

Dinner

Nightly 5pm to 10pm

Rocking Starters

CRAB CAKES \$16

Crabmeat, Herbs and Spices, Light Breadcrumbs, Rémoulade Sauce

TUNA TARTARE \$16

Fresh Tuna, Cubed Avocado, Radish Garnish

ROCKIN' CONCH FRITTERS \$22

Caicos Conch, Sweet Peppers, Onions, Island Spices, Rémoulade Sauce

CONCH CEVICHE \$22

Raw Marinated Caicos Conch, Citrus Dressing, Onion, Sweet Peppers, Habañero, Crispy Plantain Chips

CONCH TRIO \$25

Caicos Conch Salad, Conch Fritters, Cracked Conch

JERK CAULIFLOWER BITES \$24

Jerk-Spiced Cauliflower Florets, Garlic-Mango Aioli Sauce

VEGETABLE SPRING ROLLS \$22

Flavor Filled Mixed Vegetables, Deep Fried, Sweet Chili Sauce

CAPRESE SALAD \$19

Fresh Mozzarella Cheese Slices, Tomato, Basil Balsamic Reduction

Lobster

• IN SEASON ONLY •

Season Open August 1 to March 31

\$Market Price

LOBSTER TAIL YOUR WAY

Jerk, Blackened, Cajun, or Grilled, Lemon Garlic Butter Sauce, Island Rice and House Salad

LOBSTER PASTA

Penne Alfredo, Grilled Lobster, Parmesan Cheese

CREAMY LOBSTER SOUP

Caribbean Spices, Carrots, Celery, Garlic, Onion, Lobster, Saffron

Reef Rockers

Beach Bar and Grill



Salads & Soups

CHOPPED BACON RANCH \$26

Iceberg, Chicken Breast, Bacon, Cherry Tomato, Shredded Cheddar Cheese, Herbed Croutons, Tossed Ranch Dressing

CORAL COBB \$25

Mixed Greens, Smoked Bacon, Chicken Breast, Avocado, Tomatoes, Chopped Egg, Fresh Basil, Feta Cheese

CHOPPED ITALIAN \$28

Mixed Greens, Roasted Turkey Breast, Julienned Salami, Garbanzo Beans, Tomatoes, Mozzarella, Basil, House Mustard Vinaigrette

BBQ CHICKEN \$29

Iceberg, Grilled BBQ Chicken Breast, Black Beans, Sweet Corn, Garbanzo Beans, Fresh Cilantro, Basil, Crispy Corn Tortilla Strips, Monterey Jack, Tomatoes, Scallions, BBQ Ranch Dressing

TACO SALAD \$22

Crispy Tortilla, Romaine Lettuce, Cheddar Cheese, Taco Sauce, Sour Cream, Salsa, Guacamole

With Grilled Chicken or Seasoned Beef Add \$7

With Shrimp, Grouper or Snapper Filet Add \$12

With Swai Fish Add \$9

CLASSIC CAESAR \$22

Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing

|With Grilled Chicken Add \$7

With Shrimp, Grouper or Snapper Filet Add \$12

With Swai Fish Add \$9

CONCH CHOWDER Cup \$11/ Bowl \$18

Caicos Conch, Root Vegetables, Potatoes, Corn, Cream, Fresh Herbs, Fresh Bread

CREAM OF BROCCOLI Cup \$11/ Bowl \$18

Cream, Celery, Garlic, Onion, Asparagus, Broccoli, Fresh Bread

All items are subject to 12 % government tax, and 10 % Service Charge
Service Charge is distributed among all staff.

If you choose to tip above your bill, it will go directly to your server
No outside food or drink allowed, \$15 Corkage Fee for all outside wine.

We reserve the right to refuse service to anyone.

