



GREENS 6

Reef Caesar

romaine and parmesan tossed in caesar dressing with garlic herb croutons

AVAILABLE OPTIONS

\$7.00

Add Flame Grilled Chicken Breast: \$3.50

Add Seared Alaskan Salmon: \$7.00

Add Charbroiled Shrimp: \$4.00

Argentine Cobb

organic spring greens tossed in balsamic vinaigrette, tomato, avocado, sliced egg, applewood smoked peppered bacon, bleu cheese, cucumbers and carrots. choice of lime-cilantro marinated steak or flame grilled chicken breast

AVAILABLE OPTIONS

\$11.95

Substitute Grilled Seared Alaskan Salmon:

\$5.00

House Salad

organic spring mix, cucumbers, carrots, croutons, parmesan cheese, fresh tomato and choice of dressing

\$4.95

Ahi Poke Salad

sushi graded yellow fin tuna tossed in our poke dressing with cucumber, scallion, field greens and fresh avocado

\$12.95

Soup And Salad Special

cup of fishermans chowder or chicken fiesta soup, house or caesar salad, served with bread

\$7.45

The Mango Tango

spinach, applewood smoked peppered bacon, curried cashews, mango-balsamic vinaigrette, queso fresco, onion

AVAILABLE OPTIONS

And Grilled Pineapple: \$8.00

Add Flame Grilled Chicken Breast: \$3.50

Add Wild Alaskan Salmon: \$7.00

Add Charbroiled Shrimp: \$4.00

BURGERS AND SANDWICHES 16

Steak Sandwich

hand cut, flame grilled certified angus beef ribeye grilled peppers onions melted gruyere cheese horseradish aioli on warm ciabatta bread

\$12.95

Big Cheese

shaved roasted beef cheddar cheese and red pepper cream cheese served on warm ciabatta bread with au jus

\$9.95

Club Reef

dark rum marinated turkey breast, ham, smoked peppered bacon, gruyere cheese, tomato, greenleaf, horseradish aioli on grilled sourdough

\$9.95

Bird Of Paradise	\$9.95
grilled chicken breast over guryere and seasoned cream cheese with smoked bacon fresh tomato and avocado on toasted cracked wheat sourdough	
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Hula Hula Chicken	AVAILABLE OPTIONS
flame grilled teriyaki chicken, grilled pineapple, pepperjack, fresh tomato, green leaf lettuce, mayo on a whole wheat bun	\$9.45
	Add Applewood Smoked Bacon:
	\$1.50
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Albacore Tuna And Cheddar	AVAILABLE OPTIONS
cheddar and fresh tomato on grilled soudough add fresh avocado	\$7.95
	Add Fresh Avocado: \$1.50
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Kaluha Pork Sandwich	\$8.95
lightly smoked pork shoulder hand pulled and slowsimmered in our rich passion fruit infused barbecue glaze. served over a soft bun with mango cumin slaw	
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Half Sandwich	\$6.95
half tuna and cheddar, ham and gruyere cheese or blt with choice of side	
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Blt	\$7.95
applewood smoked peppered bacon, crisp lettuce, tomatoes, horseradish aioli on grilled sourdough	
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Veggie Burgers	\$7.95
tex mex style with black beans, grilled peppers and onions, fresh tomato, cheddar cheese, leaf lettuce and fresh avocado or- polynesian with grilled pineapple, pepper jack cheese, teriyaki glaze, avocado and spiked aioli	
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Drunken Turkey Buccaneer	\$8.95
dark rum marinated turkey breast, raspberry-basil vinaigrette marinated onions, tomatoes, gruyere cheese, mixed greens, apricot aioli on grilled sourdough	
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Caesar Wrap	\$8.45
flame grilled chicken breast, applewood smoked peppered bacon, romaine, parmesan, sun-dried tomatoes and creamy caesar dressing wrapped in a chipotle tortilla	
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Turkey Bacon Wrap	\$8.95
dark rum marinated turkey breast, seasoned cream cheese, avocado, roma tomatoes, applewood smoked peppered bacon and romaine, in a chipotle tortilla	
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The Duke	\$9.95
flame grilled certified angus beef patty, gruyere cheese and tillamook cheddar, fresh tomatoes, applewood smoked peppered bacon on grilled artisan bun	
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Royale With Cheese	\$8.95
cheese, black pepper red onion aioli and lettuce, served on grilled artisan bun	
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Reef Burger	AVAILABLE OPTIONS
flame grilled certified angus beef patty, leaf lettuce, kosher dill pickles, tomatoes, red onion and horseradish aioli, served on grilled artisan bun	\$7.95
	Add Cheese: \$0.75

Reef Tacos

three tacos served with your choice of side dish

Tiki Tacos

\$8.95

grilled mahi mahi fillets, queso fresco, crisp cabbage, mango cumin vinaigrette, lime crema and hand cut pico - or - carne asada style with carrot habanero and pico de gallo. served with choice of side

Veggie Tacos

\$7.95

grilled squash, onion and peppers dusted with chili lime seasoning then served on soft corn tortillas, with pico de gallo, shaved lettuce, cheddar and guacamole

Shrimp And Scallop Tacos

\$10.95

shrimp and scallops dusted with voodoo spice, folded into three white corn tortillas with queso fresco and a siracha slaw

Coconut Prawns

\$17.95

coconut crusted jumbo prawns served with green curry jasmine rice with sweet chili sauce

Pacific Fish And Chips

\$10.95

thyme seasoned beer battered cod, sesame cabbage slaw, house tartar and lime

Wild Alaskan Sockeye Salmon

\$15.95

flame grilled in pomegranate teriyaki sauce, topped with mango-pineapple salsa, served with jasmine scented rice with coconut curry sauce

