



# RAW BAR

## OCEAN REEF CLUB

### SOUPS

TODAY'S SOUP	8
NEW ENGLAND CLAM CHOWDER	8
CONCH CHOWDER (GF)	8
ADD SHERRY	1
1/2 CONCH & 1/2 CLAM CHOWDER	8
SIGNATURE GAZPACHO (GF)	10
WITH COCKTAIL SHRIMP	

### STARTERS

6 COCKTAIL SHRIMP (GF)	20
JUMBO LUMP CRAB COCKTAIL	20
SMOKED FISH DIP	14
PEEL & EAT SHRIMP (GF)	
SPICY OR MILD	
1/2 POUND 17 / 1 POUND 34	
OYSTERS ON THE HALF SHELL* (GF)	
1/2 DOZEN MKT. / BARRY'S DOZEN MKT.	
SEBASTIAN INLET LITTLENECK CLAMS* (GF)	
STEAMED OR RAW	
1/2 DOZEN 9 / BARRY'S DOZEN 17	

### SIDES

SOUTHWEST QUINOA (GF) (V)	8
SMALL CAESAR SALAD (GF)	9
SMALL HOUSE SALAD (GF) (V)	9
FRESH FRUIT (GF) (V)	9
COLESLAW (GF) (V)	6
ROTELLE PASTA SALAD (V)	9
COTTAGE CHEESE (GF)	6
HEIRLOOM TOMATOES (GF) (V)	9
BALSAMIC GLAZE	
ADD FRESH MOZZARELLA	6

### PIES & CAKES

ORC SIGNATURE KEY LIME PIE	9
SNICKERS PIE	9
ORC SIGNATURE RUM CAKE SLICE	8

### TAKE-OUT

ORC SIGNATURE RUM CAKE (10 oz.) BORN IN OUR BAKERY & DELICIOUS!	14
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### JUNIOR'S MENU

6 PEEL & EAT SHRIMP (GF)	9
JR. GRILLED MAHI SANDWICH	15
GRILLED CHEESE N' CHIPS	8
ORGANIC PEANUT BUTTER & JELLY (V) FRESH FRUIT	8
1/2 CHICKEN SALAD SANDWICH	7
1/2 TUNA SALAD SANDWICH	7
GRILLED HOT DOG, CHIPS	8
BLT SANDWICH	9



RAW BAR SIGNATURE ITEM

### RAW BAR SPECIALTIES

SEAFOOD CEVICHE* (GF) CITRUS-MARINATED, CILANTRO, ONIONS & JALAPEÑO	19
YELLOWFIN TUNA SASHIMI* (GF) BILLY'S WASABI CREAM, PICKLED GINGER	18
SLICED HEIRLOOM TOMATOES (GF) CHOICE OF LUMP BLUE CRAB OR RAW BAR COCKTAIL SHRIMP, BALSAMIC GLAZE	20
SOUTHWESTERN QUINOA SALAD (GF) SLICED HEIRLOOM TOMATOES, 3 SALSA VERDE SHRIMP, BALSAMIC GLAZE	20

#### CARB-CONSCIOUS PLATE

FARM FRESH TOMATOES, COTTAGE CHEESE, CHOICE OF:

SIMPLY GRILLED FISH - MKT.  
CHICKEN BREAST - 15

ANGUS BEEF PATTY\* - 16  
WE-GO-VEGO PATTY - 18

### SALADS

HARVEST GRAINS GLUTEN-FREE SALAD (GF) GOLDEN BEETS, KALAMATA OLIVES, FETA CHEESE, ARUGULA, MIXED SORGHUM	14
CANNELLINI BEANS & HEIRLOOM TOMATOES (GF) MOZZARELLA, BALSAMIC GLAZE	18
SEAFOOD SALAD (GF) SHRIMP & CRAB, MAYO DRESSING, MIXED GREENS OR FRESH FRUIT	23
CHICKEN OR TUNA SALAD (GF) MIXED GREENS OR FRESH FRUIT	14
ONE CRAB CAKE WITH MIXED GREENS SIDE	21
TWO CRAB CAKES PASTA SALAD AND FRESH FRUIT	42
CAESAR OR HOUSE SALAD OR PASTA SALAD	12

#### TOPPED WITH:

5 SHRIMP OR LUMP CRAB	22	MAHI MAHI	25
5 SHRIMP AND LUMP CRAB	29	BREAST OF CHICKEN	18
YELLOWFIN TUNA STEAK*	27	ANGUS BEEF PATTY*	18
		WE-GO-VEGO PATTY	19

### SANDWICHES

CRAB CAKE AND BACON CLUB ORANGE MUSTARD SAUCE	23
MAHI MAHI DILL SAUCE	22
GRILLED YELLOWFIN TUNA* BILLY'S WASABI SAUCE	27
FLORIDA LOBSTER & BACON CLUB LETTUCE, TOMATO, RÉMOULADE	28
CHEESEBURGER* 8 OZ. GROUND ANGUS CHUCK, CHOICE OF CHEESE	16
WE-GO-VEGO BURGER	18
TUNA OR CHICKEN SALAD	12
GRILLED ALL-BEEF BIG CITY RED HOT DOG	9
OVEN-ROASTED TURKEY	12
GRILLED CHICKEN BREAST	15
GRILLED HAM & CHEDDAR CHEESE	12
SOUP & 1/2 SANDWICH CHOICE OF: CHOWDER, SOUP OF THE DAY, SLICED TURKEY, CHICKEN SALAD, TUNA SALAD, GRILLED HAM & CHEDDAR CHEESE	13

\*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.

