

SMALL Beach BITES

FRIED TORTILLA CHIPS & SALSA 5
Fresh crispy fried white corn tortilla chips & salsa
ADD QUESO 5

FRIED PICKLE CHIPS 6
Crunchy fried pickle chips with remoulade dipping sauce

SHRIMP AND ALLIGATOR QUESADILLA 10
Sautéed shrimp and alligator sausage with four cheeses
Served with lettuce, sour cream, and pico de gallo

CRAB CLAWS MKT PRICE
Fresh Golden-Fried Crab Claws served with a side of housemade remoulade and cocktail sauce

SMOKED TUNA DIP 10
Hickory smoked ahi tuna dip served with tortilla chips

FIRECRACKER SHRIMP 9
Local shrimp crispy fried and tossed with our slightly spicy firecracker sauce over an orange and ginger slaw

BEACHIN® BOUDIN BALLS 9
New Orleans Homemade Sausage Rice balls, fried crisp
Served with remoulade dipping sauce

TIDAL WAVE TUNA 10
Pepper, herb and sesame encrusted tuna seared
Served with wasabi raspberry sriracha
Perfect for a Summer Fare of Lite Dining

CRAB DIP 12
Fresh lump crabmeat in a zesty white queso
Served with warm pita chips

OYSTERS

1/2 DOZ MKT PRICE DOZ MKT PRICE

RAW ON THE HALF SHELL

CHARGRILLED NEW ORLEANS STYLE
(Butter, garlic & parmesan)

CREOLE BACON JACK CHARRED
Creole butter, Bacon & Pepperjack Cheese

CRABMEAT MONICA OYSTERS
Jazz Fest Favorite! Lump Crabmeat with classic garlic cream and panko breadcrumbs

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SOUTHERN FLAVORS

GATOR AND PICKLES 13
Crispy Fried Alligator Bites and Pickle Chips

BOUDREAUX BREAD \$14
Gulf shrimp, crawfish, and gator in a delicious new orleans style cream sauce over pressed french bread

CHICKEN AND RED BEANS 12
Tender fried chicken strips over a bowl of our savory red beans and rice

CRAWFISH ETOUFFEE 13
Traditional New Orleans style etouffee loaded with crawfish tails

BILOXI CREOLE SAMPLER 16
A winning combination of red beans and rice, crawfish etouffee and our house seasoned gumbo

RED BEANS AND RICE
\$5 /cup \$9/bowl

Seafood GUMBO

BANGING BILOXI BEACH GUMBO

Shrimp, Okra, and Alligator sausage served with rice
Cup 6 Bowl 9

SALADS

COAST CAESAR

The classic caesar chopped romaine and parmesan

Small 4 Large 8
Add Chicken 4
Add Shrimp 6
Add Grouper 6
Add Tuna 6

THE REEF SALAD 11

Bacon, pico de gallo, pineapple, pepper jack, boiled eggs and shredded carrots served with baby mixed greens

Add Chicken 4 Add Shrimp 6
Add Grouper 6 Add Tuna 6

HOUSE GARDEN SALAD 5

Fresh mixed salad greens served with pico de gallo, pepper jack cheese, shredded carrots

Reef Dressings:

Homemade Ranch, Citrus Vinaigrette, Orange Ginger, Remoulade, Caesar

SPECIALTIES

MAC DADDY RONI 15

A zesty four-cheese macaroni served with sauteed shrimp and crawfish with a kick

CHICKEN ALOHA 14

Grilled chicken breast, pineapple & orange served over orange ginger slaw with a teriyaki glaze

ALFREDO PASTA 9

Rich and creamy alfredo tossed with pasta
Add Chicken 4
Add Shrimp 6

SEAFOOD PLATTER 22

Golden fried Shrimp, Oysters, Fish, Homemade Crabcake, Hush Puppies, Fries, and coleslaw with tartar & cocktail:
THE HOUSE FAVORITE