(649) 946-5880 Thank you Reef Rockers - November 2025

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Nightly 5pm to 10pm



@ReefRockers
Reef.Rockers@yahoo.com

Reef
Rockers

Beach Bar and Grill



Entrees

REEF ROCKIN' BURGER \$24

Flame Broiled Angus Beef, Fresh Baked Brioche Bun,
Your Choice of Cheese, Crisp Lettuce, Fresh Tomato, Red Onion,
Your Choice of Side

Add Bacon \$2 Add Mushroom \$1 Add Fried Egg \$2
Add Sautéed Onion or Crispy Onion Rings \$1

GRILLED PORTOBELLO MUSHROOM BURGER \$26

Marinated Portobello Mushroom Grilled, Fresh Baked Brioche Bun,
Crisp Lettuce, Fresh Tomato, Red Onion, Your Choice of Side

Add Cheese \$2 Add Bacon \$2 Add Fried Egg \$2
Add Sautéed Onion or Crispy Onion Rings \$1

CRACKED CONCH \$34

Breaded Caicos Conch, Island Rice or Shoestring Fries,
Baked Mac & Cheese, Chipotle Mayo Dipping Sauce

SKILLET BAKED POTATO \$10 *Baked Fresh Daily!*

Smashed Baked Potato with Butter, Load it up and make it a meal
Add Mushrooms and Mozzarella \$6

Add Sour Cream, Cheddar Cheese, Chopped Bacon \$7

Add Steamed Veggies, Mixed Shredded Cheese \$8

Add Grilled BBQ Chicken Breast, Sweet Corn, Tomatoes,
Monterey Jack, and BBQ Ranch Dressing \$11

CREAMY TUSCAN PASTA \$26

Penne Noodle, Garlic- Parmesan Cream Sauce, Bell Peppers,
Onions, Mushrooms |With Grilled Chicken Add \$7

With Shrimp, Grouper or Snapper Filet Add \$12

FETTUCCINE ALFREDO \$20

Creamy, Cheesy Alfredo Sauce, Tender Fettuccine Noodles,
Garlic Toast

With Shrimp, Grouper or Snapper Filet Add \$12

With Grilled Chicken Add \$7 With Swai Fish Add \$9

SPAGHETTI AND MEATBALLS \$25

Classic Spaghetti, Marinara Sauce, Homemade All Beef Meatballs,
Garlic Toast

GRILLED OR FRIED WHOLE SNAPPER \$46

Island Rice or House Salad, Baked Mac n Cheese, Sweet Plantain
Tropical Fruit Salsa

BABY PORK RIBS \$29

Island Rice Or Garlic Mashed Potatoes, Steamed Vegetables

*no modifications on below entrées please

CARIBBEAN JERK CHICKEN \$34

Grilled Chicken Marinated In A Spicy Jerk Seasoning Blend,
Island Rice, Baked Mac & Cheese, Coleslaw

CURRY GOAT \$38

Tender Goat Meat, Flavorful Curry Sauce, Rice Pilaf,
Sweet Plantain, Avocado

PAN SEARED BLACKENED GROUPER \$41

Sweet Potato Mash, Sautéed Vegetables,
Orange Beurre Blanc Sauce

HONEY GARLIC SALMON \$36

Honey Garlic Glazed Salmon, Jasmine Rice, Steamed Veggies
Tossed in Honey Mustard Sauce

RIBEYE \$46

Grilled Ribeye Steak, Garlic Mashed Potatoes,
Grilled Asparagus, Red Wine Reduction

RACK OF LAMB \$42

Rack of Lamb, Garlic Mashed Potatoes, Steamed Veggies,
Mint Jelly Jerk Sauce

GROUPER PICCATA \$41

Pan-Seared Grouper with Buttery Lemon-Caper Sauce, Creamy
Mushroom Risotto, Sorted Vegetables in Creamy Cajun Sauce

SURF AND TURF \$Market Price

Grilled Ribeye Steak, Lobster Tail* or Grilled Shrimp,
Garlic Mashed Potatoes, Steamed Veggies,
Red Wine Reduction, Garlic Butter

MUSHROOM RAVIOLI \$22

Four Ravioli, Creamy Alfredo Sauce