

# Heaton's Reef

3500 Ocean Dr at the Vero Beach Hotel & Spa 32963 · +17724694444 · Updated: Jan 14, 2026

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## SHAREABLES 9

### Lettuce Wraps

bang bang shrimp, pickled daikon, citrus ponzu

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### Crispy Calamari

caper tomato sauce, preserved lemon aioli

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### Bacon-Wrapped Dates

chorizo, peppadew pepper-tomato sauce

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### Tuna Nachos

crispy wontons, seaweed salad, wasabi cream, soy, sesame seeds

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### Colossal Shrimp Cocktail (Three)

house cocktail sauce, cobalt seasoning

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### Lump Crab Cake

charred lemon, remoulade

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### Chicken Wings

sambal & sweet chilli bbq, buffalo, ranch, celery

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### Fish Dip

crackers, pickled vegetables

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### Heaton's Hummus

blend of chickpeas, tahini and spices with crackers and vegetables

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## SALADS 3

### Caesar

brioche croutons, grana padano

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### Heaton's Summer Salad

grilled peaches, local greens, spiced sunflower seeds, goat cheese, stone fruit vinaigrette

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### Chopped Salad

eggs, bacon, maytag blue, cherry tomatoes, cucumber, banyuls wine vinaigrette

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## HANDHELDS 4

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## **Lobster Roll**

preserved lemon aioli, crispy shallots

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## **Crispy Fish Tacos**

guacamole, pico de gallo, slaw, cotija, cumin crema

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## **Smash Burger**

aged cheddar, cured tomato, shredded lettuce, black garlic aioli, fried onions; additions: bacon | avocado for an additional charge

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## **Turkey Club**

roasted turkey breast, bacon, bibb lettuce, tomato, citrus aioli, wheat

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## **SMALL PLATES** 5

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### **Misoyaki-Glazed Salmon**

beech mushrooms, griddled leeks, asparagus, dashi broth

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### **Pork Belly**

summer corn, grilled peaches, fresno pepper, nasturtium

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### **Grilled Octopus**

crispy fingerling potato, finocchiona, avocado aioli

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### **Linguine alla Vongole**

lardons, cured tomatoes, arugula

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### **Hanger Steak Frites**

(8 oz) chimichurri, lemon aioli

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## **SIDES** 4

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### **Grilled Shishito Peppers**

romesco, toasted crumbs

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### **Truffle Fries**

lemon aioli

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### **Fried Pickles**

remoulade

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### **Edamame**

citrus, togarashi

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## **DESSERT** 3

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### **Blue Bunny Ice Cream Bar Selection**

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### **Key Lime Pie**

chantilly cream

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### **Flourless Chocolate Cake**

## STEAK FRITES 2

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**Hangar Steak\* (8oz)**

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**Skirt Steak\* (10oz)**

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## SIGNATURES 9

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**Heaton's Wagyu Old Fashioned** **\$22.00**

Wagyu Beef Fat Washed High West "Vero Barrel Select" Double Rye, Dem Simple, Orange Bitters, Angostura Bitters

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**Cuddly Cactus** **\$16.00**

El Mayor "Heaton's Barrel Select" Reposado Tequila, Prickly Pear Purée, Peychauds Bitters, Pineapple

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**Rose Really Smells Like Rhubarb** **\$15.00**

Hanger One Rose Vodka, Pamplemousse Liqueur, Rhubarb Bitters, Lemon, Grapefruit Soda

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**You Bitter Bastard** **\$15.00**

Diplomatico Mantuano Rum, Triple Sec, Angostura Bitters, Grenadine, Pineapple, Lime

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**Bramble Ramble** **\$14.00**

Wheatley Vodka, Muddled Mint, Blackberry Purée, Lemon, Club Soda

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**Mariachi Madness** **\$16.00**

21 Seeds Cucumber Jalapeño Tequila, Cumin Agave, Muddled Cilantro, Pineapple, Lime

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**English Invasion** **\$17.00**

Bombay Sapphire Gin, St. Germaine, Pear Lavender Shrub, Muddled Mint, Ginger Beer

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**The Monk from Montego** **\$15.00**

