

The Reef

ON THE WATER

Starters

AHI POKE

Fresh Tuna, Avocado, Soy 10

TROPICAL SEAFOOD COCKTAIL

King Crab, Shrimp, Scallops
Calamari, Fresh Mango, Tomato 10

CRAB STUFFED MUSHROOMS

Hollandaise Sauce 12

SPINACH & ARTICHOKE DIP

Pepper Jack, Parmesan, Tortillas 9

CRISPY CALAMARI

Flash Fried with Spicy Tomato Sauce 11

SHRIMP COCKTAIL

Zesty Cocktail Sauce 12

SAMPLER PLATTER

Crab Stuffed Mushrooms, Crispy Calamari
Spinach & Artichoke Dip, Beef Skewers 23

From the Sea

TROUT ALMONDINE

Almond Crusted, Whipped Mashed Potatoes
Fresh Seasonal Vegetables, Lemon Beurre Blanc 23

CLASSIC SCAMPI

White Wine Garlic Butter Sauce, Capers
Rice Pilaf, Fresh Seasonal Vegetables 23

FRESH ATLANTIC SALMON

Papaya Relish, Beurre Blanc, Rice Pilaf
Fresh Seasonal Vegetables 25

BLACKENED SWORDFISH

Lemon Butter Sauce, Grilled Pineapple Relish
Whipped Mashed Potatoes, Fresh Seasonal Vegetables 26

SEAFOOD COLLAGE

Half Lobster Tail, Scallops, Shrimp, Fresh Fish
White Wine Sauce over Linguine 36

LOBSTER TAIL

Drawn butter Market Price

Soups & Salads

SOUP OF THE DAY 7

NEW ENGLAND STYLE CLAM CHOWDER 7

ORGANIC CALIFORNIA GREENS

Organic Spring Mix, Candied Walnuts
Apples, Raspberry Vinaigrette 8

CAESAR SALAD

Romaine Hearts, Caesar Dressing
Parmesan Cheese, Herb Garlic Croutons 8
Entrée Caesar with Chicken 12
Entrée Caesar with Shrimp 15

SHRIMP CRAB LOUIE

Shrimp, Lump Blue Crab, Asparagus, Egg, Avocado
Small 15 or Large 18

From the Land

PRIME RIB OF BEEF

Au Jus, Creamy Horseradish, Baked Potato
Fresh Seasonal Vegetables 26

FILET MIGNON

Crispy Onion Straws, Whipped Mashed Potatoes
Fresh Seasonal Vegetables, Red Wine Demi-Graze 31

SIZZLING TOP SIRLOIN

Onions, Peppers, Mushrooms
Red Wine Sauce, Baked Potato 25

ROASTED RACK OF LAMB

Pistachio Herb Crust, Pomegranate Mojito Glaze
Whipped Mashed Potatoes, Fresh Seasonal Vegetables 33

Sandwiches & Burgers

FRENCH PICNIC

Half Roasted Turkey & Avocado Club
with choice of Soup or Caesar Salad 11

CERTIFIED ANGUS BEEF BURGER

Onion Straws, Lettuce, Tomato, Dill Pickle, Roasted Garlic Aioli
Toasted Brioche served with French Fries 13
Additional Toppings 1.50

HONEY DIJON CHICKEN SANDWICH

Herb Chicken, Honey Dijon Dressing, Smoked Bacon, Cole Slaw
Whole Wheat Roll served with French Fries 12

HAWAIIAN SLIDERS

Choice of Pulled Pork or Angus Ground Chuck Beef 10

ROASTED TURKEY & AVOCADO CROISSANT CLUB

Turkey, Avocado, Lettuce, Tomato, Smoked Bacon,
Mayonnaise served with French Fries 12

Specialties

BEER BATTERED FISH & CHIPS

Tartar Sauce, French Fries, Malt Vinegar 12

FETTUCCHINE ALFREDO

Parmesan Cream Sauce 12
Add Chicken 15 Add Shrimp 17

CHICKEN ROULADE

Chicken Breast Stuffed with Ricotta Cheese, Spinach Artichoke
Hearts, Pine Nuts, Lemon-Thyme Beurre Blanc, Whipped
Mashed Potatoes, Fresh Seasonal Vegetables 18

Favorite Duets

FILET MIGNON & SHRIMP SCAMPI

Whipped Mashed Potatoes, Seasonal Vegetables 40

FILET OSCAR

Filet Mignon, King Crab, Asparagus, Béarnaise Sauce
Whipped Mashed Potatoes, Fresh Seasonal Vegetables 34

FILET MIGNON & LOBSTER TAIL

Whipped Mashed Potatoes, Seasonal Vegetables Market Price

Add a cup of Soup of the Day or Clam Chowder 5

Add a Seasonal Organic California Greens Salad 5

The Reef

ON THE WATER

Winter Drinks

Fresh Apple Mojito

Myers's Platinum White Rum, Organic Agave Nectar, Apple Juice, Club Soda, Monin & fresh Mint 9

Pomegranate Martini

ABSOLUT Citron, Triple Sec, Pomegranate Juice, Pama Liqueur and a splash of Sprite 9

Chocolate Martini

Cupcake Frosting Vodka, Baileys Irish Cream, Godiva Liqueur, Crème de Cocoa & a splash of cream 9

Red Sangria

Brandy, Merlot, Organic Agave Nectar, Orange, Cranberry & Apple Juices, garnished with fresh fruit 8

Caramel Apple Coffee

Kahlua, Stoli Gala Applit, Stirrings Espresso Liqueur, Bols Butterscotch, topped with fresh whipped cream and a caramel apple wedge 8

