

# THE REEF SEAFOOD & STEAK

## QUICK BITES

### STEAMED SHRIMP

wild caught gulf shrimp steamed with old bay.

half pound 12 one pound 19

### BACON WRAPPED SCALLOPS

sea scallops, wrapped in bacon & fried. served with cocktail sauce. 12½

### QUESADILLA

chicken breast, onions, mushrooms, & cheddar-jack. 10

shrimp 11 ny strip steak 11

### FRIED MOZZARELLA

served with homemade marinara sauce. 8

### FRIED SHRIMP

six hand butterflied gulf shrimp breaded & fried. served with cocktail. 10 ½

### AHI TUNA

sushi grade yellowfin, seared rare. sliced ginger wasabi & soy sauce. 12

### CRAB DIP

creamy house recipe, loaded with crabmeat. served with tortilla chips. 12

### CRAB STUFFED SHRIMP

stuffed with our secret crab blend, served with cocktail. 12

### NACHOS

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

add chicken, steak or chorizo 4

### P.E.I. STEAMED MUSSELS

choice of white garlic or rosé cream sauce. 10½

### SPICY SHRIMP

gulf shrimp sautéed in our secret garlic spicy sauce. garlic bread for dipping. 11

### CALAMARI

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

### WINGS

hot • mild • cajun • barbecue

garlic parmesan • sweet thai chili

boneless by the half pound. 10

traditional bone-in

sm (5pc) 7 reg (10pc) 13

### BAVARIAN PRETZELS

served with beer cheese &

pub mustard. 7

### CHICKEN TENDERS

served with honey mustard. 9

### FIRECRACKER SHRIMP

lightly battered & fried, tossed in

our spicy sriracha sauce. 10

## FRESH GREENS

add to any salad: chicken 5 | shrimp 8 | salmon 8 | steak tips 9

### SHORE HOUSE

seasonal greens, tomatoes, cucumbers, peppers, black olives, onions & topped with mozzarella. 9

### SOUTHWEST CHICKEN

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

### DRESSINGS

balsamic vinaigrette | ranch | cilantro vinaigrette | bleu cheese | french thousand island | honey mustard | italian vinaigrette

## CRAB SHACK

### CRAB CAKE SANDWICH

house recipe loaded with crabmeat on a brioche bun, choice of fry. 14

### CRAB TATER TACHOS

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

### DUNGENESS

### CRAB CLUSTERS

pacific coast monsters, sweet, delicious. approximately 1 pound. MKT

### CAESAR

romaine, parmesan & homemade croutons, tossed in caesar. 8

### AHI MANGO TUNA

seasonal greens, avocado, red onion, tomato, mango & sliced tuna seared rare, with cilantro vinaigrette. 18

### CRAB QUESADILLA

lump crabmeat, red onions, peppers, corn & cheddar-jack. served with southwest ranch. 13

### ALASKAN SNOW

### CRAB CLUSTERS

sweet delicate flavor with snowy white meat. served with melted butter & potato wedges. 22 per lb.

### CRAB CAKES

pan seared from our house recipe with colossal, lump & claw meats. served with grilled asparagus & grilled potatoes. (1pc) 18 / (2pc) 25

## HAND HELDS

served with choice of fry. (excluding tacos)

### SLICED PRIME RIB

certified angus beef @ prime rib, slow roasted in house & sliced. 13

### PHILLY CHEESESTEAK

genuine philly steak or grilled chicken chopped with american cheese. 10 ½

### TRIO OF TACOS

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

### CHEESE BURGER

½ pound certified angus beef @ steak burger, choice of cheese, lettuce & tomato. 10 ½

### CHESAPEAKE BURGER

½ pound certified angus beef @ steak burger, covered in lump crabmeat & provolone on a brioche bun with old bay mayo. 13

### REEF BURGER

½ pound certified angus beef @ steak burger, topped with smoked bacon, cheddar cheese, sautéed mushrooms & grilled onions. 11

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.

Management reserves the right to add 20% gratuity.

Temporary-Menu-07242020

# THE REEF SEAFOOD & STEAK

## FROM THE SEA

### SHRIMP CHESAPEAKE

gulf shrimp sautéed in our white chesapeake lump crab sauce, tossed with italian linguine. 20

### KEY WEST SCALLOPS

grilled sea scallops, topped with our signature key west sauce. served with broccoli & baked potato. 22

### GRILLED SALMON

8 oz filet sauteed, choice of two sides. 20

### FRIED SHRIMP

8 hand butterflied & breaded gulf shrimp, choice of two sides. 19

### LEMON BUTTER COD

sautéed with lemon butter & green onion, choice of one side. 15

### DOCKSIDE TRIO

grilled gulf shrimp, sea scallops & white fish, choice of one side. 20

### CARRIBBEAN BOWL

spiced grilled shrimp, black beans, mango, guacamole, scallions & lime crema, over steamed white rice. 16

### BLACKENED SHRIMP BOWL

blackened grilled shrimp, fire roasted corn salsa, black beans, avocado & lime crema, over steamed white rice. 16

## FROM THE LAND

we proudly only serve certified angus beef ®

all steaks are served with choice of potato.

### PRIME RIB

slow roasted in house with our herb recipe.

