAMPAGNE

<b>DOMAINE CHANDON</b> California	48
<b>MOËT ET CHANDON "IMPERIAL"</b> France	100
<b>VEUVE CLICQUOT "YELLOW LABEL"</b> France	115
<b>NICOLAS FEUILLATE ROSÉ</b> France	119
<b>DOM PERIGNON</b> France	300

## WHITE WINE

<b>RODNEY STRONG, SAUVIGNON BLANC</b> Sonoma County, California	30
<b>VIKOLO, PINOT GRIGIO</b> Delle Venezie, Italy	30
<b>SANTA MARGHERITA, PINOT GRIGIO</b> Alto Adige, Italy	55
<b>SONOMA-CUTRER, CHARDONNAY</b> Russian River Ranches, Sonoma Coast, California	55
<b>JORDAN, CHARDONNAY</b> Russian River Valley, California	75
<b>FAR NIENTE, CHARDONNAY</b> Napa Valley, California	130

## RED WINE

<b>"J" VINEYARDS, PINOT NOIR</b> Sonoma, Monterey, Santa Barbara, California	55
<b>BELLE GLOS "LAS ALTURAS", PINOT NOIR</b> Santa Lucia Highlands, California	85
<b>ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON</b> Alexander Valley, California	55
<b>JORDAN, CABERNET SAUVIGNON</b> Alexander Valley, California	140

## LIQUORS BY THE BOTTLE (LITERS)

### SCOTCH

<b>DEWAR'S</b>	95
<b>DEWAR'S 12 YEARS</b>	130

### VODKA

<b>TITO'S</b>	95
<b>KETEL ONE</b>	130
<b>GREY GOOSE</b>	130

### RUM

<b>CAPTAIN MORGAN</b>	95
<b>BACARDI SILVER</b>	95
<b>MOUNT GAY</b>	130

### BLENDED WHISKEY

<b>CROWN ROYAL</b>	130
--------------------	-----

### GIN

<b>TANQUERAY</b>	95
<b>BOMBAY SAPPHIRE</b>	130

### BOURBON/WHISKY

<b>JACK DANIELS</b>	110
<b>MAKERS MARK</b>	140

### TEQUILA

<b>JOSÉ CUERVO GOLD</b>	95
<b>PATRON SILVER</b>	150

**CORDIALS, COGNACS AND APERITIFS ARE AVAILABLE UPON REQUEST**