

A tall palm tree stands on a beach at sunset. The sky is a warm, golden yellow, and the ocean waves are visible in the background. The palm tree's reflection is clearly visible in the calm water in the foreground.

Hemingway's
at the CORAL REEF 2012

Soup

CREAM OF LUMP CRAB

Rich sherry hinted, homemade creamy crab soup with an abundance of blue crabmeat. cup 5.95 bowl 7.75

CHEF'S DAILY SPECIAL

Let our chef tempt you with our daily selection piping hot from the kettle. Market Price

Appetizers

MANGO BBQ RIBS

Tender slow-roasted baby back ribs grilled to order with mango BBQ sauce. 13.95

New

JAMAICAN JERK TENDERS

Three chicken tenderloins marinated with our own jerk sauce and served with grilled pineapple and honey mustard. 6.95

ISLAND BRUSCHETTA

A grilled Mediterranean bread rubbed with garlic cloves, brushed with olive oil and topped with tomatoes, fresh basil, diced mangos and mozzarella. 9.95

CRAB DIP

The best you'll ever have. A perfect blend of fresh crab, cream cheese, scallions and roasted red pepper. Topped with melted cheddar cheese and served with grilled Mediterranean bread. 11.50

SCALLOPS ST. CROIX

Jumbo sea scallops, blackened and served with mango salsa. 12.95

CLAMS CASINO

Six top neck clams topped with our garlic casino butter, bacon and a blend of provolone and asiago cheeses. Baked golden brown. 10.95

New

CRAB CEVICHE

Jumbo lump crab meat flavored with chipotle marinade and caribbean herbs; served with our crisp island chips. 12.95

STEAMED SPICED SHRIMP

1/4 lb. of delicious fresh shrimp coated with spices, served with cocktail sauce. 5.95 1/2 lb. 9.95

COCONUT SHRIMP

Jumbo shrimp rolled in coconut, fried crisp. Served with tropical dipping sauce and fried plantain curls. 9.95

STEAMED LITTLE NECK CLAMS

Served with melted butter; baker's dozen. 11.95

SHRIMP, MANGO & AVOCADO SALSA

Served with crisp island chips. 9.95

New

Crostinis

toppings served on toasted flat naan bread

AVAILABLE AFTER 11:30AM DAILY

VEGETARIAN

Sauteed garden vegetables, onions, mushrooms, peppers, tomato, pesto, and shredded parmesan. 10.95

MEDITERRANEAN

Roasted garlic, hummus, peppadew peppers, grape tomatoes, herbs and topped with shredded parmesan. 12.95

RASTA

Sundried tomato pesto, shitake mushrooms, citrus jerk chicken breast and topped with shredded parmesan. 12.95

ISLAND BRUSCHETTA

Pesto, our own mango bruschetta, and topped with mozzarella. 12.95

Health Department Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

Salads

Side salads available for 3.75

HOUSE "MIXED GREENS" SALAD

Chef's choice of seasonal vegetables on a bed of field greens with your choice of dressing: Caesar, bleu cheese, buttermilk ranch, balsamic vinaigrette, oil and vinegar, honey ginger, mango vinaigrette or fat-free raspberry vinaigrette. 5.95

SESAME CRUSTED CHICKEN SALAD

Our house specialty. Pan seared with ginger, exotic greens, honeyed vinaigrette, roasted pepper, oriental peanuts, and goda goda sauce. 12.95

CAESAR SALAD

Fresh hearts of romaine, chopped coarsely and tossed with our homemade Caesar dressing, herb garlic croutons and asiago cheese. 8.95

BLEU CHEESE & ROASTED PEAR SALAD

Field greens topped with croutons, toasted walnuts, Cashell bleu cheese, roasted pears and our balsamic vinaigrette. 14.95

BLACKENED STEAK & BLEU CHEESE SALAD

Our mixed greens salad with a 6oz. tenderloin, blackened with our own Cajun spices, topped with cashell bleu cheese and served with our balsamic vinaigrette. 18.95

CUSTOMIZE YOUR SALAD

Top the salads above with any of the following or enjoy your topping blackened for \$2 more

Grilled Chicken 3.95 Crab Cake 11.95 Fish du Jour 9.95 6 oz. Sirloin Steak 9.95
Caribbean Shrimp 9.95 Island Chef 5.95

Signature Sandwiches

All sandwiches are served with bay chips and jamaican slaw.
Substitute onion rings, french fries or sweet potato fries for 2.75

CRISFIELD CHICKEN SANDWICH

Grilled tender chicken breast topped with our spicy crab dip and melted pepper jack cheese on focaccia herb bread. 11.95

GRILLED SALMON BLT

Fresh grilled Atlantic salmon with crispy strips of bacon, lettuce and tomato served on ciabatta panini bread. 13.95

