

THE Reef

TO SHARE

SPICY TUNA CRISPY RICE* 21

Cilantro, pickled red onion, pickled carrot, sweet soy, seaweed salad

HAMACHI POKE BOWL* 20

Sushi rice, tamari, edamame, Meyer lemon, sesame oil, chili oil, scallion, red cabbage, jalapeño, cucumber, Peruvian purple potato

ROCK SHRIMP 25

Baby greens salad, spicy mayo

TRUFFLED BURRATA* 27

Heirloom tomato carpaccio, crostini powder, grilled sourdough, truffled honey, extra virgin olive oil

ITALIAN FOCACCIA 23

Pecorino crema, cherry tomato, goat cheese, seasoned arugula, fig jam, prosciutto

NEW STYLE SASHIMI* 21

Fresh soy with lemon, orange and lime, Shabu Shabu oil

CLAM FRITTERS 15

With Reef sauce

CRUNCHY FRESH CALAMARI 19

Lime, salt and pepper, sweet and sour sauce or marinara

TACOS (SET OF 3) 21

Short Ribs – Iceberg lettuce, BBQ short rib, Pico De Gallo, Pecorino fondu, cilantro

Shrimp – Gochujang Korean BBQ sauce, guacamole, Pecorino crema, pickled onions, cilantro

Cod – Sancho pepper, guacamole, spicy lime crema, Oaxaca cheese, Pico De Gallo

SOUP

NEW ENGLAND CLAM CHOWDER 15

Dashi, dill & tarragon

WEEKLY SPECIAL SOUPS 15

Vegetarian

LOBSTER BISQUE 15

Pumpkin seed oil, micro greens

SALAD

TRADITIONAL CAESAR 15

Croutons, bacon, house-made Caesar dressing, shaved Parmigiano-Reggiano

MIXED GREENS 15

Grilled eggplant, zucchini, cherry tomatoes, bell peppers, burrata sauce, mixed seeds

LOBSTER SALAD 33

Grilled half lobster, sesame seeds, pink yogurt sauce

PASTA, RISOTTO & NOODLES

LOBSTER PASTA 37

Fresh pappardelle, lobster meat, lobster sauce

KOREAN BBQ NOODLES 21

Wok soba noodles, daikon radish, snow peas, red peppers, BBQ pork belly

REEF WAGYU BOLOGNESE 27

Fresh gnocchi, bolognese, ragu, baked in oven

THE ORIGINAL GENOVESE 21

Diced potato, rigatoni, basil pesto, long beans

TURMERIC RISOTTO 23

Carnaroli risotto, turmeric, tahini, yogurt, lime, shrimp

MUSHROOM PARMESAN RISOTTO 21

Carnaroli risotto, parmesan, sauteed mushrooms, porcini powder

SANDWICHES

WARM LOBSTER ROLL 35

Secret cream sauce, green apple coleslaw, French fries

HAMACHI ROLL* 25

Hamachi, poke sauce, daikon radish, greens

SCALLOP CRUDO ROLL* 25

Marinated scallops, mango pineapple salsa, greens

PRIME BURGER* 23

Applewood smoked bacon, aged cheddar cheese, Reef sauce, lettuce, tomato, red onion, pickle

RATATOUILLE BURGER 21

Vegetarian, grilled zucchini, eggplant, burrata, honey mustard

PIER BURGER* 21

Lettuce, tomato, cheddar

ADD: avocado +4, Bacon +3, mushroom +2, caramelized onions +2

MAINS

BONE-IN RIBEYE* 59

14 Ounce ribeye, café de Paris popcorn butter, sweet potato fries

SHORT RIB* 35

Truffle mashed potato, asparagus, gremolada

FISH & CHIPS LONDON STYLE* 25

Green mash peas, beer battered cod, dry parsley seasoned french fries

GRILLED HALF LOBSTER 39

Parmesan flambé, paprika and lime seasoned French fries

SICILIAN TUNA TATAKI* 27

Caponata eggplant & tomato

NATIVE STEAMED LOBSTER 59

Choose Two:

Mashed potatoes, asparagus, coleslaw, French fries, salad, truffle mashed potatoes

DESSERT

GINSENG TIRAMISU 15

Mascarpone, ginseng foam

FRIED ICE CREAM 15

Vanilla ice cream, tempura batter, topped with caramel & melted chocolate

PUMPKIN CRÈME BRÛLÉE 15

Classic pumpkin infused brûlée, topped with berries

GF CHOCOLATE MOLTEN CAKE* 15

Topped with salted caramel ice cream

MARINATED RED BERRIES 15

Topped with crème fraiche gelato

STRAWBERRY SHORTCAKE 15

Homemade buttermilk biscuit with whipped cream & fresh strawberries

MOST DISHES ON THE MENU CAN BE ALTERED FOR DIETARY RESTRICTIONS AND ALLERGIES PLEASE TALK TO YOUR SERVER ABOUT GLUTEN FREE, VEGAN, VEGETARIAN OR DAIRY FREE ADJUSTMENTS

****PLEASE ALERT YOUR SERVER OF ANY ALLERGIES****

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.