



Hemingway's
at the CORAL REEF

Frozen Libations

PINA COLADA

Light rum, pina colada mix

MELON COLADA

Light rum, melon liqueur, pina colada mix

RASPBERRY COLADA

Light rum, raspberry liqueur, pina colada mix, fresh raspberries

STRAWBERRY COLADA

Light rum, pina colada mix, fresh strawberries

BANANA DAIQUIRI

Rum, banana liqueur, fresh bananas, ice cream

RASPBERRY DAIQUIRI

Rum, raspberry liqueur, fresh raspberries

STRAWBERRY DAIQUIRI

Rum, fresh strawberries

PEACH DAIQUIRI

Peach Schnapps, vodka, peaches, ice cream

ORIGINAL MARGARITA

Tequila, triple sec, lime juice, sour mix

RASPBERRY MARGARITA

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

STRAWBERRY MARGARITA

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

MELON MARGARITA

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

ALMOND JOY

Amaretto, white creme de cacao, ice cream

BLUE HAWAIIAN

Rum, blue curacao, pina colada mix

BRANDY ALEXANDER

Brandy, white creme de cacao, ice cream

CREAMSICLE

Liqueur 43, triple sec, ice cream

DIRTY BANANA

Dark rum, creme de cafe, banana liqueur, ice cream, banana

JAMAICAN DELIGHT

Irish cream, butterscotch liqueur, coffee liqueur, ice cream

MINT CHOCOLATE CHIP

Vodka, dark creme de cacao, green creme de menthe, ice cream

MUDSLIDE

Vodka, coffee liqueur, Irish cream, ice cream

RUM RUNNER

Light rum, dark rum, blackberry brandy, banana liqueur, lime juice, splash of sour mix, grenadine

BUSHWACKER

Amaretto, coffee liqueur, Irish cream, vodka, hazelnut liqueur, ice cream

NUTS & BERRIES

Black raspberry liqueur, hazelnut liqueur, ice cream

STRAWBERRY SHORTCAKE

Amaretto, white creme de cacao, strawberries, ice cream

PEACH FUZZ

Peach Schnapps, vodka, orange juice, grenadine

ROOTBEER FLOAT

Rum, rootbeer liqueur, ice cream

TOASTED ALMOND

Amaretto, creme de cafe, ice cream

WHITE RUSSIAN

Vodka, coffee liqueur, ice cream

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

TORTUGA RUM CAKE

Topped with a caramel sauce, real whipped cream and frosted walnuts. 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

STRAWBERRY AND CHOCOLATE SWORD

Alternately skewered fresh ripe strawberries and chunks of chocolate decadence - an exquisite chocolate fudge draped with a velvety chocolate ganache. 6.95

KEY LIME PIE DIVINE

Florida key lime pie, tartly refreshing in a graham cracker crust. 5.95

GREAT AMERICAN CHOCOLATE CAKE

Dark chocolate cake with rich chocolate buttercream frosting. 5.95*

MANGO SORBET

A refreshing finish to your meal, served in crisp waffle bowl with fresh fruit. 6.95

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
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Soup

CREAM OF LUMP CRAB

Rich sherry hirted, homemade creamy crab soup with an abundance of blue crabmeat. cup 4.95 bowl 6.75

JERK CHICKEN & CORN CHOWDER

An island favorite! A creamy soup full of vegetables, potatoes, corn and tender chicken spiced with a hint of Caribbean jerk spices. cup 4.95 bowl 6.75

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

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

COCONUT SHRIMP

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

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

SCALLOPS ST. CROIX

Jumbo sea scallops, blackened and served with mango salsa. 10.95

STEAMED SPICED SHRIMP

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

ISLAND BRUSCHETTA

A grilled Mediterranean bread rubbed with garlic cloves, brushed with olive oil and topped with tomatoes, fresh basil, sliced mangos and mozzarella. 8.95

SHRIMP, MANGO & AVOCADO SALSA

Served with crisp island chips. 9.85

STEAMED LITTLE NECK CLAMS

Served with melted butter; baker's dozen. 11.95

Salads

CAESAR SALAD

Fresh hearts of romaine, chopped coarsely and tossed with our homemade Caesar dressing, herb garlic croutons and asiago cheese. 7.95

