

STARTERS

AHI TUNA

Sesame seed crusted and seared rare. Served with sliced ginger, wasabi and soy sauce. 12

CRAB QUESADILLA **IT'S BACK**

Lump crabmeat, red onions, red peppers, corn and melted cheeses. Southwest ranch dressing on the side. 12½

STEAMED GULF SHRIMP

Wild caught Gulf shrimp steamed with Old Bay seasoning. Half pound 11 One pound 19

CHICKEN TENDERS

Lightly battered and fried. Served with a choice of honey mustard or bbq sauce. 9

QUESADILLA

Grilled onions, sautéed mushrooms and Mexican cheeses. Shrimp 10 Grilled chicken 9½ New York strip steak 11

FRIED SHRIMP

Six hand butterflied Gulf shrimp tossed with homemade bread crumbs. Served with cocktail sauce. 10½

FIRECRACKER SHRIMP

Lightly battered, tossed in our spicy Sriracha sauce. 10

ARTICHOKE, SPINACH & CRAB DIP

Fresh young leaf spinach, artichoke hearts, and lump crab meat. Served with grilled bread crisps. 10

CALAMARI **NEW**

Fresh cut calamari, hand breaded and fried with red peppers. Marinara for dipping. 9

WARM BAVARIAN PRETZELS STICKS **NEW**

Served with beer cheese sauce and dusseldorf mustard. 7

CRAB & SHRIMP DIP

Made from scratch recipe loaded with crabmeat and shrimp. Served with grilled pita bread. 12

NACHOS GRANDE

Homecooked tortilla chips, melted cheese, chili, jalapeño peppers, black olives, sour cream, pico de gallo and guacamole. 12 Half order 8 Sub grilled chicken for chili 3

MOZZARELLA STICKS

Served with homemade marinara sauce. 7

STEAMED MUSSELS

One pound of fresh Prince Edward Island Mussels steamed to order. Choice of **white garlic** or **rosé cream** sauce. 10

SCALLOPS WRAPPED IN BACON **IT'S BACK**

In case it wasn't clear, large scallops wrapped in applewood smoked bacon and fried. Served with cocktail sauce. 12½

SESAME SEARED SALMON **NEW**

Fresh salmon, sesame seed crusted and seared rare, over chilled cucumber strips with wasabi dressing, topped with shaved vegetables. 12½

WINGS

From classic to adventurous, it's up to you. Our famous wings, available bone-in or boneless, with more styles than buffalo. Served with bleu cheese and celery. Bone-in, orders of five. 6½ orders of ten. 12 Boneless, orders by the half pound. 9½

SPICY

MILD

Traditional, not quite hot

HOT

Traditional, hotter than mild.

HABANERO

Hotter than hot, topped with sliced jalapeños.

SWEET

BBQ

BBQ with a touch of honey.

SWEET THAI CHILI

Sweet and zesty citrus with just the right amount of heat

HONEY GLAZE

Sweet honey glaze with a hint of spice.

SIGNATURE

GARLIC PARMESAN

Minced garlic and parmesan.

CAJUN

All flavor, no heat.

CITRUS CHIPOTLE

Smoky chipotle with citrus hints.

HOMEMADE SOUPS & FRESH SALADS

Add to any salad: Chicken 5 Shrimp 8 Salmon 8 Ahi Tuna 11 Steak tips 9 Additional toppings ½

SOUP DU JOUR

Ask someone that works here, except Charley.

CREAM OF CRAB

A velvety cream based soup loaded with crabmeat. Cup 6 Bowl 7

CHILI

Ground beef and chorizo, sautéed with onions and spices, tomatoes and kidney beans, topped with melted cheddar cheese. 5

FRENCH ONION

Our famous recipe from fresh, homemade beef stock and caramelized onions, topped with homemade croutons, Swiss and provolone cheese. 5

GRILLED CAESAR WEDGE **NEW**

Grilled romaine wedge, parmesan shavings, Wild Wonder tomatoes and croutons, with Caesar dressing and balsamic glaze drizzle. 7½

DECONSTRUCTED CHEESEBURGER

Half Pound *Certified Angus Beef*® burger topped with American and cheddar cheese over a bed of romaine lettuce, cherry tomatoes, chopped onions, sliced pickles and sesame seeds, tossed with 1000 Island dressing. 11

HOUSE

Seasonal greens, tomatoes, cucumbers, black olives, peppers, mozzarella cheese and onions. 8

GRILLED CHICKEN CAESAR

Grilled chicken breast, romaine lettuce, shaved parmesan cheese and croutons tossed in Caesar dressing. 11½



like us on Facebook!
@TheReefDelaware



follow us on Instagram! @TheReefDelaware
share your photos with #TheReefDelaware



follow us on Twitter! @TheReefDelaware



love us on Yelp.



sign up for news, deals & promotions at
thereefde.com



full menu available for take out.
kitchen open until 1am daily.