12 oz queen cut 25

16 oz king cut 29

### NEW YORK STRIP

tender & full flavored, boneless 8 oz steak cooked to order. 19

### BISTRO FILET

8 oz, lean & juicy cut, pan seared with garlic butter. 19

### RIBEYE

a fine-grain 14 oz steak with rich beefy flavor & generous marbling throughout. 26

## SIDES

garlic mashed potatoes | scalloped potatoes | grilled potatoes  
baked potato (loaded +2) | broccoli | corn | asparagus  
steamed white rice | green beans | french fries | onion rings | chips

## SIGNATURE COCKTAILS

### REEFERITA

el jimador silver tequila, bacardi dragonberry, sour, splash of cranberry juice. 11

### WHITE PEACH SANGRIA

white zinfandel, peach schnapps, pineapple juice, splash sierra mist. 11

### MERMAID WATER

captain morgan spiced rum, rum haven coconut rum, lime juice, blue curaçao & pineapple juice. 12

### HENNYTHING FOR SHORE

hennessy cognac, grand marnier, strawberry puree, lemon & lime juices, topped with gherale. 14

### TROPICAL STORM

tito's handmade vodka, rum haven coconut rum, triple sec, pineapple & cranberry juices. 12

### BLUE REEF COSMO

new amsterdam orange vodka, blue curaçao, & sour. 11

### BIKINI MARTINI

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

### BLUEBERRY LEMONDROP MARTINI

skyy infusions blueberry vodka, blue curaçao, lemonade. 11

### TIDAL WAVE

tito's handmade vodka, bacardi rum new amstedam gin, & peach schnapps, orange & pineapple juices, splash of grenadine. 13

## CRUSHES

### ORANGE

new amsterdam orange vodka, triple sec, fresh orange juice, sierra mist. 9

### GRAPEFRUIT

grapefruit vodka, triple sec, grapefruit juice, club soda. 9

### MANGO

new amsterdam mango vodka, triple sec, fresh orange juice, sierra mist. 9

### GRAPE

pinnacle grape vodka, triple sec, welch's grape juice, sierra mist. 9

### LEMON

new amsterdam lemon vodka, triple sec, fresh lemon, sierra mist & lemonade. 9

**ASK YOUR SERVER ABOUT OUR FROZEN COCKTAILS**

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# THE REEF SEAFOOD & STEAK

## 21 COLD BREWS ON TAP

### GUINNESS

Stout • Dublin, IE • 4.20% ABV

### CAPE MAY IPA

IPA • Cape May, NJ • 6.30% ABV

### MILLER LITE

Light Lager • Milwaukee, WI • 4.20% ABV

### LEINENKUGEL'S SUMMER SHANDY

Fruit Beer • Chippewa Falls, WI • 4.20% ABV

### BLUE MOON

Whit Bier • Denver, CO • 5.40% ABV

### YUENGLING

Amber Lager • Pottstown, PA • 4.20% ABV

### COORS LIGHT

Light Lager • Golden, CO • 4.20% ABV

### BUDWEISER

Lager • St. Louis, MO • 5.00% ABV

### BUD LIGHT

Light Lager • St. Louis, MO • 4.20% ABV

### MICHELOB ULTRA

Pale Lager • St. Louis, MO • 4.20% ABV

### BELL'S TWO HEARTED

IPA • Comstock, MI • 7.00% ABV

### BIG OYSTER SOLAR POWER

Blonde Ale • Rehoboth, DE • 4.80% ABV

### GOLDEN ROAD MANGO CART

Wheat Ale • Los Angeles, CA • 4.00% ABV

### STELLA ARTOIS

Pale Lager • Belgium • 5.20% ABV

### SIERRA NEVADA WILD LITTLE THING

Wild Ale/Sour • Chico, CA • 5.50% ABV

### DOGFISH HEAD SLIGHTLY MIGHTY

Lo-Cal IPA • Milton, DE • 4.00% ABV

### TRULY WILDBERRY

Hard Seltzer • Boston, MA • 5.00% ABV

### TROEGS SUNSHINE PILS

Pilsner • Hershey, PA • 4.50% ABV

### 2SP PONY BOI

Golden Lager • Aston, PA • 4.00% ABV

### SAM ADAMS SUMMER ALE

Pale Wheat • Boston, MA • 5.30% ABV

### DOGFISH HEAD 60 MINUTE

IPA • Milton, DE • 6.00% ABV

## CANS & BOTTLES

2SP Delco Lager

Angry Orchard Hard Cider

Arnold Palmer Spiked

Budweiser

Bud Light

Bud Light Seltzers

(Black Cherry, Lemon Lime, Mango, Strawberry)

Coors Light

Corona Extra

Corona Light

Cigar City Jai Alai

Dogfish Head 60 Minute IPA

Heineken

Heineken 0.0 (Non-Alcoholic)

Leinenkugel's Summer Shandy

Michelob Ultra

Miller Lite

Rolling Rock

Twisted Tea

Keeping our selections fresh, our beer selections may change at any time without notice. Item Availability may vary.

## WINES

### WHITES

#### BUBBLES

prosecco, la marca, italy split, 9  
bubbles, yellow tail, australia 8 / 30

#### CHARDONNAY

william hill, central coast, california 8 / 30  
kendall jackson vinter's reserve, california 10½ / 38

#### PINOT GRIGIO

gabbiano, cavaliere d'oro, italy 7½ / 28

#### SAUVIGNON BLANC

clifford bay, marlboro, new zealand 8 / 30  
kim crawford, marlboro, new zealand 11 / 40

#### INTERESTING WHITES

moscato, sutter home, st. helena, ca split, 6  
riesling, relax, germany 8½ / 32  
riesling, seaglass, california 7½ / 28  
white zinfandel, sutter home, st. helena, ca split, 6

### REDS

#### CABERNET SAUVIGNON

louis martini, california 9 / 34  
dark horse, california 7½ / 28

#### MALBEC

alamos, argentina 8 / 30

#### MERLOT

canyon road, california 7 / 26  
josh cellars, california 11 / 40

#### INTERESTING REDS

pinot noir, beringer, california 8 / 28  
red blend, 19 crimes, australia 7 / 26