GRILLED PORTABELLA PANINI

Grilled portabella mushroom, served on panini bread with provolone cheese, our Bruschetta mix, scallions and roasted red peppers. 9.95

CRAB CAKE SANDWICH

House Specialty. Mid Atlantic lump crabmeat, Maryland traditional recipe. Fried or sauteed. Served on french round bread with lettuce and tomato. 14.95

CUBAN CLASSIC SANDWICH

Hot pressed, with roasted pork, ham, Swiss cheese, mustard and pickles. 9.95

CORAL REEF TRADITIONAL BURGER

A 1/3 lb. burger cooked to your liking and topped with your choice of cheese. 8.95

CORAL REEF PANINI

Turkey, provolone, avocado, roasted red pepper aioli, served on a panini roll. 9.95

An 18% gratuity is added for parties of 6 or more. A charge of \$5.00 is applied to all split plates.

Dinner Entrées

All dinner entrées are served with our irresistible house bread and butter and your choice of two sides, unless otherwise noted.

AVAILABLE AFTER 5PM DAILY

From the Land

For your dining pleasure, we offer the CERTIFIED ANGUS BEEF® Brand - Angus Beef at its Best!™



FILET MIGNON

7oz. Certified Angus Beef® filet, herb-rubbed, served atop an herbed focaccia toast point and drizzled with brandy pepper demi-glaze. Market Price

MANGO BBQ RIBS

Tender slow-roasted baby back ribs grilled to order with mango BBQ sauce, island rings and coleslaw. 1/2 rack 17.95 Full rack 24.95

RIBEYE STEAK



12 oz. Certified Angus Beef® ribeye charbroiled to your liking. Served with balsamic portobello mushrooms, garlic mashers and one side. Market Price

New

ISLAND BARBECUED PORK RIBEYE

A 10oz. pork ribeye, dry rubbed and grilled to perfection. Served over garlic mashers with grilled pineapple, banana fritters and Caribbean bbq sauce. One side. 19.95

New

BLACKENED SIRLOIN



A 6oz. sirloin blackened with our cajun spices. 18.95

ISLAND CHICKEN

Chicken breast seared with rum butter, topped with mango bruschetta, scallions, roasted peppers and provolone cheese. 16.95 Add caribbean shrimp or balsamic protabella mushrooms for 5.95

From the Sea

GRILLED SPLIT TWIN LOBSTER TAILS

Finished with a Caribbean mango vinaigrette served with garlic mashers and one side. Market Price.

JERK PAINTED SALMON

Flame grilled with medium spicy jerk BBQ sauce and tropical salsa. Served with our garlic mashers. One Side 19.95 Petite Portion. 15.95

SEAFOOD PLATTER

One crab cake, three coconut shrimp and Tilapia, served with 3 dipping sauces. 27.95

JUMBO LUMP CRAB IMPERIAL

Baked to perfection with our own special sauce. 22.95

MARYLAND TRADITIONAL CRAB CAKES

Maryland style, all jumbo lump crabmeat, broiled. (1) 19.95 (2) 28.95

New

STEAMED SHRIMP DINNER

Delicious fresh shrimp coated with spices and served with cocktail sauce 1/4 lb. 8.95 1/2 lb. 12.95 3/4 pound 16.95

FRESH CATCH OF THE DAY

Ask your server for the Chef's daily special. Market Price

STEAMED SNOW CRAB CLUSTERS

Alaskan snow crab legs, steamed and served with melted butter. 26.95

SCALLOPS ST. CROIX

Jumbo sea scallops, blackened and served with mango salsa. One Side. 24.95

New

COCONUT SHRIMP DINNER

7 jumbo shrimp rolled in coconut, fried crisp, served with tropical dipping sauce and fried plantain curls. 17.95

ISLAND MAHI MAHI

Tender Mahi fillets, broiled and topped with our Caribbean rum butter baste. Served over garlic mashers with grilled pineapple and plantains. Served with one side. 21.95 Petite Portion. 17.95

Build-a-Combo

Create your custom combo by adding one of the following to any entrée:

CARIBBEAN SHRIMP 9.95 • CRAB CAKE(4oz.) 11.95 • COCONUT SHRIMP(5) 9.95

4 OZ. LOBSTER TAIL 14.95 • 6 OZ. SIRLOIN 9.95 • CRAB IMPERIAL(4oz.) 12.95

Health Department Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

An 18% gratuity is added for parties of 6 or more. A charge of \$5.00 is applied to all split plates.

