

PIZZA SELECTIONS

Choice between 10" or 16" pizza

CLASSIC CHEESE Fresh Mozzarella	14/18
MARGHERITA Roma Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil	14/18
BUILD YOUR OWN PIZZA (UNLIMITED TOPPINGS) Pepperoni, Italian Sausage, Ham, Bacon, Mushrooms, Caramelized Onions, Red Peppers, Roma Tomatoes, Black Olives, Jalapeños, Pineapple	18/24
SUBSTITUTE CAULIFLOWER CRUST 10" (GF)	

SUSHI OFFERINGS

*MELANIE ROLL Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Sweet Soy Sauce, Tempura Flakes	28
*SPICY TUNA ROLL (GF) Chopped Yellowfin Tuna Tossed In Chili Garlic Sauce, Spicy Aioli	14
CALIFORNIA ROLL (GF) Alaskan Crab, Cucumber, Avocado	15
DANCING EEL ROLL Fresh Water Eel, Snow Crab, Cucumber, Avocado, Sweet Soy	28
PHILLY ROLL Salmon, Asparagus, Cream Cheese, Avocado, Scallion	24

DESSERT SELECTIONS

OCEAN REEF'S CLASSIC KEY LIME PIE Whipped Cream, Graham Cracker	9
COOKIE BROWNIE PIE Giant Cookie, Vanilla Ice Cream, Chocolate Sauce, Rainbow Sprinkles	15
HAAGEN DAZS PINT Chocolate, Vanilla, Strawberry, Dulce de Leche	10



(GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.

BEVERAGES

Alcohol Must Be Signed For By Individual 21 Years Of Age Or Older

SODAS/MIXERS/JUICES

SODA Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water	4
6OZ. JUICES Cranberry, Pineapple, Tomato, V-8, Grapefruit	4
ICED TEA, LEMONADE OR HALF-N-HALF	3

MINERAL WATER

PERRIER (11 OZ.)	4
FIJI (1 LITER)	9

BEERS

ORC "THE POINT" IPA	9
DOMESTIC Budweiser, Bud Light, Miller Lite,	6
IMPORTED Heineken, Amstel Light, Corona, Heineken Zero (non-alcoholic)	7

HALF BOTTLES SELECTION

WHITEHAVEN, SAUVIGNON BLANC Marlborough, New Zealand	30
HONIG, SAUVIGNON BLANC Napa Valley, California	30
SONOMA-CUTRER "RUSSIAN RIVER RANCHES", CHARDONNAY Sonoma Coast, California	30
CAKEBREAD, CHARDONNAY Napa Valley, California	55
"J" VINEYARDS, PINOT NOIR Sonoma, Monterey, Santa Barbara, California	30
DUCKHORN, MERLOT Napa Valley, California	55
ALEXANDER VALLEY, CABERNET SAUVIGNON Sonoma County, California	30

SPARKLING WINE & CHAMPAGNE

DOMAINE CHANDON California	48
MOËT ET CHANDON "IMPERIAL" France	115
VEUVE CLICQUOT "YELLOW LABEL" France	130
NICOLAS FEUILLATE ROSÉ France	125
DOM PERIGNON France	500

WHITE WINE

RODNEY STRONG, SAUVIGNON BLANC Sonoma County, California	30
VICOLO, PINOT GRIGIO Delle Venezie, Italy	30
SANTA MARGHERITA, PINOT GRIGIO Alto Adige, Italy	55
SONOMA-CUTRER, CHARDONNAY Russian River Ranches, Sonoma Coast, California	55
JORDAN, CHARDONNAY Russian River Valley, California	75
FAR NIENTE, CHARDONNAY Napa Valley, California	135

RED WINE

"J" VINEYARDS, PINOT NOIR Sonoma, Monterey, Santa Barbara, California	55
BELLE GLOS "LAS ALTURAS", PINOT NOIR Santa Lucia Highlands, California	85
HESS "MAVERICK RANCHES" Paso Robles, California	55
JORDAN, CABERNET SAUVIGNON Alexander Valley, California	140

LIQUORS BY THE BOTTLE (750 ML)

SCOTCH	
DEWARS	95
DEWARS 12 YEARS	130
VODKA	
TITO'S	95
KETEL ONE	130
GREY GOOSE	130
RUM	
CAPTAIN MORGAN	95
BACARDI SILVER	95
MOUNT GAY	130

BLENDED WHISKEY

CROWN ROYAL	130
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TANQUERAY	95
BOMBAY SAPPHIRE	130

BOURBON/WHISKY

JACK DANIELS	110
MAKERS MARK	140

TEQUILA

JOSÉ CUERVO GOLD	95
PATRON SILVER	150

CORDIALS, COGNACS AND APERITIFS ARE AVAILABLE UPON REQUEST



• DINNER •

Monday - Thursday & Sunday
5:00-10:00pm

Friday & Saturday • 4:00-11:00pm

Please view current This Week at The Reef as hours of operation are subject to change. All items from Reef Eats are prepared and delivered by the Reef Eats team. Menu items from individual Club restaurants are not available through Reef Eats.

