



Cheers!

FROM THE BAR

THE REEF CUP	10.50
BORN AT THE RAW BAR... THE OFFICIAL DRINK OF THE ORC REEF CUP FISHING TOURNAMENT	
SLENDER MARGARITA	11.00
PATRON SILVER, COINTREAU, AGAVE NECTAR, FRESH LIME & SPLASH OF SODA	
DARK & STORMY	10.00
GOSSLINGS DARK RUM & BERMUDA GINGER BEER	
KEY WEST SCREWDRIVER	9.50
GREY GOOSE ORANGE VODKA, FRESH SQUEEZED FLORIDA OJ & SQUEEZE OF KEY LIME	
JUMBO SHRIMP BLOODY MARY	11.50
ABSOLUT CITRON VODKA, TANGY TOMATO JUICE, JUMBO SHRIMP & GARDEN VEGETABLES	
RAW BAR BREEZE	9.50
ABSOLUT CITRON VODKA, TRIPLE SEC, PINEAPPLE, CRANBERRY	
GOLDEN MARGARITA	10.50
CUERVO GOLD TEQUILA, TRIPLE SEC, LIME JUICE, SOUR, TOPPED WITH GRAND MARNIER	
GREY GOOSE LEMONADE	10.50
GREY GOOSE, TRIPLE SEC, SOUR & CRANBERRY	
PLANTER'S PUNCH	10.50
A REFRESHING COMBINATION OF RUM, TROPICAL JUICES	
CLASSIC MOJITO	10.00
LIGHT RUM, FRESH MINT & LIME, SIMPLY DELICIOUS!	

Frozens!
9.50
PIÑA COLADA
MANGO BANGO
RUM RUNNER
ADD A RUM BLAST TO ANY OF THE ABOVE!
2.25



ORC COMMUNITY FOUNDATION AUCTION WINNERS

WILD HORSE 2008, CHARDONAY, CENTRAL COAST	10.00	36.00
WILD HORSE 2008, PINOT NOIR, CENTRAL COAST	13.00	45.00

WINES

STELLINA DI NOTTE, PINOT GRIGIO, ITALY	5.00	26.00
LAGARIA, PINOT GRIGIO, ITALY	8.00	30.00
MCWILLIAMS, CHARDONNAY, AUSTRALIA	5.00	26.00
KENDALL JACKSON, CHARDONNAY, CALIFORNIA	7.00	35.00
SONOMA-CUTRER, CHARDONNAY, CALIFORNIA	13.00	48.00
STERLING VINEYARDS, SAUVIGNON BLANC, NAPA	5.00	26.00
BERINGER, WHITE ZINFANDEL, CALIFORNIA	5.00	26.00
MCWILLIAMS, MERLOT, AUSTRALIA	5.00	26.00
MCWILLIAMS, PINOT NOIR, AUSTRALIA	5.00	26.00
MCWILLIAMS, CABERNET, AUSTRALIA	5.00	26.00

BEERS

HEINEKEN/CORONA/BASS PALE ALE/ST. PAULI GIRL	
AMSTEL LIGHT/KEY WEST SUNSET ALE/BECKS DARK/BUCKLER (NA)	
RED BRIDGE SORGHUM BEER (GLUTEN FREE)	6.00
BUDWEISER/BUD LIGHT/MILLER LITE/COORS LIGHT/MICHELOB ULTRA	5.00

BEVERAGES

LOW CARB FRESH FRUIT SPRITZER	3.50
PERRIER	3.50
SMERALDINA OR SAN PELLEGRINO	3.75
ORC SPRING WATER / LEMONADE / ICE TEA / HALF & HALF	1.95
SOFT DRINKS AND ASSORTED JUICES	2.95
FRESH FRUIT LEMONADE OF THE MONTH	2.25
COFFEE , TEA OR MILK	1.95

SOUPS

TODAY'S SOUP	6
NEW ENGLAND CLAM CHOWDER	6
CONCH CHOWDER 6 ADD SHERRY	7
CHILLED TROPICAL GAZPACHO WITH TIGER SHRIMP	8

UNDER THE SEA

6 JUMBO SHRIMP COCKTAIL	16
OCEAN REEF CRAB CAKE, <i>Salad Greens and Orange Mustard Sauce</i>	16
RAW BAR'S SMOKED FISH DIP, <i>Jalapeno and Crudités</i>	10
CRAB AND ARTICHOKE DIP, <i>Toasted Pita Points</i>	13
PEEL & EAT SHRIMP, <i>Spicy or Mild</i>	1/2 POUND - 14 ONE POUND - 28

RAW BAR SPECIALS

PRINCE EDWARD ISLAND MUSSELS STEAMED BY THE DOZEN	
ONE DOZEN 8 TWO DOZEN 14	
LARGE STONE CRAB CLAWS	MKT.
1/2 POUND ONE POUND	
LARGE SAMPLER	MKT.
1/2 LB. STONE CRAB	
3 JUMBO SHRIMP	
3 OYSTERS	
SHRIMP & STONES	MKT.
1/2 # STONE CRAB	
3 JUMBO SHRIMP	

