

Coral Reef

RESTAURANT & BAR

RESTAURANT WEEK

APRIL 14-28, 4PM-CLOSE

STARTERS

CRAB GUACAMOLE BRUSCHETTA 19

lump crabmeat, guacamole, cherry tomato, garlic, arugula drizzled with balsamic glaze

WATERMELON SALAD 14

fresh watermelon, arugula, spring mix, cherry tomatoes, red onion and feta cheese with balsamic vinaigrette dressing

ENTREES

CRAB CAKE 26

five ounce crab cake served with starch and veggie of the day

RIB DINNER 20

our house made ribs served with starch and veggie of the day

GRILLED PORK RIBEYE 22

grilled to perfection topped with garlic compound butter served with starch and veggie of the day

CHICKEN AND MUSHROOM PASTA 22

with Pappardelle pasta and garlic cream sauce

TWIN 4OZ FILET MEDALLIONS 29

with demi glaze and crispy fried onions served with starch and veggie of the day

DESSERTS

CARROT CAKE 6

KEY LIME PIE 6