Toffee Hot Chocolate

Brandy, Frangelico, Bols Butterscotch, Hot Cocoa, topped with whipped cream 8

Oatmeal Cookie Hot Cocoa

Baileys Irish Cream, Bols Butterscotch & Cinnamon, served with a warm Oatmeal Cookie 9

Gluten-Free Cucumber Mint Martini

Gluten-Free Blue Ice Vodka and fresh Lemon & Cucumber muddled with a hint of Splenda and Mint, served chilled and straight up 10

Siberian Coffee

Cupcake Frosting Vodka, Baileys Irish Cream, Amaretto, Stirrings Espresso Liqueur, topped with whipped cream 8

Caramel Apple Manhattan

Crown Royal, sweet Vermouth, Bols Butterscotch, Apple Juice & Bitters 8

Skinny Blue Margarita

Only 150 Calories! Tequila, Organic Agave Nectar, Blue Curacao & fresh Lime 9

Skinny Lemon Drop

Only 130 Calories! Stoli Citros, Sugar Free Triple Sec & fresh Lemon 9

Specialty Drinks

Wild Berry Mojito

Rum, Bacardi 151, Organic Agave Nectar, club soda, mint and fresh seasonal berries 9

Sangria Blanco

Brandy, Chardonnay, Peach Schnapps, Organic Agave Nectar, fresh orange and pineapple juice, served with fresh fruit 8

160 Margarita

Only 160 calories! Milagro Tequila, Organic Agave Nectar, Grand Marnier and fresh squeezed lime juice served on the rocks 8

1944 Mai Tai

Rum, Orange Curacao, Rock Candy Liqueur and fresh lime juice 9

Burning Mandarin Martini

Sweet & Spicy! Absolut Mandrin, fresh lemon, orange and cranberry juices, served chilled and straight up with a touch of Serrano 10

Hibiscus Martini

Blue Ice Organic Wheat American Vodka, hibiscus syrup, fresh lime & lemon, Organic Agave Nectar, muddled fresh ginger and cucumber served straight up 10

Ruby Red

Tequila, Vodka, Triple Sec, Organic Agave Nectar, grapefruit and lime juices, served on the rocks 10

Beer

Amstel Light 5.50
Blue Moon 5.50
Bud Light 4.50
Budweiser 4.50

Coors Light 4.50
Corona 5.50
Heineken 5.50
Guinness 5.50

New Castle 5.50
Odouls 4.50
Pacifico 5.50
Haywire Hefeweizen 5.50

Samuel Adams 4.50
Sierra Nevada 4.50
Stella Artois 5.50
Miller Lite 4.50

Wine

CHAMPAGNE & SPARKLING WINE

Prosecco Split, Italy 7.50
Brut, Korbel Split, California 8.00
Asti Spumanti, Martini & Rossi, Italy 36.00
Brut, Korbel, California 38.00
White Star, Moet Chandon, France 80.00
Brut, Taittinger, France 84.00
Dom Perignon, France, 2000 240.00

CHARDONNAY

Canyon Road, California, 2009 6.00 / 22.00
Mirassou, California, 2008 7.00 / 26.00
Cupcake, Central Coast 7.00 / 26.00
Kendall-Jackson, "VR" Ca, 2008 8.50 / 33.00
Berringer, Napa, Ca, 2008 35.00
La Crema, Sonoma, Ca 2008 42.00
Sonoma Cutrer, Russian River, Ca 2008 50.00
Cakebread, Napa, Ca, 2008 80.00

OTHER WHITES

Sauvignon Blanc, Canyon Road, 2009 6.00 / 22.00
White Zinfandel, Canyon Road, 2009 6.00 / 22.00
Pinot Grigio, Canyon Road, 2008 6.00 / 22.00
White Zinfandel, Berringer, California 6.25 / 24.00
Sauvignon Blanc, Fetzer, Ca, 2009 25.00
Moscato Puglia, Italy 6.75 / 26.00
Pinot Grigio, Cavit, Italy, 2009 7.25 / 26.00
Riesling, Chateau Ste Michelle, Wa, 2008 29.00
Sauvignon Blanc, Coppola, Ca, Diamond Collection, 2009 9.00 / 35.00
Chateau De Malle, Sauternes, France, 1989 85.00

PINOT NOIR

Canyon Road, California, 2008 6.00 / 22.00
Camelot, California, 2008 24.00
Mirassou, Ca, 2008 7.00 / 26.00
Cupcake, Central Coast 7.00 / 26.00

MERLOT

Canyon Road, California, 2008 6.00 / 22.00
Red Rock, California, 2007 7.50 / 29.00
Cellar No 8, California, 2006 30.00
Fetzer, California, 2008 9.00 / 35.00
Kendall-Jackson, "VR", Ca, 2008 9.25 / 36.00

CABERNET SAUVIGNON

Canyon Road, California, 2009 6.00 / 22.00
Cupcake, Central Coast 7.00 / 26.00
Cellar No. 8, California, 2008 8.00 / 29.00
Coppola Diamond Collection, 2008 9.25 / 35.00
Kendall-Jackson, "VR", Ca, 2007 9.75 / 37.00
Avalon, Napa, Ca, 2007 41.00
Jordan, Sonoma, Ca, 2005 78.00
Cakebread, Napa, Ca, 2006 120.00

OTHER REDS

Meritage, Robert Mondavi, Private Selection, Ca, 2008 7.50 / 26.00
Shiraz, Rosemont, Australia, 2008 6.75 / 26.00
Massimo Malbec, Argentina 7.00 / 26.00
Zinfandel, Zen of Zin, „Old Vine“, Ca, 07 8.50 / 32.00
Meritage, BV Tapestry, Napa, Ca 2005 85.00