ENTREES

FROM THE SEA

BLACKENED AHI TUNA **NEW**

Blackened with cajun seasonings and seared rare. Served with garlic mashed potatoes and asparagus. 19½

KEY WEST SCALLOPS **NEW**

Grilled sea scallops, topped with our signature Key West sauce. Served with broccoli and a baked potato. 21

DOCKSIDE TRIO

Grilled Gulf shrimp, sea scallops, and whitefish. Served with potato wedges. 19½

ALASKAN SNOW CRABS

Approximately one pound of steamed snow crab clusters. Served with melted butter and homemade potato wedges. 21
Extra large portion. 29½

SHRIMP CHESAPEAKE **IT'S BACK**

Fresh Gulf shrimp sautéed in our homemade white Chesapeake lump crab sauce, tossed with Italian imported linguini. 19

CRAB CAKES

Twin crab cakes pan seared from our secret recipe. Served with grilled asparagus and grilled potatoes. 23

LOBSTER RAVIOLI

Handmade ravioli stuffed with lobster and ricotta cheese, tossed in a made to order creamy blush sauce. Served with a side of garlic bread. 23

FROM THE LAND

We proudly serve only *Certified Angus Beef*®, the best Angus brand available. Ten quality standards, including abundant marbling, ensuring every bite is exceptionally flavorful, incredibly tender and naturally juicy.



All Land selections are hand cut in house and are served with a choice of two sides. Sub side salad or soup 2 each.

RIBEYE

A fine-grain 14 ounce steak with rich beefy flavor and generous marbling throughout. 22

NEW YORK STRIP

Tender and full-flavored boneless 8 ounce steak. 15

PRIME RIB

Slow roasted in house with our herb recipe for extra tenderness. 12 ounce Queen cut. 19 16 ounce King cut. 23

PORK TENDERLOIN **NEW**

Grilled pork tenderloin, topped with apple dressing. 17

ADD SOME SURF TO YOUR TURF

Chesapeake Lump Crab Sauce 6	Scallops 8
Crab Cake 11	Shrimp 8
Alaskan Snow Crab Cluster 11	Salmon 8

SANDWICHES

Choice of French fries, potato wedges, home cooked chips, beer battered fries, or onion rings. (excluding tacos).
Sub Loaded Fries. 2

THE BASICS

CLUB

Choice of **turkey breast** or **roast beef** triple stacked with applewood smoked bacon on white, wheat or marble rye bread. 10

NEW YORKER

Certified Angus Beef® New York strip steak tips, sautéed mushrooms, horseradish mayo, cheddar cheese and fried onions on a long Italian roll. 11

HOT ROAST BEEF

Sliced premium *Certified Angus Beef*®, topped with melted provolone cheese on a long roll, side of au jus. 9½

BUFFALO CHICKEN WRAP

Grilled or fried chicken breast, lettuce, tomato, hot or mild sauce and bleu cheese dressing. 9

REUBEN SPECIAL

Choice of **grilled turkey** or **corned beef**, Swiss cheese, 1000 Island dressing and cole slaw piled on grilled marble rye bread. 8

CHEESESTEAK

Genuine Philly steak or **grilled chicken** chopped, with American cheese on a long roll. 9½

CHICKEN PARMESAN

Tender chicken breast lightly battered and fried, finished with marinara, provolone and parmesan cheeses. 9

BURGERS

Half pound, grilled on the flattop. Served with lettuce, tomato and pickles.

CHEESEBURGER

Certified Angus Beef® steak burger, choice of cheese. 9½

REEF

Certified Angus Beef® steak burger topped with applewood smoked bacon, cheddar cheese, sautéed mushrooms and grilled onions. 10½

CHESAPEAKE

Certified Angus Beef® steak burger covered in lump crabmeat and provolone cheese on a grilled brioche bun with Old Bay mayo. 12½

DIABLO

Certified Angus Beef® steak burger dry rubbed with Sriracha seasoning, crisped pork belly and cheddar cheese. 11

CHIPOTLE

Certified Angus Beef® steak burger, topped with our signature chipotle mayo, cheddar cheese and pork belly. 11

SEAFOOD CREATIONS

TRIO OF TACOS

Choice of shrimp, fish, grilled chicken, or strip steak, lettuce, pico de gallo and melted cheese inside soft corn tortillas. 10

CRAB CAKE SANDWICH

Chef's secret recipe loaded with lump and colossal crabmeat on a brioche bun, side of cocktail and tartar sauce. 12

SIDES

VEGETABLE RICE 3

SEASONAL VEGETABLE 3

SCALLOPED POTATOES 3

HOMEMADE YUKON POTATO WEDGES 3

BAKED POTATO 3 Loaded 5

LOADED FRIES Small 5 Regular 7

FRENCH FRIES Small 3 Regular 5

BEER BATTERED STEAK FRIES Small 3 Regular 5

HOMECOOKED POTATO CHIPS Small 3 Regular 5

ONION RINGS With Boom sauce. Small 3 Regular 5

SIDE SALAD Seasonal greens, tomatoes, cucumbers. 4

pepsi BEVERAGES

- Pepsi
- Diet Pepsi
- Sierra Mist
- Diet Mountain Dew
- Sobe Life Yummy Pomegranate
- Tropicana Fruit Punch
- Schwepp's Ginger Ale

Fountain beverages include 1 free refill.

FRESH BREWED ICED TEA ORANGE JUICE MILK

LEMONADE CRANBERRY JUICE PINEAPPLE JUICE

Ask your server about our signature cocktails.