

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	30
Sonoma County, California	
VICOLO, PINOT GRIGIO	30
Delle Venezie, Italy	
SANTA MARGHERITA, PINOT GRIGIO	55
Alto Adige, Italy	
SONOMA-CUTRER, CHARDONNAY	55
Russian River Ranches, Sonoma Coast, California	
JORDAN, CHARDONNAY	75
Russian River Valley, California	
FAR NIENTE, CHARDONNAY	130
Napa Valley, California	

RED WINE

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

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

08/03/2022



• 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. 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



SOUPS & STARTERS

CLAM CHOWDER- Raw Bar Heavy Cream, Clam, Potatoes, Rendered Bacon	8
MISO SOUP - Islander Tofu, Seaweed, Scallion	9
EDAMAME - Islander Kosher Salt, Japanese Spice	9
BEETS (GF)- Ocean Room Crème Fraiche, Fuji Apple, Raspberry, Pistachio, Ginger-Apple Vinaigrette	14
GUACAMOLE AND CHIPS - Palm Court Cantina Hass avocados, Tomato, Green Chili, Cilantro, White Corn Tostada	15
CHICKEN WINGS- Burgee Bar Choice Of Buffalo, Jazz Bbq, Mango Habanero, or Burgee Blend Dry Rub. Carrots, Celery, Blue Cheese Dip	(6) 15 (12) 24
KOBE BEEF SLIDERS- Reef Lounge Aged cheddar, Caramelized Onions, Potato Bun	15

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

OR HOUSE SALAD (GF)- Ocean Room Artisanal Lettuces, Quinoa, Hearts of Palm, Marcona Almond, Tangerine Vinaigrette	14
KALE (GF)- Ocean Room Baby Kale, Farro, Avocado, Apricot, Goji Berry, Macadamia Nut, Blood Orange-Tamarind Vinaigrette	14
HEARTS OF ROMAINE (GF)- Ocean Room Crispy Chickpea "Crouton", Cashew Parmesan, Raw Cashew-lemon Dressing	13

SALAD ADDITIONS

GRILLED OR BLACKENED KEY WEST PINK SHRIMP (5)	20
GRILLED OR BLACKENED CARIBBEAN SNAPPER	38
GRILLED OR BLACKENED CHICKEN BREAST	11
GRILLED OR BLACKENED GROUPER	38
GRILLED OR BLACKENED SALMON	36
OCEAN REEF VEGAN BURGER (GF)	12

SANDWICHES Served with shoestring fries, seasonal fruit or kettle chips

FLORIDA KEYS FISH SANDWICH- Palm Court Grilled Or Blackened Gulf Grouper, Lettuce, Tomato, Remoulade, Brioche Bun	32
BBQ BACON BURGER- Burgee Bar 8oz Short Rib and Brisket Patty, Burgee B.B.Q Sauce, Nueske's Bacon, Brioche Bun	22
CRISPY CHICKEN SANDWICH- Reef Hut Chipotle Breading, Pepperjack Cheese, Avocado, Chipotle Mayo, Lettuce, Tomato, Onion, Brioche Bun	18
TURKEY CLUB- Reef Eats Boar's Head Turkey, Bacon, Avocado, Chipotle Mayo, French Fries	18

ENTRÉES

FLAUTAS- Palm Court Cantina Chicken, Shredded Greens, Queso Fresco, Green Tomatillo Sauce, Lime Crema	28
TACOS DE TINGA DE POLLO- Palm Court Cantina Pulled Chicken, Chipotle, Tomato, Onion, Wild Greens, Queso Fresco	16
TACOS DE COCHINITA- Palm Court Cantina Slow Roasted Pork, Refried Beans, Pickled Onions, Banana Leaf, Habanero Ashes	16
POLLO ALLA PARMIGIANA- Gianni Chicken Breast, Tomato Sauce, Mozzarella, Spaghetti, Basil	27
RIBEYE- Ocean Room 24oz, Greater Omaha Prime, Marble Potatoes, Roasted Heirloom Carrots, Red Wine Demi	75
PAD THAI- Ocean Room Key West Pink Shrimp, Rice Noodle, Egg, Roasted Peanut, Tamarind, Lime	34
ASIAN COMBO PLATES <i>Choose Between</i> Pork 22 - Tempura Chicken 22 - Tempura Shrimp 26 - Steak Tips 26 <i>Asian Combo Plates include vegetable spring roll and fortune cookie</i> <i>Choice of Fried Rice or White Rice</i> <i>Choice of Preparation</i> Orange Glaze - Sweet N Sour - General Tso's Teriyaki - Boom Boom - Thai Chili Teriyaki	
YOUR CHOICE OF FISH & PREPARATION- Islander <i>All preparations are served with chef's vegetable of the day & steamed rice</i> Caribbean Red snapper 34 - Grouper 36 - Salmon 30 <i>Served with daily vegetable and steamed rice</i> Islamorada (GF): Seared Crispy Skin, Key Lime Butter Blackened: Pan Seared, Cajun Spices Crusted: Macadamia & Coconut, Pineapple Emulsion	

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

PIZZA SELECTIONS



MARGHERITA Roma Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil	18
FUNGI E TARTUFO Burrata, Mushrooms, Truffles, Speck, Arugula	24
BUILD YOUR OWN PIZZA (CHOICE OF 3 TOPPINGS) Pepperoni, Italian Sausage, Ham, Bacon, Mushrooms, Caramelized Onions, Red Peppers, Roma Tomatoes, Black Olives, Jalapenos, Pineapple	18
SUBSTITUTE CAULIFLOWER CRUST (GF)	

SUSHI OFFERINGS

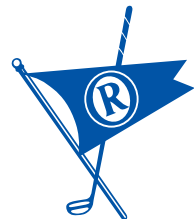


*DAISY ROLL Spicy Tuna, Shrimp Tempura, Soft Shell Crab, Avocado, Cucumber, Masago, Cilantro, Scallions, Spicy Aioli, Sweet Soy, Wasabi Aioli	28
*MELANIE ROLL Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Sweet Soy Sauce, Tempura Flakes	28
*SPICY TUNA ROLL (GF) Chopped Yellowfin Tuna Tossed In Chili Garlic Sauce, Spicy Aioli	14
CALIFORNIA ROLL (GF) Alaskan Crab, Cucumber, Avocado	14
*HAMACHI ROLL Hamachi, Scallions, Tempura Flake	15
SUSHI AND SASHIMI PLATTER FOR ONE 4pc Assorted Nigiri, 6pc Sashimi, Spicy Rainbow 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
CHOCOLATE TAHINI TART- Ocean Room Miso Caramel	12



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KIDS DINNER



PASTA WITH GRILLED CHICKEN Tomato Sauce, Butter, or Cheese Sauce	15
PIZZA Mozzarella Cheese, Pomodoro Sauce	12
CRISPY CHICKEN BBQ or Ranch Dip, Choice of Shoestring Fries or Fresh Fruit	12
CHEESEBURGER SLIDERS American Cheese, Potato Roll, Choice of Shoestring Fries or Fresh Fruit	13
QUESADILLA Oaxacan Cheese, Sour Cream, Guacamole, Salsa	8

EASY PICKIN'S



BOURBON PECANS	8
ROASTED PISTACHIO	8
PINEAPPLE HABANERO SESAME STICKS	8
BUFFALO CASHEWS	8
BOURBON STREET MIX	8
SMOKED ALMONDS	8
DARK CHOCOLATE COVERED COCONUT	8
CHILI MANGO	8
GOURMET SHIMMER SIXLETS	8
LOCAL KEY LIME YOGURT PRETZELS	8

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