RAW AND FARM FRESH

SEASONAL OYSTERS ON THE HALF SHELL	1/2 DOZEN MKT. BARRY'S DOZEN	MKT
SEBASTIAN INLET LITTLENECKS (STEAMED OR RAW)	1/2 DOZEN 7 BARRY'S DOZEN	14
YELLOWFIN TUNA POKE SALAD <i>with Wakame Seaweed and Homestead Onions, Rice Crackers</i>		17
SEAFOOD CEVICHÉ, <i>Citrus Marinated with Cilantro, Onions and Jalapeno</i>		15
SEARED YELLOW-FIN TUNA SASHIMI, <i>Billy's Wasabi Cream, Pickled Ginger</i>		14

TOMATO PATCH

SLICED TEENA'S PRIDE HEIRLOOM TOMATOES <i>with choice of:</i>		
<i>Lump Blue Crab, Red Crab or Raw Bar Jumbo Shrimp</i>		16
CARB CONSCIOUS PLATE, <i>Farm Fresh Tomatoes and Cottage Cheese with choice of protein:</i>		
<i>Grilled Fish, Chicken or Angus Beef Patty</i>		MKT
SOUTHWESTERN QUINOA SALAD, <i>3 Salsa Verde Shrimp, Black Beans, Corn, Cilantro & Baby Heirloom Tomatoes</i>		16

COMBINATION SALADS

SEAFOOD SALAD, SHRIMP & CRAB, MIXED GREENS OR FRESH FRUIT	19
CHICKEN OR TUNA SALAD, MIXED GREENS OR FRESH FRUIT	11
TWO CRAB CAKES, PASTA SALAD AND FRESH FRUITS	32
PASTA, CAESAR OR MIXED GREEN SALAD	9
TOPPED WITH 5 SHRIMP OR LUMP CRAB	18
TOPPED WITH 5 SHRIMP AND LUMP CRAB	22
CAESAR OR MIXED GREEN SALAD	9
TUNA, BLACKENED, GRILLED OR JERK SEASONED	22
DOLPHIN, BLACKENED, GRILLED OR JERK SEASONED	20
BREAST OF CHICKEN, BLACKENED, GRILLED OR JERK SEASONED	16

SANDWICHES

CRAB CAKE CLUB, ORANGE MUSTARD MAYO	17
DOLPHIN, GRILLED, DILL SAUCE	17
YELLOW-FIN TUNA, GRILLED	21
CHEESEBURGER, CHOICE OF CHEESE	12
TUNA OR CHICKEN SALAD	10
HOT DOG, GRILLED ALL BEEF BIG CITY RED	9
TURKEY, OVEN ROASTED	10
CHICKEN BREAST, GRILLED	11
GRILLED HAM & CHEESE, CABOT CHEDDAR	10
SOUP & 1/2 SANDWICH	10
CHOICE OF: CHOWDER OR SOUP OF THE DAY	
TURKEY, CHICKEN SALAD, TUNA SALAD OR HAM & CHEDDAR	

SIDES

SOUTHWEST QUINOA	6
SMALL CAESAR SALAD	7
SMALL MIXED GREEN SALAD	6
FRESH FRUIT	7
COLE SLAW	4
PASTA SALAD	5
COTTAGE CHEESE	3
TEENA'S TOMATOES	5

DAILY SPECIALS

Every Day is a Great Day at the Raw Bar...

YOUR SERVER WILL PROVIDE THE DETAILS!

MONDAY:	<i>Tex Mex ~ A touch of spice from the Southwest.</i>
TUESDAY & WEDNESDAY:	<i>From our Local Fishing Docks to your Table.</i>
THURSDAY:	<i>New England Lobster Bake... The Tradition Continues!</i>
FRIDAY:	<i>Surf & Turf: Lobster Roll for Lunch / Steak for Dinner</i>
SATURDAY:	<i>Raging Cajun. Low Country Inspired Specialties</i>
SUNDAY:	<i>Little Bites! Big Flavors!</i>

RAW BAR FOR YOUNG MATES

SIX PEEL & EAT SHRIMP	7
JR. GRILLED FISH SANDWICH	9
HOT DOG	7
GRILLED CHEESE N' CHIPS	5
1/2 CHICKEN SALAD SANDWICH	5
PBJ WITH FRESH FRUITS	6
BLT SANDWICH	6



PIES & CAKE

SNICKER'S PIE / KEY LIME PIE	
BANANA CREAM - 6	
OCEAN REEF CLUB SIGNATURE COCONUT RUM CAKE (10 oz)	10
BORN IN OUR BAKERY AND SIMPLY DELICIOUS!	

FIT & SOUND SELECTIONS: *Low fat, Low Sodium, Low Sugar & Nutritionally Balanced*

There is a risk associated with consuming raw oysters or any raw or undercooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune deficiency disorders, you are at greater risk of serious illness, and should have them fully cooked.