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

CUSTOMIZE YOUR SALAD

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

Grilled Chicken 5.50 Crab Cake 9.95

Fish du Jour 7.95 5 oz. Sirloin Steak 7.95

Entrée Salads

SESAME CRUSTED CHICKEN SALAD

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

BLEU CHEESE & ROASTED PEAR SALAD

Field greens topped with croutons, toasted walnuts, Cashel bleu cheese, roasted pears and our balsamic vinaigrette. 13.95

BLACKENED STEAK & BLEU CHEESE SALAD

Our mixed greens salad with a 5 oz. tenderloin, blackened with our own Cajun spices, topped with Cashel bleu cheese and served with our balsamic vinaigrette. 16.95

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.

Pasta

Our pasta is topped with freshly grated parmesan cheese and served with house bread and butter and 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

GARLIC SHRIMP PENNE

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

~~New~~ CARIBBEAN SEAFOOD MARINARA

Shrimp, scallops, mussels, clams and calamari, sauteed with white wine and pesto herb butter, tossed with our own marinara sauce and linguine. 22.95

Fresh Fish Specialties

JERK PAINTED SALMON

Flame grilled with medium spicy jerk BBQ sauce and tropical salsa. Served with our garlic mashers. 19.95

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

FRESH CATCH OF THE DAY

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

Signature Sandwiches

All sandwiches are served with french fries and Jamaican slaw

CRISFIELD CHICKEN SANDWICH

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

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

GRILLED SALMON BLT

Fresh grilled Atlantic salmon fillet with crispy strips of bacon, lettuce and tomato served on ciabatta panini bread. 11.95

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. 9.50

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 (excluding entree salads and pasta dishes) are served with our irresistible house bread and butter and your choice of two sides, unless otherwise noted.

From the Land

RIBEYE STEAK



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

JAMAICAN STYLE NEW YORK STRIP



NY Strip charbroiled to your liking with a dollop of Jamaican jerk butter. Market Price

SIRLOIN FILET STYLE



7 oz. filet, herb-rubbed, served atop an herbed focaccia toast point and drizzled with brandy pepper demi glaze. 24.95

MANGO BBQ RIBS

Tender slow-roasted baby back ribs grilled to order with mango BBQ sauce, island rings and coleslaw. 1 lb. rack 19.95

ISLAND BARBECUED PORK CHOP

A 10 oz. frenched chop, dry rubbed and grilled to perfection. Served over garlic mashers with grilled pineapple, banana fritters and Caribbean barbecue sauce. 19.95

CHICKEN CHESAPEAKE

Grilled chicken breast topped with ham, lump crabmeat and provolone cheese. 21.95

From the Sea

JUMBO LUMP CRAB IMPERIAL

Baked to perfection with our own special sauce. 24.95

MARYLAND TRADITIONAL CRAB CAKES

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

SEAFOOD PLATTER

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

GRILLED SPLIT TWIN LOBSTER TAILS

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

Next!

STEAMED SNOW CRAB CLUSTERS

Alaskan snow crab legs, steamed and served with melted butter. 22.95

Next!

SCALLOPS ST. CROIX

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

Next!

STEAMED SHRIMP DINNER

Delicious fresh shrimp coated with spices and served with cocktail sauce. 1/2 lb. 15.95 3/4 pound 19.95

COCONUT SHRIMP DINNER

8 jumbo shrimp rolled in coconut, fried crisp, served with tropical dipping sauce and fried plantain curls. 16.95

Build-a-Combo

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

CRAB IMPERIAL 13.95

COCONUT SHRIMP 9.95

CRAB CAKE 13.95

4 OZ. LOBSTER TAIL 12.95

Side Dishes

GARLIC MASHERS • FRENCH FRIES • SWEET POTATO FRIES
JAMAICAN SLAW • ISLAND RINGS
HERB ROASTED RED POTATOES • VEGETABLE OF THE DAY