



## Sparkling Sunday Brunch

Featuring  
Omelets

**Food for the Soul:**  
Waffles & Fried Chicken  
French Toasts

Green Salad, Crab Salad, Coleslaw

**Farmer's Produce Gourmet Pizza:**  
home-made dough topped with eggplant, fresh  
spinach, sundried tomatoes, fresh  
tomatoes and feta cheese

### Entrées

Barbeque Ribs, Barbeque Chicken,  
Catch of the day topped with  
Tomatoes & Chives Salsa  
Curried Coconut Shrimp  
Gingered Pork

Served with  
Peas and Rice

Pasta with sun dried tomatoes and  
fresh mushrooms

Breaded Fried Plantains  
Stir Fried Vegetables Medley

An Assortment of fine Desserts  
Complimentary Sparkling Wine  
**\$25.00 per person**

Live Music by The Legendary Morris Mark

11:30 A.M. - 1:30 P.M.

Brunch: 11:30 A.M. - 2:00 P.M.

Call: 495-5252

## Selections from our Gourmet Breakfast & Lunch Menus

(served daily)

### Coffees from the Islands

Regular - \$2.00 Rum-Vanilla or Spice - \$3.00

### Healthy Choices

**Norma's Beautiful Morning - \$10.75**

Egg white stuffed with veggie topped  
w/homemade salsa Served w/fruit & toast

**Andy's Sunrise - \$10.50**

Nachos topped with scrambled egg white  
with red & green peppers, onions & salsa

### Our Favorite

**Normandy - \$10.75**

Whole Egg Omelets w/sautéed peppers,  
mushrooms & cheese topped w/salsa served  
w/bacon & toast

### A Tasty Choice

**Let's get Soul - \$10.75**

Waffles and Fried Chicken

Pancakes OR French toast with Fried Chicken also  
available

Side Orders: Ham, Bacon, Fruit,  
Potatoes, Waffles - \$4.00 per side

### Lunch

### Appetizer

**COCONUT SHRIMP KABOBS - \$10.50**

Marinated in coconut milk and hand  
breaded with natural sweet coconut, deep fried  
and served on a skewer.

### Salad

**Norma's Chicken and Pear - \$14.50**

Tender pieces of chicken breast and ripe fresh  
pears on a bed of fresh lettuce and crisp spinach

### Entrées

**Coconut Curried Chicken - \$14.00**

Tender pieces of chicken, potatoes and  
carrots combined with fresh coconut milk,  
island herbs & spices and a rich curry sauce

**Conch in Lemon Garlic - \$15.50**

Fresh Virgin Islands Conch, marinated tender and  
seasoned to perfection, simmered in  
lemon-garlic sauce

Served with Rice or Potatoes and Vegetables  
Medley

**Homemade Burger - \$13.00**

Add Cheese or Bacon or Mushrooms \$2.00 each

### Dessert - \$7.50

**Spiced LOCAL MANGO Decadent:**

Local mango custard infused with island rum &  
sweet syrup topped on a graham cookie



## THE REEF RESTAURANT at FISCHER'S COVE

**LARGE GROUPS ARE WELCOME  
FREE PICK UP AND DROP OFF  
FROM YOUR YACHT, VILLA OR  
HOTEL**

**495-5252 FOR RESERVATIONS**





## **SURF N TURF**

**EVERY WEDNESDAY  
6:00 PM – 10:00 PM**

### **SHRIMPS & RIBS FEAST**

Choose your Flavor of SHRIMP  
GARLIC LEMON BUTTER, CURRIED, COCONUT  
or BARBEQUE

### **ON A SLAB OF BARBEQUE BABY BACK RIBS**

Seasoned to Perfection

Served With  
Peas and Rice

Seasoned Mashed Potato OR  
Baked Potato  
Vegetables

**\$26.00 PER PERSON**

Includes  
GARLIC BREAD

A SALAD: Caesar Salad or Green Salad  
A DESSERT: Ice Cream Parfait or  
Mango Decadent



