

REX'S FRESH SEAFOOD LUNCH MENU

Appetizers

Shrimp Cocktail	10
2 Mini Crab Cakes	11
Spicy Tuna Tartar	11
Ceviche	10
Smoked Salmon	11
Steamed Mussels	12
Steamed Clams	12
Shrimp Brochette	11
Stuffed Portabella Mushroom	7
Dip Trio	8

Soup & Salad

Soup of the Day	cup 5
	bowl 7
Salad (mixed greens or spinach)	6
w/ crab	12
w/ shrimp	11
w/ smoked salmon	10
Shrimp Caesar	10
Spinach Salad w/ warm bacon dressing, mushrooms, eggs, red onions, feta cheese	10
Soup & Salad Combo	11

**Available Dressings: Oil & Vinegar, Balsamic Vinaigrette, Blue Cheese, Papaus*

Sandwiches & Tacos

**All sandwiches & tacos are served w/ choice of 1 side*

Fish Taco	2/8 or 3/10
Blackened Salmon Tacos	2/9 or 3/11
Rock Shrimp Tacos	2/10 or 3/12
Seafood Burrito	10
Crab Cake Sandwich	11
Tilapia Sandwich	10
Red Fish Sandwich	12
Tuna Salad Sandwich <i>w/ White Wine Poached Big Eye</i>	11
Krab Salad Sandwich	10
Shrimp Poboy	11

Classics

**All classic entrées are served w/ choice of 2 sides*

Chilean Sea Bass <i>w/ Ginger Miso</i>	16
Big Eye Tuna <i>Sea Salt Crusted</i>	16
Sashimi Grade Ahi Tuna <i>Sesame Crusted</i>	14
Red Snapper <i>Blackened</i>	15
Hawaiian Swordfish <i>Simply Seared</i>	15
Atlantic Salmon <i>w/ Raspberry Chipotle Sauce</i>	12
Tilapia <i>Blackened</i>	10
Orange Roughy	11
Rainbow Trout <i>Stuffed w/ Crab</i>	14
Sea Scallops <i>Pan Seared</i>	14
Crab Cake	11
Gulf Shrimp <i>Seared w/ White Wine, Shallots, & Garlic</i>	12

Entrée Salads

Scottish Salmon <i>w/ Field Greens, Aji-Mirin Slaw, & Pico</i>	16
Rex's Shrimp Salad <i>Chopped Shrimp w/ Celery and Onions tossed in a Spicy Mayonnaise served over a bed of Mixed Greens w/ Aji-Mirin Slaw, Cucumber, and Tomato</i>	16

***Consuming raw or under cooked meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions or are pregnant.**

REX'S FRESH SEAFOOD DINNER MENU

Appetizers

Shrimp Cocktail <i>6 Cocktail Shrimp</i>	10
Crab Cakes <i>2 Mini Lump Crab Cakes</i>	11
Tuna Tartar <i>AAA Sashimi Grade Yellow Fin Tuna seasoned to perfection</i>	11
Ceviche <i>Fresh Tilapia and Shrimp mixed w/ Pablano, Jalapeno, Cilantro & Lime Juice</i>	10
Bacon Wrapped Scallops <i>2 U-10 Diver Scallops Wrapped in an Applewood Smoked Bacon</i>	13
Mussels <i>w/ Butter, Garlic, and White Wine</i>	15

Salads

House- <i>Mixed Greens, Tomato, Cucumber, Carrots, & Red Onion</i>	7
Spinach- <i>Spinach Greens, Egg, Mushroom, & Red Onion w/ a Warm Bacon Dressing</i>	9
Blue Cheese Wedge- <i>A Wedge of Lettuce, Bacon & Tomato w/ Blue Cheese Dressing</i>	8
Traditional Caesar- <i>Romaine Lettuce & Parmesan Cheese</i>	9
<i>*Available Dressings: Oil & Vinegar, Balsamic Vinaigrette, Blue Cheese, Papaus</i>	

Classics

**All Classic Entrée's are served w/ choice of 2 sides*

Scottish Salmon <i>w/ Raspberry Chipotle Sauce</i>	21
Ahi Tuna <i>w/ A Light Sea Salt Crust</i>	23
Scallops <i>Pan Seared</i>	20
Swordfish <i>Simply Grilled w/ Sea Salt and Pepper</i>	21
Tilapia <i>w/ a Light Nut Crust</i>	17
Rainbow Trout <i>Stuffed w/ Crab</i>	21
Chilean Sea Bass <i>w/ Ginger Miso</i>	23
Crab Cake <i>Lump crab cake w/ Remoulade</i>	15
USDA Prime Filet Mignon <i>6oz/ 10oz</i>	28/34

***Check the boards for the Fresh Catches*

Add On's

Maine Lobster Tail <i>4oz</i>	15	Alaskan King Crab Leg <i>(1/2 lb)</i>	20	Crab Cake	10	Blue cheese	4.5
Dynamite <i>Crab & Spicy Aioli</i>	7	Shrimp Diablo <i>(2)</i>	7				

Entrée Salads

Larry's Seafood Cobb <i>w/ Lobster, Crab, Shrimp, Avocado, Kalamata Olives, Egg, Bacon, Tomato, & Blue Cheese</i>	17
Ryan's Scottish Salmon <i>w/ Field Greens, Aji-Mirin Slaw, Pico, & Raspberry Chipotle Sauce</i>	16
Rex's Shrimp Salad <i>Chopped Shrimp w/ Celery and Onions tossed in a Spicy Mayonnaise served over a bed of Mixed Greens w/ Aji-Mirin Slaw, Cucumber, & Tomato</i>	17

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