



VALENTINE'S DAY

STARTERS

Spinach & Artichoke Dip creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 11
Calamari sunset tiki sauce 14

SOUPS AND SALADS

Clam Chowder chef's favorite 8
Local Harvest Green Salad organic mixed greens, apples, candied walnuts, raspberry vinaigrette 10
Crab Cakes jumbo lump crab, sunset tiki sauce 16
Caesar Salad baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing 10
Shrimp Cocktail fresh jumbo shrimp, cocktail sauce 15

THREE-COURSE PRIX FIXE MENU

Choice of one from each course | 68

Welcome Bubbles

1ST COURSE

Clam Chowder
Caesar Salad
Mixed Greens Salad

2ND COURSE

Filet Mignon fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes
Seafood Collage ½ lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce

3RD COURSE

Signature Cheesecake
Tiramisu

FRESH SEAFOOD

Macadamia Nut Crusted Mahi Mahi mango papaya relish, coconut rice, seasonal vegetables, beurre blanc sauce 36
Ginger Glazed Salmon shiitake mushrooms, bok choy, coconut rice, sweet ginger glaze 35
Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops 36
Seafood Collage ½ lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce 44
Lobster Tail fresh seasonal vegetables, choice of baked potato or garlic mashed potatoes, drawn butter 50

FROM THE LAND

Herb Roasted Prime Rib (12 oz) with garlic mashed potatoes, fresh seasonal vegetables 39
Filet Mignon (8 oz) fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes 44
Herb Crusted Tofu Skewers zucchini, tomatoes, mushrooms, onions, pineapple, with coconut rice 28

SURF AND TURF

Served with fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes

Filet Mignon & Shrimp Scampi 55
Filet Mignon & Lobster Tail 72
Filet Oscar filet mignon, jumbo lump crab, asparagus, béarnaise sauce 58

DESSERT

Grand Marnier Cheesecake 8
Tiramisu 8
Crème Brulee 8
Lava Cake 8

Executive Chef *Rommel Panis* | General Manager *Jonathan Cantlo*

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Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

The Reef
ON THE WATER

WHITE WINE

SPARKLING

	<i>glass</i>	<i>btl</i>
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

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

SAUVIGNON BLANC

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

CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

RED WINE

ROSÉ

	<i>glass</i>	<i>btl</i>
Sophia Coppola Rosé, Monterey	10	38
Gerard Bertrand, Cotes de Roses, Languedoc France		46

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54
Copain Tous Ensemble, Mendocino		60

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

SPECIALTY DRINKS

LOCAL FAVORITES

- Sunset Siesta Makers Mark, Lemon, Simple Syrup, Iced Tea, Mint leaves 11
Pacific Cooler Tito's Vodka, Basil, Cucumber 12
The Godfather Glenlivet 12 & Amaretto, zested Orange Peel, Luxardo Marachino Cherry 14
Pumpkin Spice Martini Absolut Vodka, Bailey's, Pumpkin Spice, Cinnamon 14

OLD FLAMES

- Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12
Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13
South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

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

**ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS**