

# THE REEF

## SEAFOOD & STEAK

### STARTERS

#### AHI TUNA

sesame seed crusted & seared rare.  
served with sliced ginger, wasabi & soy sauce. 12

#### CRAB TATER TACHOS **NEW**

crispy fried tater tots smothered in queso blanco,  
lump crabmeat, pico de gallo, scallions, bacon,  
jalapeños & sour cream. dusted with old bay. 14

#### CRAB & SHRIMP DIP

house recipe, loaded with crabmeat & shrimp.  
served with grilled pita. 12

#### CHICKEN TENDERS

lightly battered & fried. served with honey mustard. 9

#### MOZZARELLA STICKS

served with homemade marinara sauce. 7

#### FRIED SHRIMP

six hand butterflied gulf shrimp tossed with  
homemade bread crumbs. served with cocktail. 10 ½

#### P.E.I. STEAMED MUSSELS

choice of **white garlic** or **rosé cream sauce**. 10 ½

#### FIRECRACKER SHRIMP

lightly battered & fried.  
tossed in our spicy siracha sauce. 10

#### BACON WRAPPED SCALLOPS

large sea scallops wrapped in bacon & fried.  
served with cocktail. 12 ½

#### CRAB STUFFED SHRIMP

stuffed with our secret crab blend. 12

#### STEAMED GULF SHRIMP

wild caught gulf shrimp steamed with old bay  
half pound 11 one pound 19

#### NACHOS

house fried tortillas, queso blanco, fresh jalapeños,  
black beans, pico de gallo, guacamole,  
sour cream & scallions. 10

add chicken, steak or chorizo 4

#### QUESADILLA

chicken breast, grilled onions, mushrooms,  
& melted cheddar-jack. 9 ½

shrimp 10 ny strip steak 11

#### CALAMARI

hand breaded & fried with peppers.  
marinara for dipping. 9

#### WINGS

traditional hot ▪ traditional mild ▪ cajun ▪  
barbecue ▪ habanero ▪ garlic parmesan ▪  
honey hot ▪ sweet thai chili ▪ naked

boneless by the half pound. 9 ½

traditional small (5) 6 ½ regular (10) 12

#### CRAB QUESADILLA

lump crabmeat, red onions, peppers, corn  
& cheddar-jack. served with southwest ranch. 12 ½

#### WARM BAVARIAN PRETZELS

served with beer cheese sauce & pub mustard. 7

#### AHI TUNA WONTONS **NEW**

sushi grade ahi tuna, sesame seeds &  
cucumber with cusabi & sweet soy drizzle. 12

### FRESH SALADS

#### MANDARIN SPINACH

baby spinach, mandarin oranges, red onions,  
& sliced almonds with blood orange vinaigrette. 9

#### HOUSE

seasonal greens, tomatoes, cucumbers, peppers,  
black olives, onions & topped with mozzarella. 8

#### SOUTHWEST CHICKEN

blackened chicken breast, black beans, red onions,  
peppers, corn, shredded cheddar jack, avocado  
& topped with southwest ranch. 14

#### CAESAR

romaine lettuce, shaved parmesan cheese  
& croutons, tossed in caesar dressing. 7 ½

#### ADD ONS

grilled chicken 5 ▪ shrimp 8 ▪ salmon 8 ▪ ahi tuna 11  
▪ steak tips 9 ▪ additional toppings ½

#### DRESSINGS

balsamic vinaigrette ▪ ranch ▪ bleu cheese ▪ french  
thousand island ▪ honey mustard ▪ italian vinaigrette  
blood orange vinaigrette

### SOUPS

#### MADE IN HOUSE

ask your server for today's selections.