Sweet And Sour Chicken

\$9.95

tempura chicken glazed with house-made sweet and sour sauce served with rice and a sesame salad

Cocunut Chicken

\$9.95

crispy coconut chicken breast served with choice of dipping sauce and french fries

Lunch Steak

\$12.95

half pound cut of certified angus beef rib eye steak charbroiled and served with fries and a green salad

Steak House Stir Fry

\$11.95

tender cuts of filet mignon and rib eye pan seared with fresh vegetables over jasmine rice with teriyaki glaze, fresh pineapple and toasted cashews

ENTREES - EVENING ENTREES 7

Chicken Penne Pasta

AVAILABLE OPTIONS

sliced chicken breast, prosciutto and fresh basil sautéed in a creamy parmesan cheese sauce over a bed of penne pasta

\$13.95

Substitute Jumbo Tiger Prawns:

\$3.95

Jamaican Jerk Chicken

\$18.95

semi-boneless half chicken, marinated overnight in our house made jerk brine, pan seared then oven braised, with attitude sauce, served with mashed potatoes and seasonal vegetables

Rosemary Citrus Chicken

\$16.95

citrus marinated, pan seared then baked chicken breast over parmesan risotto, fresh vegetables and caramelized oranges

Bali Pad Thai

thai rice noodles sautéed with chicken or tofu, garlic, shallots, cashews, vegetables, chili sauce, cilantro, bean sprouts and scrambled egg

AVAILABLE OPTIONS

\$12.95

Substitute Jumbo Tiger Prawns: \$3.95

Scallops And Mushroom Risotto

deep sea colossal scallops served on top of wild mushroom parmesan risotto garnished with chives

\$18.95

Yakisoba Ahi

seared rare yellowfin tuna, soba noodles, green onions, red bell peppers and portabello mushrooms

\$21.95

Reef Catch

fresh fish, in season, always wild caught, of superior quality, prepared with extra care to feature the natural flavor! please ask your server for today's feature

PUPUS 14

Chips And Salsa

served with hand-cut pico

AVAILABLE OPTIONS

\$4.25

Add A Side Of House-made Guacamole:

\$3.25

Add Spicy Black Beans: \$1.25

Calamari Steak Strips

hand cut and breaded, flash fried, served with spiked citrus aioli

\$7.95

Crab Artichoke Dip

cream cheese, red bell pepper, scallions and parmesan cheese, served hot with house cut chips

\$9.95

Chili Garlic Hot Wings

jumbo chicken wings with lime, fresh cilantro and a hot spiced rub served over jasmine rice

AVAILABLE OPTIONS

Reg.: \$6.95

Lg: \$10.95

Tiki Quesadilla

grilled tortilla with jack and cheddar sauteed peppers and onions with a lime cream and fresh salsa

AVAILABLE OPTIONS

\$6.45

Add Jerk Marinated Chicken: \$2.00

Add Seasoned Ground Beef: \$2.50

Add Spicy Black Beans: \$1.25

Coconut Crusted Shrimp

large gulf prawns, drizzled mango puree, toasted coconut flakes and sweet chili sauce for dipping

\$1.65

Crab Rangoon

deep sea red crab meat, cream cheese, scallions, red bell peppers wrapped in a wonton shell, garnished with sweet thai chili sauce and sesame seeds

AVAILABLE OPTIONS

Half Dozen: \$7.75

Dozen: \$14.00

Edamame And Sea Salt

steamed fresh soybean and sriracha

\$5.00

Seared Rare Ahi

choice of sesame crusted or voodoo spice rub with pickled ginger, wasabi and so

\$12.95

Meinuu Lettuce Wraps

\$9.95

asian marinated chicken or tofu, stir fried vegetables, cashews, rice noodles, served with sweet chili sauce, mango pineapple salsa and butterleaf cups

Pupu Platter

\$12.95

kon tiki chicken spears, coconut crusted shrimp and crab rangoons

Mondo Pupu Platter

\$18.95

kon tiki chicken spears, coconut crusted shrimp, crab rangoons, sweet and sour chicken, chili garlic hot wings and edamame. served flaming tableside, with dipping sauces

Hoisin Honey Citrus Wings

AVAILABLE OPTIONS

jumbo chicken wings tossed in tangy citrus sauce with sesame seeds and green onions

Half: \$6.95

Full: \$10.95

Forbidden Nacho

AVAILABLE OPTIONS

tortilla chips, jack and cheddar, jalapenos, green onions, hand cut pico and lime crema

\$8.45

Add Jerk Marinated Chicken: \$4.00

Add Seasoned Ground Beef: \$4.00

Add Spicy Black Beans: \$1.25

Add A Side Of House-made Guacamole:

\$3.25

TIKI STEAKHOUSE ⁵

Reef Ribeye

\$19.95

14 oz. certified angus beef ribeye, roasted baby red potatoes, demi glace and hand-breaded onion ring

Filet Mignon

\$22.95

7 oz. charbroiled certified angus beef tenderloin wrapped in bacon and served over mashed potatoes with fresh herb cream reduction and sauteed vegetables

Islanf Cowboy Steak

\$15.95

8 oz. sirloin steak charbroiled and served alongside a crisp green salad, baked twice potato and panko crusted onions

Peppercorn Medallions

\$22.95

win tenderloin medallions flame seared with brandy then served on a bed of peppercorn cream bordelaise, alongside our hand made potato griddle cakes and fresh vegetable

Crusted Rib Eye

\$15.95

10 oz. light cut rib eye rubbed with kosher salt, coarse ground pepper and garlic, seared in a white hot skillet and served over rich demi glace with smashed jacket potatoes and fresh tomato slices with gorgonzola cheese
