

Hours:  
7am-11am;  
4pm-10pm

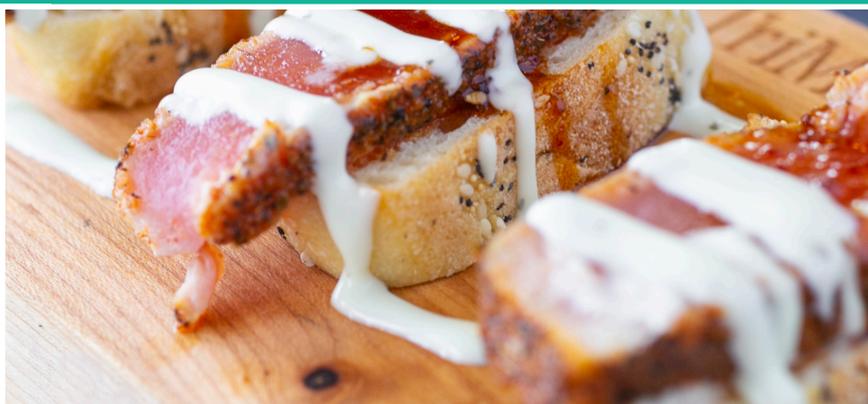
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Carousel Hotel  
118th Street  
Oceanfront

# 3 Course Dinner \$25

## Appetizers

Seared Tuna Crostini  
Shrimp Quesadilla  
Soup Du Jour  
House Salad  
Caesar Salad  
Buffalo Chicken Dip  
Caprese Skewer



## Entrées

Grilled Pork Rib Eye  
Cooked to Order \* Chef Butter

Chicken Parmesan  
Tender Chicken Breast \* Parmesan  
Cheese \* Marinara Sauce \* Linguine

Shrimp Scampi  
Jumbo Shrimp  
Garlic Butter Sauce Linguine

Chicken Caprese  
Grilled Chicken \* Fresh Mozzarella  
Roasted Tomatoes \* Balsamic Reduction

BBQ Ribs  
Slow-cooked Pork Ribs  
Signature House Made BBQ Sauce

Fresh Catch  
Fresh Catch \* Olive Oil \* Herbs

Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

## Desserts

Brownie Sundae  
Dessert Fruit Parfait  
Petite Key Lime Pie  
Donut Sundae  
Petite Chocolate Ganache Pie



## À LA CARTE

## STARTERS

**CRAB CAKE MINIS:**

Traditional Eastern Shore Claw Recipe \$12

**BUFFALO CHICKEN DIP:**Pulled Chicken \* Hot Sauce  
\* Cheddar Cheese \* Chips \$12**TUNA BITES:**Ahi Tuna \* Mixed Greens \* Nori Seaweed  
\* Tempura \* Med Rare \$13**CRAB DIP:**

Creamy Crab Dip \* Baked Pretzel &amp; Chips \$14

**CAROUSEL WINGS:**6 Jumbo Wings: Hot \* Mild \* Old Bay \* BBQ  
Naked \* Honey Garlic Sauce \$10**TUNA SASHIMI:**

Tuna Rare \* Cucumber Wasabi \$12

## STEAMED

**STEAMED CLAMS:** (12 little necks) \$12**SAUTÉED MUSSELS:** Spicy Curry or  
Garlic Butter \$12**STEAMED SHRIMP:** ½ lb. \$11 1 lb. \$20

## SALADS

**Classic House or CAESAR SALAD:**  
Entrée \$8 / Side \$5**ROMAINE WEDGE:**

Entrée \$12

**ADD:** Grilled Shrimp, Chicken Breast,  
Ahi Tuna Or Salmon \$8  
Add Salsa \$4**SIDES:** Fresh Vegetable Du Jour\*  
Chef Starch \* French Fries\*  
Gourmet Mac & Cheese \$6

## ENTRÉES

Served with Chef's Starch and Vegetables

**SCALLOPS**

Pan Seared \* Herb Lemon Butter \$26

**AHI TUNA-SPICE RUBBED:**

Seared Rare \* Cucumber Wasabi \* Soy \$27

**CRAB CAKES:**Classic Eastern Shore Jumbo Lump Recipe:  
One \$22 Two \$33**COCONUT SHRIMP:**

Hand Breaded \* Horseradish Marmalade \$21

**FISH & CHIPS:**

Flaky White Fish \* Tempura \* House Fries \$18

**NEW YORK STRIP:**

10oz. Hand Cut Strip \* Herbed Chef Butter \$33

**FILET MIGNON**

8oz. Center Cut Filet \* Chef Butter \$35

## SANDWICHES

Served w/Fries

**CHICKEN SANDWICH \$14****CHEESEBURGER \$14**

\*Top with fresh Crab Dip add \$4

**CRAB CAKE SANDWICH \$16**

## TACOS

Served w/Chips &amp; Salsa

**2 SHRIMP TACOS \$14****2 FISH TACOS \$14****2 SPICY BEEF TACOS \$12**