## LAND & SEA

#### CRAB RIGATONI **NEW**

rigatoni pasta sautéed in aurora sauce with crabmeat. 17

#### GRILLED COD

8 ounce cod filet, grilled with roasted garlic lemon dill marinade.  
served over mashed potatoes, choice of one side. 14

#### SHRIMP CHESAPEAKE

gulf shrimp sautéed in our own white chesapeake lump crab sauce,  
tossed with italian imported linguine. 19

#### FRIED FLOUNDER **NEW**

8 ounce flounder filet breaded & fried golden brown. choice of two sides. 15

#### ALASKAN SNOW CRABS

alaskan snow crab clusters steamed with old bay.  
served with melted butter & homemade potato wedges. 21  
extra large portion 29 ½

#### DOCKSIDE TRIO

grilled gulf shrimp, sea scallops & whitefish. choice of one side. 19 ½  
available fried upon request.

#### CRAB CAKES

twin crab cakes pan seared from our house recipe.  
served with asparagus & grilled potatoes. 23

#### KEY WEST SCALLOPS

grilled sea scallops, topped with our signature key west sauce.  
served with broccoli & baked potato. 21

#### PRIME RIB

slow roasted in house with our herb recipe for extra tenderness.  
served with choice of two sides.

12 ounce queen cut 19 16 ounce king cut 23

#### NEW YORK STRIP

tender & full-flavored boneless 8 ounce steak. served with choice of two sides. 16

#### RIBEYE

a fine-grain 14 ounce steak with rich beefy flavor & generous marbling throughout.  
served with choice of two sides. 22



Proudly serving only **Certified Angus Beef**.  
The best angus brand around. Unrivaled flavor  
juiciness & tenderness in every bite.

#### ADD SOME REEF TO YOUR BEEF

crab cake 11 ▪ shrimp 8 ▪ salmon 8 ▪ scallops 8  
snow crab cluster 11 ▪ chesapeake lump crab sauce 7

### HAND HELDS

hand helds are served with choice of french fries, potato wedges, home cooked potato chips, beer battered steak fries, or onion rings. (excluding tacos) sub loaded fries +2

### HALF POUND STEAK BURGERS

cooked to order.

choice of french fries, potato wedges,  
home cooked potato chips, onion rings  
or beer battered steak fries.

#### REEF

topped with smoked bacon, cheddar cheese,  
sautéed mushrooms & grilled onions. 10 ½

#### CHESAPEAKE

covered in lump crabmeat & provolone  
on a brioche bun with old bay mayo. 12 ½

#### CHEESEBURGER

choice of cheese, lettuce & tomato. 9 ½

#### FIRE ROASTED BLEU **NEW**

topped with lettuce, fire roasted tomatoes,  
bleu cheese crumble & topped  
with balsamic glaze. 11

#### CRAB CAKE SANDWICH

house recipe loaded with claw, lump  
& colossal crabmeat on a brioche bun. 12

#### CHEESESTEAK

genuine Philly steak or grilled chicken chopped  
with american cheese on a long italian roll. 9 ½

#### TRIO OF TACOS

choice of fish, shrimp, chorizo, grilled chicken  
or ny strip steak, lettuce, pico de gallo  
& melted cheese inside soft corn tortillas. 10

### SIDES

green beans ▪ grilled asparagus ▪ corn ▪ scalloped potatoes ▪ vegetable rice ▪ baked potato (loaded +2)  
garlic mashed potatoes ▪ grilled potatoes ▪ broccoli ▪ cole slaw ▪ potato wedges ▪ onion rings  
beer battered steak fries ▪ french fries (loaded +2) ▪ homecooked potato chips

The  
**Reef**  
Seafood & Steak

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

children's menu available  
for our little guests.

 signifies one of our favorites

Management reserves the right to add 20% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