Bacardi, Rumhaven, Yellow Chartreuse, Mango Purée, Pineapple, Lime

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**Mountain Mai Tai** **\$16.00**

Old Forester "Cobalt Barrel Select" 100 Proof Bourbon, Falernum, Cinnamon Simple, Pineapple, Lime

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## DRAFT 4

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**Peroni, Lager** **\$8.00**

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**Walking Tree IPA** **\$8.00**

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**Islamorada No Wake Zone, Key Lime Ale** **\$8.00**

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**Cobalt Amber Lager by American Icon, Vero Beach** **\$8.00**

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## CANNED BEER & OTHER DOMESTIC 4

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**Michelob Ultra** **\$6.00**

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**Coors Light** **\$6.00**

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**Bud Light** **\$6.00**

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**Yeungling** **\$6.00**

**IMPORT & CRAFT** 6

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**American Icon, Icon Haze IPA** **\$9.00**

**Corona Extra** **\$8.00**

**Blue Moon** **\$8.00**

**Heineken** **\$8.00**

**Sailfish Tag & Release** **\$8.00**

**Islamorada Channel Marker IPA** **\$8.00**

**BARREL SELECTIONS** 4

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**El Mayor "Vero Barrel Select" Reposado Tequila** **\$11.00**

**Tres Agaves "Heaton's Barrel Select" Anejo Tequila** **\$11.00**

**Old Forester "Cobalt Barrel Select" 100 Proof Bourbon** **\$11.00**

**High West "Vero Barrel Select" Double Rye Bourbon** **\$12.00**

**SELTZERS** 2

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**White Claw** **\$8.00**

Mango, Black Cherry, Lime, Watermelon

**High Noon** **\$8.00**

Pineapple, Watermelon, Peach

**GLASS & BOTTLE** 19

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**Vietti, Moscato d'Asti, Italy** **\$30.00**

**Moët Imperial Mini, Champagne Brut Rosé, France** **\$25.00**

**Kir Yianni "Akakies" Sparkling Brut Rosé, Greece** **AVAILABLE OPTIONS**

\$13.00

\$58.00

**Avissi Prosecco, Italy** **AVAILABLE OPTIONS**

\$13.00

\$58.00

**Summer in a Bottle by Wolffer Estate, Rosé, Provence, France** **AVAILABLE OPTIONS**

\$15.00

\$60.00

<b>Miraval, Rosé, Cotes de Provence, France</b>	<b>AVAILABLE OPTIONS</b>
	\$18.00
	\$72.00
<b>Villa Loren, Pinot Grigio, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$11.00
	\$44.00
<b>Amo.te Vinho, Verde DOC, Portugal</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$48.00
<b>Argiolas Costamolino, Vermentino, Sardinia, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00
<b>Valados de Melgaço, Albarino, Portugal</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Whitehaven, Sauvignon Blanc, New Zealand</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$56.00
<b>Ferrari-Carano, Fumé Blanc, California</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$48.00
<b>Drouhin, Chablis, France</b>	<b>AVAILABLE OPTIONS</b>
	\$21.00
	\$84.00
<b>William Hill, Chardonnay , California</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$56.00
<b>Sonoma Cutrer, Chardonnay, California</b>	<b>AVAILABLE OPTIONS</b>
	\$18.00
	\$72.00
<b>Lemelson Vineyards, Pinot Noir, Thea's Selection, Oregon</b>	<b>AVAILABLE OPTIONS</b>
	\$20.00
	\$80.00
<b>G.D. Vajra, Red Blend, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00
<b>Cartlidge &amp; Browne, Cabernet Sauvignon, California</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$48.00

\$17.00

\$68.00

**BUBBLES & ROSÉ** 6

<b>Bollinger Special Cuvée, Brut, Champagne, FR {NV}</b>	<b>\$190.00</b>
<b>Barnaut, Authentique Brut Rosé, Bouzy, Champagne, FR {NV}</b>	<b>\$200.00</b>
<b>Dom Pérignon, Brut, Champagne, FR '13</b>	<b>\$599.00</b>
<b>Aix Rosé, Provence, FR</b>	<b>\$82.00</b>
<b>Hampton Water Rosé, FR</b>	<b>\$96.00</b>
<b>Muga Rosé, Rioja, SP '21</b>	<b>\$55.00</b>

