Dinner Menu

Appetizers

Soup Du Jour

Ask your server for our soup of the day!

Crab Dip^{GF}

1.20

Crab meat, cheddar cheese and scallions served with tortilla chips

Shrimp Boil^{GF}

1⁄2 lb. - 12 1 lb. - 22 Steamed shrimp tossed in Old Bay seasoning and served with cocktail sauce

Entrees

Strip Steak^{GF} 44 12 oz. strip steak served with baked potato and chef's choice vegetable Filet Mignon^{GF} 45 8 oz. filet cooked to specification with

baked potato and chef's choice vegetable

Pork Chop^{GF}

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

Braised Short Rib^{GF} Served with creamy polenta and

melted onions

Complete the Meal with a protein!

Salads

Wings^{GF}

8

18

32

34

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^{GF}

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^{GF} Served with chef's choice starch and vegetable	34
Salmon ^{GF}	25
Served with chef's choice starch and vegetable	
Crab Cake (1 or 2)	MP
Served with chef's choice starch and vegetable	
	CT 0

Scallop Mushroom Risotto^{GF} 30 Dry scallops served over creamy mushroom risotto

14 **Crispy Brussel Sprouts**

Tempura fried brussels sprouts with a Japanese aioli

Tuna Tartare^{GF}

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

Steamed Clams^{GF} 15

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

Pasta

14

9

Gluten-Free Pasta Available

Penne Baltimore	28
Al dente pasta tossed with crab, shrim	р,
cheese, cream, garlic, and parsley	
Shrimp Scampi	22

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

Add: Shrimp - 8	Salmon - 10	Crab Cake - 21 Sear	ed Tuna - 14	Chicken - 7	Steak - 15	
House Salad ^{GF}	12	Wedge Salad ^{GF}]	L3 Cae	esar Salad	
Mixed Greens, Cucumber, Carrot and Tomato finished with our signature house dressing		Crisp baby gem lettuce, bleu cheese, pork lardons, tomato, red onion, and house- made bleu cheese dressing		chees caesa	Crisp romaine lettuce, parmesan cheese, and croutons drizzled with caesar dressing	
Reef 118 Salad	^{GF} 14	Burrata Salad ^{GI}		L 6 Gluter	n-free without croutons	
mixed greens, bleu che walnuts, craisins, appl		Burrata cheese paired basil, tomato, drizzle c	, ,			

made balsamic vinaigrette

Chicken Tenders	10	
Crunchy on the outside, tender on the inside. Choose your favorite dipping sauce to complete the experience		,
Mozzarella Sticks Dip them in marinara for an extra	11	
burst of flavor		
Penne	8	/
Chaosa buttor or rad cause to coat		

Choose butter or red sauce to coat your delicious penne noodles Gluten-free available

Mac & Cheese Hamburger Juicy burger with lettuce, tomato, and french fries Gluten-free bun available +1

12" Cheese Pizza 15 16 Gluten-Free Crust Add: Pepperoni, Sausage, Mushrooms, Onions - \$3 Each

Sides

9

10

French Fries ^{GF}	7
Truffle Fries ^{GF}	9
Onion Rings	10
Mushroom & Onions ^{GF}	7
Asparagus ^{GF}	8
Baked Potato ^{GF}	7
Loaded Baked Potato ^{GF}	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

14

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