

Coral Reef

RESTAURANT & BAR

LUNCH & DINNER

SUNDAY-THURSDAY 11:30AM-9:00PM FRIDAY-SATURDAY 11:30AM-10:00PM

SHAREABLES

CHICKEN WINGS 17

chesapeake marinated, choice of signature hot honey old bay sauce, house buffalo, or roasted garlic parmesan

CRAB DIP 18

lump crab, marinated artichoke, mascarpone, old bay, smoked paprika, cheddar cheese

STICKY RIBS 15

house smoked and fried crispy, signature sticky sauce, sesame, scallions

BRUSSELS SPROUTS 12

fried leaves, butternut squash, bacon, smoked blue cheese, sherry + vermont maple vinaigrette

STEAMED SHRIMP 1LB 24 1/2LB 14

togarashi butter, lime

CARIBBEAN CHICKEN DIP 14

island marinated chicken thigh, bell pepper, pineapple, cream cheese, queso blanco, tortilla

SOUPS & SALADS

SALAD ADD ONS: chicken \$9, salmon \$10, crab cake \$13, steak \$15

CLAM & CONCH CHOWDER 12

caribbean conch, applewood smoked bacon, tomato, sweet potato

CHOPPED SALAD 11

butter lettuce, calabaza squash, cranberries, mango, toasted almonds, coconut, honey + passion fruit dressing

CREAM OF CRAB 12

old bay, lump crab, whipping cream, butter

CAESAR SALAD 11

baby red romaine, pecorino, herb crouton, pineapple caesar

HANDHELDS

burgers served pink or no pink with house-made sea salt chips

UPGRADES: signature salt fries \$3, upgrade to truffle fries \$5, upgrade to side caesar salad \$6

THE CLASSIC BURGER 17

lettuce, tomato, grilled onion, brioche, american cheese

I SMELL BACON BURGER 19

butter lettuce, tomato, thick cut bacon, fin city hazy port bacon, onion jam, aged cheddar, brioche bun

TURKEY AVOCADO BLT 16

oven roasted turkey, butter lettuce, tomato, thick cut bacon, avocado, basil + dijon aioli on multigrain bread

SHORT RIB GRILLED CHEESE 19

horseradish cheddar, charred tomato jam, braised short rib

CRABCAKE SANDWICH 21

old bay remoulade, butter lettuce, tomato, brioche bun

SHRIMP SALAD ROLL 19

house smoked, herb aioli, brioche roll

ENTREES

SIDES: yukon potato gratin, grilled asparagus, sea salt fries, sweet potato fries, or white cheddar whipped yukon potatoes \$6

SALMON 24

applewood bacon wrapped, maple glaze, white beans, basil, sorrel, lemon

BANANA BRAISED SHORT RIB 34

miso sweet potato puree, pickled red cabbage, demi-glaze sauce

CURRY GROUPER 38

island coconut rice, mango chutney

ISLAND RIBS 27

house smoked half rack, pineapple jerk marinade, jerk rub, mango + habanero glaze, roasted garlic parmesan french fries

CRABCAKE 36

sweet potato + brussels sprout hash, spiced cauliflower puree

1/2 SMOKED CHICKEN 24

apple cider brined, pomegranate molasses, white cheddar whipped yukon potato, rainbow chard

RIBEYE 39

yukon potato, grilled asparagus, house tamarind steak sauce

SHRIMP AND CRAB MAC & CHEESE 28

shrimp, crab, mascarpone, tarragon cream, parmesan breadcrumb