SWAMP ISLAND SHRIMP & GRITS 15

Shrimp, Alligator sausage, and a fresh herb Cream served with a Fried Bacon and Pepperjack Grit Cake

CREOLE COASTAL PASTA 18

Shrimp, Crawfish and Alligator Sausage in a Monica cream sauce over fettuccine

CRAB CAKES 22

Two Fresh Lump Crab Cakes grilled and served with a remoulade slaw and side of raspberry sriracha

SUNSET STRIP 22

A Chargrilled tender 12 oz NY Strip with a side of our boiled potatoes

FRESH off the BOAT

THE "CRABBY" REDFISH 24

Gulf coast classic! Fillet of Redfish golden fried (or grilled) topped with a crabmeat hollandaise and a side of fresh seasonal vegetables!

GULF GROUPE 17

Lightly blackened Grouper fillet on the grill over our orange ginger slaw and a side of vegetables, Super Healthy!

REEF WAHOO IMPERIAL 22

Grilled Wahoo fillet topped with a baked Crab and Shrimp Au Gratin Stuffing!

WHOLE FRIED FLOUNDER 20

Gulf coast favorite done the old school way served with a choice of side

ROYAL REEF SHRIMP POT

Boiled the Reef way with potatoes, corn, Alligator sausage and Royal Reds
1/2 LB 13 WHOLE LB 24
BEST SELLER!

WICKED FISH TACOS

Seasoned grilled fish with orange ginger slaw, pico de gallo and sriracha mayo served with fresh tortilla chips

GRILLED CATFISH 12

FIRECRACKER SHRIMP 12
GRILLED GROUPE 17

TIDAL WAVE TUNA 18

Pepper and sesame seared Tuna and served with both wasabi and raspberry sriracha on a bed of orange ginger slaw with fresh seasonal vegetables!

ASK YOUR SERVER FOR OUR FRESH CATCH OF THE DAY!

SURFS UP Sandwiches

JACKED UP CHICKEN SANDWICH 13

Crispy fried (or have it grilled) chicken breast tossed in our buffalo sauce topped with pepper jack cheese, jalapenos and homemade ranch slaw

BIG COUNTRY BURGER 15

Two hand cut burger patties layered with melted pepperjack, cheddar, white queso and crispy fried jalapeno caps!

MAUI WAUI CHICKEN SANDWICH 12

Grilled (or have it fried) chicken breast topped with grilled pineapple, orange ginger slaw and teriyaki sauce

SHOREBREAK FISH SANDWICH

Seasoned grilled (or have it fried) fish served with a sweet Thai chili sauce and orange ginger slaw

CATFISH 12
GROUPE 17

BILOXI BEACH BURGER 10

Fresh hand cut beef patty, topped with cheddar, lettuce, tomato, pickles and

BACON

BEACH BIRDWICH 14

Grilled Chicken Breast with Bacon, Cheddar, Pepperjack, and a New Orleans Style BBQ sauce

PO-BOYS

Served with fries and dressed (Lettuce tomato pickles)

ROAST BEEF & GRAVY 11
SHRIMP 12
CATFISH 13
OYSTER MKT PRICE

DESSERT

TRIPLE CHOCOLATE CHIP 7
BROWNIE ALA MODE

KEY LIME CHEESECAKE 8

SALTED CARAMEL CHEESECAKE 8

SIDES

ALL SIDES 4

COLE SLAW
HUSH PUPPIES
FRENCH FRIES
SWEET POTATO FRIES

CORN ON THE COB
BOILED POTATOES
FRESH SEASONAL VEGETABLES

ADDS

ADD LUMP CRABMEAT OR BLACKENED SHRIMP TO ANY ORDER FOR \$6

BEACH BASKETS

SHRIMP 15
CATFISH 15
CHICKEN 12
OYSTER MKT PRICE

All baskets served with French fries and cole slaw

PARTIES OF 6 OR MORE CAN HAVE GRATUITY ADDED