Pasta

AVAILABLE AFTER 5PM DAILY

Our pasta is topped with freshly grated parmesan cheese and served with house bread and butter and caesar or house mixed green salad. Choice of salad dressing: Caesar, bleu cheese, buttermilk ranch, oil and vinegar, balsamic vinaigrette, honey ginger, mango vinaigrette, fat free raspberry vinaigrette

RASTA PASTA

Sun-dried tomatoes, shiitake mushrooms, garlic, scallions, basil and tropical chicken in a cream sauce, served over penne pasta. 18.95
Without chicken. 14.95
Petite portion. 14.95 Without chicken. 10.95

GARLIC SHRIMP PENNE

Tender shrimp sautéed in the traditional way with garlic, olive oil, white wine and herbs, tossed with penne pasta. 19.95
Petite portion. 15.95

New CARIBBEAN PASTA PRIMAVERA

Caribbean blend of seasonal vegetables, sundried tomatoes, shitake mushrooms, garlic, scallions and caribbean cream sauce over penne pasta. 15.95 Petite portion. 11.95

Side Dishes

All side dishes are 3.50

GARLIC MASHERS • FRENCH FRIES • SWEET POTATO FRIES • JAMAICAN SLAW
ISLAND RINGS • VEGETABLE OF THE DAY

Beverages

COCA COLA PRODUCTS

Coke, Caffeine Free Diet
Coke, Sprite, Barqs Root
Beer, Pink Lemonade. 2.85

RAINFOREST ALLIANCE CERTIFIED COFFEE

Regular, Decaf. 2.85

HOT TEA

Regular, Decaf. 1.85

GOLD PEAK ICED TEA

Unsweetned, Green,
Southern, Raspberry. 1.85

BOTTLED WATER

2.00

Frozen Libations

COLADAS

PINA COLADA

Light rum and pina colada mix

MELON COLADA

Light rum, melon liqueur & pina colada mix

RASPBERRY COLADA

Light rum, raspberry liqueur, pina colada mix & raspberries

STRAWBERRY COLADA

Light rum, pina colada mix & strawberries

DAIQUIRIS

BANANA DAIQUIRI

Rum, banana liqueur, fresh bananas & ice cream

RASPBERRY DAIQUIRI

Rum, raspberry liqueur & raspberries

STRAWBERRY DAIQUIRI

Rum & strawberries

PEACH DAIQUIRI

Peach Schnapps, mango rum, peaches & ice cream

MARGARITAS

ORIGINAL

Tequila, triple sec, lime juice & sour mix

STRAWBERRY MARGARITA

Tequila, triple sec, lime juice, sour mix & strawberries

RASPBERRY MARGARITA

Tequila, triple sec, lime juice, sour mix & raspberries

MELON MARGARITA

Tequila, triple sec, melon liqueur, lime juice & sour mix

ASK ABOUT OUR OTHER FROZEN SPECIALTIES!

Desserts

BANANA CARAMEL CHEESECAKE XANGO ISLAND STYLE

Creamy banana cheesecake wrapped in a pastry tortilla, fried until flaky and golden, island style with caramel sauce. 6.95

CHOCOLATE PEANUT BUTTER PIE

With Reese's Peanut Butter Cups. A popular candy bar in a pie. Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups. 5.95

GREAT AMERICAN CHOCOLATE CAKE

Dark chocolate cake with rich chocolate buttercream frosting. 5.95

STRAWBERRY AND CHOCOLATE SWORD

Alternately skewered fresh ripe strawberries and chunks of chocolate decadence – an exquisite chocolate fudge draped with a velvety chocolate ganache. (1) 4.95 (2) 7.45

KEY LIME PIE

Florida key lime pie, tartly refreshing. 3.95

Join Us for Breakfast...

Visit the **CORAL REEF CAFE** (located in our atrium)
for your favorite libations and lite fare.

and Lunch!

Enjoy lunch and cool tropical drinks at the poolside **POOL BAR**.

**CORAL REEF T-SHIRTS & HATS AVAILABLE
THE PERFECT BEACH SOUVENIR!**



**DURING YOUR STAY IN OCEAN CITY,
WE INVITE YOU TO VISIT OUR OTHER RESTAURANTS**

Reflections
RESTAURANT

Featuring the only authentic flameless
cooking in Ocean City

Wine Spectator "Award of Excellence"

Intimate, elegant atmosphere with
romantic private dining room

67th Street Oceanside
410.524.5252

P·A·U·L
REVERE
SMORGASBORD


An All-You-Can-Eat
Colonial Feast!

2nd Street & the Boardwalk
410.524.1776

HARRISON'S
HARBOR WATCH
Restaurant & Raw Bar

SEAFOOD - FRESH FROM
THE BOATS TO YOUR TABLE!

Boardwalk South - Overlooking the Inlet
410.289.5121


32 palm
RESTAURANT

western caribbean
cuisine & local favorites

32nd Street Oceanside
in the Hilton Suites Hotel
410.289.2525

ATRICUM
Cafe & Bar

Experience the wonder and
excitement of dining in a lush,
tropical atmosphere

54th Street Oceanside
410.723.1946

caribbean
BAR & GRILL 

Serving your favorite
sandwiches & lite fare

Live Oceanide Entertainment

Just off the Boardwalk on 2nd Street
410.289.0617