# BOTTOMS UP



## WINE

### WHITE

**RELAX REISLING** lightly dry, showing intense flavors of apples & peaches with hints of citrus.

**SEAGLASS REISLING** ripe apricot, sweet peaches, tropical fruit with floral undertones.

**KIM CRAWFORD SAUVIGNON BLANC** aromas of citrus & tropical fruits backed by characteristic herbaceous notes.

**CLIFFORD BAY SAUVIGNON BLANC** tropical aromas & flavors of grapefruit & passion fruit, with crisp dry finish.

**SUTTER HOME MOSCATO** (187ml) well balanced & light bodied with scents of white peaches, rose & lychee.

**GABBIANO PINOT GRIGIO** bright floral & citrus notes. crisp & clean with vibrant apple.

**SUTTER HOME WHITE ZINFANDEL** (187ml) refreshing, delivering ripe notes of strawberry, melon & raspberry.

**KENDALL JACKSON CHARDONNAY** mango, papaya & pineapple with citrus notes with green apple & pear aromas.

**WILLIAM HILL CHARDONNAY** ripe tree fruit, underscored by hints of brown spice, citrus & tropical fruit.

GLASS BOTTLE

8½ 32

7½ 28

11 40

8 30

6

7½ 28

6

10½ 38

8 30

### SPARKLING

**LAMARCA PROSECCO** (187ml) fresh sparkling wine with a vibrant bouquet of apple, white peach & honeysuckle.

**YELLOWTAIL BUBBLES** fruit forward & medium bodied offering a ripe burst of citrus flavors.

9

8 30

### RED

**JOSH CELLARS MERLOT** plums, blackberries & black cherries, with a long cocoa powder finish & soft tannins.

**CANYON ROAD MERLOT** rich cherries & jammy blackberries, followed by hints of vanilla & spice.

**ALAMOS MALBEC** black raspberry, currant & sweet spice.

**DARK HORSE CABERNET SAUVIGNON** bold flavors of blackberry & cherry, supported by brown spice & dark chocolate.

**LOUIS MARTINI CABERNET SAUVIGNON** decadant blackberry cassis with black cherry aromas & flavors.

**19 CRIMES RED BLEND** rich, dark fruit with hints of vanilla & oak.

**BERINGER PINOT NOIR** black cherry & plum with hints of toasted nuts & spice.

11 40

7 26

8 30

7½ 28

9 34

7 26

8 28

## SIGNATURE COCKTAILS

### WHITE PEACH SANGRIA

white zinfandel, peach schnapps, pineapple juice, lemon lime soda. 9

### TIDAL WAVE

bacardi rum, tito's handmade vodka, hendrick's gin, peach schnapps, orange & pineapple juices, splash of grenadine. 10

### TITO'S TRANSFUSION

tito's handmade vodka, grape juice, splash of lemon lime soda. 8

### REEFERITA

el jimador tequila, bacardi dragonberry, sour, splash of cranberry. 9

### MANGO JALAPEÑO MARGARITA

patron mango citronge, stoli hot vodka, sour, lime juice. 9

### AMERICAN CRUSH

tito's handmade vodka, fresh squeezed oranges, triple sec, lemon lime soda. 9

### MERMAID WATER

captain morgan spiced rum, malibu coconut rum, lime juice, blue curaçao & pineapple juice. 9

### POMEGRANATE APLETINI

pinnacle pomegranate vodka, sour apple schnapps, sour, splash of cranberry. 9

### BIKINI MARTINI

tito's handmade vodka, malibu coconut rum, pineapple juice & grenadine. 8

## MARTINIS

### FRENCH PEAR

skyy bartlett pear, st. germain elderflower liqueur, lemon juice. 9

### BLUE REEF COSMO

orange vodka, blue curaçao, triple sec & sour. 9



## COLD BREWS

ask your server about our current draft & bottled beer selections.



## SPIRIT FREE

### SOFT BEVERAGES

pepsi | diet pepsi | mist twist | diet mountain dew  
tropicana fruit punch | sobe life yummy pomegranate  
schweppes ginger ale | lemonade | iced tea  
fountain beverages include one refill.

### HOT BEVERAGES

assorted hot teas | coffee

The  
**Reef**  
Seafood & Steak

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YOUR NEXT  
EVENT!**

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

\*Restrictions may apply.

MAIN-DINE-E-DR (04/18)