**WHITES** 12

<b>Ribbon Ridge, Gruner Veltliner, Willamette Valley, OR '20</b>	<b>\$45.00</b>
<b>Ribbon Ridge, Dry Riesling, Willamette Valley, OR '20</b>	<b>\$45.00</b>
<b>Antiquum, Pinot Gris, Willamette Valley, OR '21</b>	<b>\$72.00</b>
<b>Skouras, Moscofilero, GR '21</b>	<b>\$40.00</b>
<b>Tenute d'Auria, Fiano White Blend, IT '22</b>	<b>\$38.00</b>
<b>Kim Crawford, Sauvignon Blanc, Marlborough, NZ '21</b>	<b>\$62.00</b>
<b>Ram's Gate, Sauvignon Blanc, Russian River Valley, CA '19</b>	<b>\$75.00</b>
<b>Henri Bourgeois "Jadis" Sancerre, Loire, FR '18</b>	<b>\$140.00</b>
<b>Joao "Loureiro" Vinho Verde, PT '21</b>	<b>\$35.00</b>
<b>Jordan, Chardonnay, Russian River, CA '19</b>	<b>\$87.00</b>
<b>Cakebread, Chardonnay, Napa Valley, CA '20</b>	<b>\$128.00</b>
<b>Inglenook Blancaneaux, White Blend, Napa Valley, CA '19</b>	<b>\$80.00</b>

**REDS** 12

<b>Ribbon Ridge, Gamay Noir, Willamette Valley, OE '19</b>	<b>\$60.00</b>
<b>Migration by Duckhorn, Pinot Noir, Sonoma, CA '19</b>	<b>\$70.00</b>
<b>Etude "Grace Benoist Ranch" Pinot Noir, Carneros, CA '18</b>	<b>\$95.00</b>
<b>G.D. Vajra, Barbera d'Alba Superiore, Piedmont, Italy '20</b>	<b>\$85.00</b>

<b>Ceretto, Barolo, Piedmont, Italy '16</b>	<b>\$142.00</b>
<b>Duckhorn, Merlot, Sonoma, CA '18</b>	<b>\$125.00</b>
<b>Henri Bourgeois "La Bourgeois" Sancerre, FR '13</b>	<b>\$140.00</b>
<b>Villa Calcinaia "Casarsa" Super Tuscany Italy '14</b>	<b>\$95.00</b>
<b>Justin, Cabernet Sauvignon, Paso Robles, CA '18</b>	<b>\$89.00</b>
<b>Chateau Montelena, Cabernet Sauvignon, Napa Valley, CA '19</b>	<b>\$175.00</b>
<b>Silver Oak, Cabernet Sauvignon, Alexander Valley, CA '18</b>	<b>\$190.00</b>
<b>Caymus, Cabernet Sauvignon, Napa Valley, CA '20</b>	<b>\$225.00</b>

## FOOD 6

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### Pulled Pork Slider

Apple Fennel Slaw, Fried Onions

### Local Greens Salad

seasonal greens

### Hummus

Smoked Paprika, Olive Oil, Fresh Vegetables

### Chicken Wings

(4) Heaton's Buffalo Sauce, Ranch Dressing

### Crispy Fish Taco

Mango Jicama Slaw, Pico de Gallo, Cumin Crema

### Tomato Flatbread

Pesto, Fresh Mozzarella, Arugula, Grated Grana, Balsamic Glaze

## BEVERAGES 4

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### All Canned Domestic Beers

### All Draft Beers & House Wines

Sterling Rosé, CK Mondavi Pinot Grigio, Chardonnay, Cabernet Sauvignon Coastal Vineyards Sauvignon Blanc, Pinot Noir

### Cocktails

Island Rum Punch, Cosmopolitan, & Casa Margarita

### Livin' Large

Zonin Prosecco, Storypoint Cabernet Sauvignon, St. Supery Chardonnay, Herradura "Heaton's Barrel Select" Reposado Margarita

## ENTRÉES 4

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### Grilled Cheese

**Chicken Fingers**

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**Grilled Chicken Breast**

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**Mini Cheeseburgers**