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

## FROM THE BAR

**RAW BAR'S SIGNATURE GREY GOOSE LEMONADE**  
GREY GOOSE, TRIPLE SEC, SOUR MIX & CRANBERRY JUICE  
15

<b>THE REEF CUP</b> THE OFFICIAL DRINK OF THE ORC REEF CUP FISHING TOURNAMENT	15	<b>GOLDEN MARGARITA</b> CUERVO GOLD TEQUILA, TRIPLE SEC, LIME JUICE, SOUR MIX, TOPPED WITH GRAND MARNIER	15
<b>DARK &amp; STORMY</b> GOSLINGS BLACK SEAL RUM, BERMUDA GINGER BEER	15	<b>PLANTER'S PUNCH</b> A REFRESHING COMBINATION OF RUMS & TROPICAL JUICES	15
<b>JUMBO SHRIMP BLOODY MARY</b> ABSOLUT CITRON VODKA, TANGY TOMATO JUICE, JUMBO SHRIMP, GARDEN VEGETABLES	15	<b>CLASSIC MOJITO</b> BACARDI SUPERIOR RUM, FRESH MINT & LIME JUICE SIMPLY DELICIOUS!	15
<b>RAW BAR BREEZE</b> ABSOLUT CITRON VODKA, TRIPLE SEC, PINEAPPLE & CRANBERRY JUICE, SOUR MIX	15		

## FROZEN COCKTAILS

ASK YOUR SERVER TO ADD A DARK RUM FLOAT 3

<b>PIÑA COLADA</b> BACARDI SUPERIOR, CREAM OF COCONUT, PINEAPPLE JUICE	15	<b>RUM RUNNER</b> BACARDI BLACK, BLACKBERRY BRANDY, CRÈME DE BANANA, LIME JUICE, GRENADINE	15
<b>MANGO BANGO</b> BACARDI SUPERIOR, MANGO PURÉE, SOUR MIX	15	<b>STRAWBERRY DAIQUIRI</b> BACARDI SUPERIOR, STRAWBERRY PURÉE, SOUR MIX	15

## WINES BY THE GLASS

VICOLO, PINOT GRIGIO, ITALY	5
SANTA MARGHERITA, PINOT GRIGIO, ITALY	15
MOULIN DE GASSAC, ROSÉ, FRANCE	6
WHISPERING ANGEL, ROSÉ, FRANCE	13
ORC PRIVATE RESERVE, CHARDONNAY, CALIFORNIA	5
FRANCIS COPPOLA "DIAMOND COLLECTION", CHARDONNAY, CALIFORNIA	10
KENDALL-JACKSON, CHARDONNAY, CALIFORNIA	10
SONOMA-CUTRER, CHARDONNAY, CALIFORNIA	13
FRANK FAMILY, CHARDONNAY, CALIFORNIA	20
RODNEY STRONG, SAUVIGNON BLANC, CALIFORNIA	5
SAN SIMEON, SAUVIGNON BLANC, PASO ROBLES, CALIFORNIA	10
MOMO, SAUVIGNON BLANC, NEW ZEALAND	13
ORC PRIVATE RESERVE, RED BLEND, CALIFORNIA	5
OYSTER BAY, PINOT NOIR, NEW ZEALAND	5
HIGHLANDS FORTY ONE, PINOT NOIR, MONTEREY, CALIFORNIA	10
KING ESTATE "INSCRIPTION", PINOT NOIR, OREGON	13
ORC PRIVATE RESERVE, CABERNET SAUVIGNON, CALIFORNIA	5

### ORC COMMUNITY FOUNDATION AUCTION WINNERS

ROMBAUER, SAUVIGNON BLANC, NAPA/SONOMA, CALIFORNIA	20
BERINGER "Q", RED BLEND, NAPA VALLEY, CALIFORNIA	25

## BEERS

OCEAN REEF "THE POINT" IPA (16-OZ.)

9

### DOMESTICS

BUD LIGHT • BUDWEISER • COORS LIGHT • MICHELOB ULTRA • MILLER LITE

5.50

### IMPORTS/SPECIALTY BEERS

AMSTEL LIGHT • CORONA • CORONA LIGHT • FUNKY BUDDHA VIBIN' GROOVABLE LAGER • HEINEKEN • LAGUNITAS DAYTIME IPA  
RED STRIPE • SANDBAR SUNDAY WHEAT ALE • STELLA ARTOIS • OMISSION PALE ALE (GF) • HEINEKEN 0.0 N/A

6.50

## BEVERAGES

LOW CARB FRESH FRUIT SPRITZER • SOFT DRINKS AND ASSORTED JUICES • PERRIER • S. PELLEGRINO  
ORC WATER • LEMONADE • ICED TEA • HALF & HALF • COFFEE • TEA • MILK