**TO ORDER:
305-367-5898**



Scan here to view menu

DINNER

SOUPS & STARTERS

CHICKEN NOODLE SOUP Roasted Chicken, Onions, Celery, Carrots	8
BUTTERNUT SQUASH BISQUE Coriander, Pepita, Lemongrass Crème	9
EDAMAME Steamed, Sea Salt	9
CHICKEN WINGS Choice of Buffalo, Barbeque, or Mango Habanero. Carrots, Celery, Blue Cheese Dip	(6) 15 (12) 22
PORK POTSTICKERS Scallion, Ginger, Truffle Ponzu	13
SPRING ROLLS (DF) Cabbage, Vermicelli, Green Onion, Sweet Chili Sauce	10
KOBE BEEF SLIDERS Aged Cheddar, Caramelized Onions, Potato Bun	15
OCEAN ROOM LOBSTER ROLL Chilled Maine Lobster, Butter-Grilled Milk Bread, Lemon	29

SALADS *All salads are mindfully made using gluten free and vegetarian dressings*

Add Grilled or Blackened Chicken (+15), Red Snapper (+28), Salmon (+25)

OR CASHEW CAESAR (GF) (VG) Hearts of Romaine, Cashew “Parmesan”, Hemp Seed, Lemon-Cashew Dressing, Lemon	14
OR HOUSE SALAD Artisanal Lettuce, Quinoa, Hearts of Palm, Marcona Almond, Tangerine Vinaigrette	13
CHOPPED KALE Roasted Beets, Pink Lady Apples, Cilantro, Lamb Chopper Goat Cheese, Peanut Dressing	16

SANDWICHES *All sandwiches are accompanied with shoestring fries*

CLUB SANDWICH Turkey, Ham, Bacon, Swiss, Cheddar, Lettuce, Tomato, Herb Aioli	18
CHICKEN SALAD SANDWICH Bibb Lettuce, Heirloom Tomato, Red Onion, Herb Aioli, Brioche Bun	18
CHEESE BURGER 8oz Brisket & Short Rib Patty, Caramelized Onion, Choice of Buttermilk Blue Cheese or Aged Cheddar	20
PARISIAN Honey Buttered Baguette, Ham, Brie, Green Apple	19

ENTRÉES

GENERAL TSO'S CHICKEN Crispy Chicken, Ginger, Chilis, Sweet & Spicy Glaze, Jasmine Rice, Scallion	22
ORANGE CHICKEN Tempura Chicken, Sweet and Spicy Orange Glaze, Cashews, Wok Fried Peppers and Onion, Jasmine Rice, Sesame Seeds	22
FRIED RICE Carrot, Mushroom, Leek, Egg, Soy Glaze	18
MONGOLIAN BEEF Marinated Beef, Charred Green Onion, Broccoli, Sesame Rice	26
LO MEIN Chicken or Shrimp, Broccolini, Baby Corn, Sweet Peppers, Chili-Garlic Hoisin	28
FIRE CRACKER SHRIMP Onions, Peppers, Zucchini, Cashews, Chili, Garlic-Ginger Sauce	28
GRILLED KING SALMON Brown Butter Potato Puree, Sticky Red Cabbage, Green Apple Mostarda	42
WINTER VEGETABLE CURRY (VG) Squash, Potato, Red Pepper, Ginger, Thai Basil, Yellow Curry, Fragrant Rice	21
6 OZ PORCINI MARINATED FILET MIGNON Miso-Parsnip Mash, Candied Swiss Chard, Japanese Bordelaise	58
ROASTED JOYCE FARMS CHICKEN BREAST Glazed Heirloom Carrots, Celeriac Puree, Red Wine Agrodolce	38

KIDS DINNER

PASTA WITH GRILLED CHICKEN Tomato Sauce, Butter, or Cheese Sauce	14
PIZZA Mozzarella Cheese, Pomodoro Sauce	14
CRISPY CHICKEN BBQ or Ranch Dip, Choice of Shoestring Fries or Fresh Fruit	14
CHEESEBURGER SLIDERS American Cheese, Potato Roll, Choice of Shoestring Fries or Fresh Fruit	14
CHICKEN QUESADILLA Mozzarella and Cheddar, Sour Cream, Salsa	14

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions