

STARTERS

Calamari sunset tiki sauce 14

Buffalo or BBQ Chicken Wings with carrots & celery 13

Spinach & Artichoke Dip creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 11

Crab Cakes jumbo lump crab, sunset tiki sauce 15

Beef Satay grilled filet mignon skewers, hoisin sauce, pineapple 12

Tropical Ahi Poke fresh tuna, avocado, soy, mango, cucumber 13

The Reef Sampler calamari, spinach & artichoke dip, buffalo or bbq chicken wings 25

SOUPS AND SALADS

Soup of the Day chef's special creation *cup* 4 | *bowl* 7

Clam Chowder chef's favorite *cup* 4 | *bowl* 7

Add to Salads: Chicken +4 | Breaded Shrimp +6 | Seared Ahi Tuna +8

Local Harvest Green Salad organic mixed greens, apples, candied walnuts, raspberry vinaigrette *regular* 8 | *entrée* 12

Caesar Salad baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing *regular* 8 | *entrée* 12

Bleu Cheese Wedge roma tomatoes, bacon, red onion, bleu cheese crumbles, homemade bleu cheese dressing *regular* 8 | *entrée* 12

Asian Ginger Salad avocado, mango, cabbage, cucumbers, carrots, wonton strips, ginger dressing 14

THREE-COURSE PRIX FIXE MENU

Choice of one from each course

1ST COURSE

Soup

Caesar

Mixed Greens Salad

2ND COURSE

Hawaiian Ribeye (12 oz) 48

Macadamia Nut Crusted Mahi Mahi 38

Classic Shrimp Scampi 36

3RD COURSE

Chocolate Lava Cake

Strawberry Bread Pudding

FRESH SEAFOOD

Classic Shrimp Scampi shrimp, angel hair pasta, seasonal vegetables, white wine garlic butter sauce 27

Macadamia Nut Crusted Mahi Mahi mango papaya relish, coconut rice, seasonal vegetables, beurre blanc sauce 29

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops 31

Seafood Collage lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce 39

Beer Battered Fish & Chips island sauce, malt vinegar, french fries 19

Ginger Glazed Salmon shiitake mushrooms, pineapple rice, stir fry veggies 29

Blackened Swordfish pineapple chutney, mashed potatoes, seasonal vegetables 28

Lobster Tail fresh seasonal vegetables, choice of baked potato or garlic mashed potatoes, drawn butter MP

FROM THE LAND

Beer Braised Volcano Shank wild boar, dumplings, asparagus 26

Boneless Beef Short Ribs braised boneless beef short ribs, garlic mashed potatoes, carrots, onions, red wine reduction 30

Herb Roasted Prime Rib (12 oz) with garlic mashed potatoes, fresh seasonal vegetables 33

Hawaiian Ribeye (12 oz) hawaiian-marinated, garlic mashed potatoes, bok choy, crispy onion straws, pineapple 39

Filet Mignon (8 oz) seasonal vegetables, choice of baked potato or garlic mashed potatoes, and béarnaise or demi-glace sauce 37

Reef Burger butter lettuce, provolone, hickory smoked bacon, garlic aioli, onion bun 17

Grilled Chicken and Caramelized Onion Pasta chicken, penne pasta, bacon, parmesan 24

Herb Crusted Tofu Skewers zucchini, tomatoes, mushrooms, onions, pineapple, with coconut rice 19

SURF AND TURF

Served with seasonal vegetables, choice of baked potato or garlic mashed potatoes, and béarnaise or demi-glace sauce

Filet Mignon & Shrimp Scampi 44

Filet Oscar filet mignon, jumbo lump crab, asparagus, béarnaise sauce 43

Filet Mignon & Lobster Tail MP

SIDES 6

Garlic Mashed Potatoes

Hawaiian Macaroni Salad

Pineapple Bacon Fried Rice

Seasonal Vegetables

Grilled Asparagus

French Fries

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

SPECIALTY DRINKS

LOCAL FAVORITES

Pumpkin White Russian Tito's Vodka, Kahlua, Pumpkin Spice 11

Reposado Nuevo Fashioned Ambhar Reposado Tequila, Luxardo Liqueur, Agave 12

Oddfather Elijah Craig Bourbon, Dry Vermouth, Amaretto, Luxardo Liqueur 12

White Peach Punch Tito's Vodka, Elderflower, White Peach, Berries, Sparkling Wine 12

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, Muddled Seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

CRAFT

Angry Orchard Crisp Apple 8

Belmont Brew Strawberry Blonde 11

Chimay Red 11

Lost Coast Downtown Brown 8

Smog City Coffee Porter 11

Smog City Sabre-Toothed Amber Ale 11

Lagunitas Day Time IPA 8

Saint Archer White Ale 8

Mission Brewery Hefeweizen 8

WINE

SPARKLING

	glass	btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46

BOTTLE

Bud Light 5

Budweiser 5

Coors Light 5

Corona 6

Heineken 6

Modelo Especial 6

O'Doul's 5

Samuel Adams 6

Stella Artois 7

Please Ask Your Server For Our Rotating Drafts.