## **Thursday Night is Seafood Night!**

### **APPETIZERS**

#### **SHRIMP SALAD COCKTAIL - \$12.00**

A tangy starter: this seafood salad boasts a creamy yet tangy taste flavored with diced shrimp

#### **MUSSELS on half shells – \$10.50**

toasted mussels topped with the spicy hot herb ingredients

#### **FRIED CALAMARI - \$10.50**

Calamari seasoned with Island herbs and spices dipped in a beer batter, deep fried and served with Tartar Sauce

### **SOUPS**

#### **LOBSTER BISQUE - \$8.00**

A rich, creamy soup flavored with fresh garlic and seasoned Lobster

#### **FISH CHOWDER - \$8.00**

A thick soup seasoned with garlic, sea salt and other fresh island herbs, spices & fresh fish

### **SALADS**

#### **SALAD NICOISE - \$12.00**

Tasty concoction of fresh tuna or salmon on salad greens with hard cooked egg, waxy potatoes & anchovies

#### **TRADITIONAL CAESAR SALAD with HOMEMADE CROUTONS – \$10.00**

(Shrimp add \$5.00 Salmon add \$5.00)

### **ENTRÉES**

#### **Red Snapper wrapped in grape leaves with garlic and caper butter - \$28.00**

Seasoned boneless fish fillet wrapped in grape leaves and broiled

#### **Mahi-Mahi with herbed white wine sauce - \$30.00**

Elegant dish, strongly flavored herbs, thyme, marjoram, paired with meaty mahi-mahi, white wine & Clam juice adds a briny edge

#### **Lobster Tail with Nectarine-Lime Sauce – \$40.00**

Simply prepared, perfectly grilled lobster with a sweet, spicy citrusy sauce

#### **Seared Tuna with fresh Corn and Wasabi Cream - \$32.00**

Pan seared tuna topped with golden corn kernels and Wasabi cream sauce  
(Spicy, hot & tasty)

Served with Sweet Plantains, Pasta and Vegetables

### **DESSERT**

#### **Cream Sundae with Pound-Cake Croutons - \$7.50**

This is an excellent grown-up version of an ice cream sundae, made with lush nectarines cooked in bourbon. The best part: the crisp, buttery pound-cake croutons on vanilla ice cream

## **The Reef Restaurant @ Fischer's Cove Beach Hotel**

presents

## **THE LOBSTER POT**

**EVERY FRIDAY**

**BEACH DINING OR IN HOUSE DINING**

### **APPETIZERS:**

**LOBSTER SPRING ROLLS - \$18.00**

**LOBSTER FRITTERS - \$12.00**

**CONCH FRITTERS - \$10.75**

**SOUP:** Lobster Bisque - \$8.00

**SALAD:** Lobster 'n' Avocados - \$15.00

Traditional Caesar - \$10.00

### **ENTRÉE:**

**GRILLED BVI WHOLE LOBSTER W/WINE  
AND GARLIC BUTTER SAUCE - \$45.00**  
**GRILLED LOBSTER TAIL W/ LEMON GARLIC  
BUTTER SAUCE - \$40.00**  
**CARIBBEAN LOBSTER:**

Meat of the lobster is taken from the shell and stewed to perfection with local herbs, spices, onions, peppers and garlic. Stewed Lobster is then replaced in the shell and served - **\$38.00**

### **CURRIED LOBSTER:**

Lobster in a mild local curry sauce - **\$36.00**

### **GRILLED FISH W/PINEAPPLE SALSA:**

Catch of the Day topped with homemade pineapple salsa. - **\$29.00**

### **CURRIED CHICKEN:**

Pieces of Chicken infused in Island curry & spices, carrots and potatoes - **\$26.00**

### **PORK W/PASSION FRUIT SAUCE:**

Pork stewed in the juice of the passion fruit with local herbs and spices - **\$32.00**

### **DESSERTS:**

Keylime Pie, Toasted Coconut Parfait, Coconut Cream Cake, Chocolate Eclairs with Ice Cream - **\$5.00 - \$7.50**

