

Coral Reef

RESTAURANT & BAR

LUNCH & DINNER MENU

SUNDAY–THURSDAY 11:30–9:00PM FRIDAY–SATURDAY 11:30–10:00PM

SHAREABLES

CRAB BITES 18

fried bites of our signature crab cake, lemon dijon aioli

CHICKEN WINGS 17

choice of house buffalo, dry cajun, or garlic parmesan

PICKLED FRIED WILD MUSHROOMS 14

3 mustard sauce

BAKED CRAB MAC & CHEESE 22

crab, mascarpone, tarragon cream, parmesan breadcrumb

CRAB DIP 18

lump crab, marinated artichoke, mascarpone, Old Bay, smoked paprika, cheddar cheese

TUNA POKE 19

mango, avocado, cucumber, edamame, rocoto-ginger dressing, sesame, wonton

STEAMED SHRIMP 1LB 24 1/2LB 14

togarashi butter, lime

EDAMAME HUMMUS 11

sesame wonton chips

CREAM OF CRAB 12

a local favorite

FEATURED SOUPS 9

ask your server for today's inspiration

HANDHELDS

*all sandwiches served with house-made sea salt chips
upgrade to signature salt fries \$3
upgrade to truffle fries \$5*

CRAB GRILLED CHEESE 24

mascarpone, boursin, aged cheddar, crab, tomato, arugula, lemon, brioche

BUFFALO CHICKEN SANDWICH 16

buttermilk brined chicken thigh, house buffalo sauce, smoked blue cheese fondue, celery root slaw, kaiser

CORAL REEF CRAB CAKE 21

our signature crab cake, mustard aioli, lettuce, tomato, pickle, brioche

TURKEY AVOCADO BLT 16

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

FRIED COD 18

butter cracker crust, lettuce, tomato, pickle, Old Bay remoulade, kaiser

WASABI TUNA BURGER 23

seared ahi tuna, pickled ginger aioli, arugula, tomato, brioche

BURGERS

*all burgers served with house-made sea salt chips served pink or no pink
upgrade to signature salt fries \$3
upgrade to truffle fries \$5*

THE CLASSIC 17

lettuce, tomato, grilled onion, american cheese, brioche

I SMELL BACON 19

butter lettuce, tomato, thick cut bacon, Fin City Hazy Port bacon, onion jam, aged cheddar, brioche

PB&J 17

sesame peanut sauce, blackberry chipotle jelly, grilled onion, brioche

HULK SMASH 19

avocado smash, sunny egg, queso blanco, arugula, tomato jam

THE CRAB MELT 23

mascarpone, boursin, aged cheddar, crab, Old Bay, tomato

BLACK AND BLUE 19

cajun seasoned patty, smoked blue cheese, buttermilk fried onions, butter lettuce, tomato

MUSHROOM AND FONTINA 19

wild mushroom, fontina cheese, mustard aioli

THE GOBBLER 18

turkey patty, thick cut bacon, arugula, brie, cranberry relish

THE IMPOSSIBLE 21

impossible patty, lettuce, vegan cheese, tomato, vegan charred onion aioli, avocado

SALADS

CHOPPED SALAD 10

arcadia blend, heirloom tomato, avocado, red onion, mustard seed vinaigrette, grilled corn

CORAL REEF GREENS 12

arugula, shaved carrot, heirloom tomato, watermelon radish, goat cheese, green goddess dressing

KALE & BRUSSEL SPROUT CAESAR 11

baby kale, shaved brussel sprouts, house caesar dressing, pecorino, croutons

BURRATA 14

cilantro and pumpkin seed pesto, tomato nectar, candied pepita, black salt, grilled baguette

salad add-ons:

chicken 9 salmon 10
crab cake 13 steak 15

ONE POUND FRIES

SEA SALT 7

our signature salt blend with citrus and herbs

CRAB 18

Old Bay blackened fries, malt vinegar, aged cheddar cheese sauce

GARLIC PARMESAN TRUFFLE 12

fried garlic, parmesan cheese, truffle salt, truffle oil, chive

BACON CHEDDAR RANCH 12

crispy bacon bits, ranch powder, white cheddar sauce

PB&J 9

peanut sauce, blackberry chipotle jam, toasted sesame seed

FORK & KNIFE

DIVER SCALLOP 42

pan seared, lobster + gruyere stone ground grits, asparagus tip, truffle

ROCKFISH 38

crab, yukon, blistered tomato, lemon and roasted garlic beurre blanc, kale

CRABCAKES 36

pan seared, charred tomato risotto, saffron, corn puree, micro basil

1/2 ROASTED CHICKEN 24

stone ground grits, vidalia onion barbeque

THE CATCH \$MARKET

ask your server for today's inspiration

14 OZ BONELESS RIBEYE STEAK 38

roasted garlic parmesan yukon steak fries, house tamarind steak sauce, grilled asparagus

SHRIMP PAPPARDELLE 38

jumbo shrimp, 600-day prosciutto, pistachio + arugula pesto, whipped goat cheese

SIDES 6

YUKON POTATO GRATIN

WHITE CHEDDAR GRITS

GRILLED ASPARAGUS

SEA SALT FRIES

SWEET POTATO FRIES