Dinner Menu

Appetizers

Soup Du Jour

1.20

Ask your server for our soup of the day!

Crab Dip

Crab meat, cheddar cheese and scallions served with tortilla chips

Shrimp Boil

½ lb. - 12 1 lb. - 22 Steamed shrimp tossed in Old Bay seasoning and served with cocktail sauce

Entrees

Strip Steak 44 12 oz. strip steak served with baked potato and chef's choice vegetable

Filet Mignon	45
8 oz. filet cooked to specification with	
baked potato and chef's choice vegetal	ble

Pork Chop

14 oz. pork chop served with baked potato and chef's choice vegetable

Braised Short Rib Served with creamy polenta and melted onions

Salads

Wings

8

18

32

34

12

14

six - 12 twelve - 22 Mild, Hot, BBQ, or Old Bay w/ Honey Served with celery, carrots and your choice of dipping sauce: bleu cheese or ranch

Steamed Mussels

Bathed in cream sauce of butter, onions, and parsley Add grilled garlic ciabatta for \$3

Bruschetta

Toasted ciabatta bread topped with tomatoes, onion, garlic and cilantro

Rockfish Served with chef's choice starch and vegetable	34
Salmon Served with chef's choice starch and vegetable	25
Crab Cake (1 or 2) Served with chef's choice starch and vegetable	MP

Scallop Mushroom Risotto 30 Dry scallops served over creamy mushroom risotto

14 **Crispy Brussel Sprouts**

Tempura fried brussels sprouts with a Japanese aioli

Tuna Tartare

Finely diced tuna, avocado, and other flavors served with ciabatta toast and sauce

18

15

14

Steamed Clams

One dozen plump clams steamed in white wine and butter. Add grilled garlic ciabatta for \$3

Pasta

14

Q

Penne Baltimore 28 Al dente pasta tossed with crab, shrimp,

cheese, cream, garlic, and parsley

22 Shrimp Scampi Linguini with plump shrimp tossed in a

garlic-infused white wine sauce

Chicken Over Gnocchi 24

Grilled chicken topped with parmesan cheese, gnocchi, and spinach

Compl	lete the Meal with	h a protein!				
Add:	Shrimp - 8	Salmon - 10	Crab Cake - 21	Seared Tuna - 14	Chicken - 7	Steak - 15

House Salad

Mixed Greens, Cucumber, Carrot and Tomato finished with our signature house dressing

Reef 118 Salad

mixed greens, bleu cheese, candied walnuts, craisins, apples and our housemade balsamic vinaigrette

Chicken Tenders	10
Crunchy on the outside, tender on th inside. Choose your favorite dipping sauce to complete the experience	e
Mozzarella Sticks	11
Dip them in Marinara for an extra burst of flavor	
Penne	8
Character and a second second	

Choose butter or red sauce to coat your delicious penne noodles

Crisp baby gem lettuce, bleu cheese, pork lardons, tomato, red onion, and housemade bleu cheese dressing 16

Burrata cheese paired with fresh greens, basil, tomato, drizzle of balsamic glaze

Mac & Cheese Hamburger Juicy burger with lettuce, tomato, and french fries

Caesar Salad

Crisp romaine lettuce, parmesan cheese, and croutons drizzled with caesar dressing

Sides

9 10

French Fries	7
Truffle Fries	9
Onion Rings	10
Mushroom & Onions	7
Asparagus	8
Baked Potato	7
Loaded Baked Potato	15
Piled high with broccoli, bacon,	
cheese sauce, sour cream, and	
scallions	

** 20% Gratuity will be added to parties of 6 or more. **All weights are pre-cooked weights. **Please be aware that our food may come into contact with common allergens such as dairy, eggs, wheat, nuts, or shellfish

Wedge Salad 13

Burrata Salad