

APPETIZERS

Appetizer for Two

**Crab Cakes** with Tropical Fruit Salsa and Tequila Aioli,  
**Crispy-fried Shrimp** with Coral Reef Slaw and a Spiced Rémoulade,  
and a Taste of our **Creamy Lobster Soup** 16.99

**Crispy-fried Shrimp**  
with Coral Reef Slaw and a  
Spiced Rémoulade 11.99

**Crab Cakes**  
with Tropical Fruit Salsa and  
Tequila Aioli 11.99

**Rustic Seafood Stew**  
with Cedar Creek Clams, Mussels, White Fish,  
and Toasted Ciabatta 11.99

**Creamy Lobster Soup**  
made with Tarragon and Brandy 8.49

**Seasonal Soup**  
Chef-inspired creation 7.49

**Caesar Salad**  
with Shredded Parmesan and Croutons 7.49

**Field Greens and Endive Salad**  
with Pears, Goat Cheese, spiced Walnuts,  
and Cranberry Vinaigrette 8.49

**Fish Tostadas**  
with Napa Cabbage, Avocado-Cilantro Cream, and fresh Lime 8.99

ENTRÉES

**Pan-seared Sustainable Catch**  
on Smoked Gouda Grits, Seasonal Shellfish, Andouille Sausage,  
and Cajun-Tomato Broth Market Price  
♣De Valier Soave, Veneto♣

**Coral Reef Lobster Orecchiette Pasta**  
with White Cheddar Cheese and Basil Oil 26.49  
♣Baileyana Chardonnay,  
Grand Firepeak Cuvée, Edna Valley♣

**Seared Rainbow Trout**  
with Warm Salad of White Beans, Arugula,  
Tomatoes, Crispy Bacon, Aged Balsamic  
Vinegar, and Brown Butter 19.99  
♣Tangent Ecclestone,  
San Luis Obispo County♣

**Seared Chicken Breast**  
served over Spaetzle finished with  
Applewood-smoked Bacon and  
Chicken Broth 21.99  
♣MacMurray Ranch Pinot Noir,  
Sonoma Coast♣

**Red Curry Vegetable and Noodle Bowl**  
with Gardein Chick'n Breast 18.99  
♣Sogno d'Italia Chianti, Tuscany♣

**Grilled New York Strip Steak**  
served with Roasted Potatoes, Mushrooms,  
Spinach, and Red Wine Sauce 32.99  
♣Louis Martini Cabernet Sauvignon,  
Sonoma Valley♣

**Orange Ginger-glazed Scottish Salmon**  
with Vegetable Stir-fry 22.99  
♣Cupcake Vineyards Chardonnay,  
Central Coast♣

**Grilled Mahi Mahi**  
with Laughing Bird Shrimp, Hearts of Palm,  
Jasmine Rice, Cilantro, and a  
Coconut-Lime Sauce 24.99  
♣Dr. Loosen, Dr. L Riesling, Mosel♣

**Slow-braised Beef Short Rib**  
with Celeriac Purée and Roasted  
Root Vegetables 26.99  
♣Kenwood Vineyards Jack London Zinfandel,  
Sonoma County♣

DESSERTS

**The Chocolate Wave**  
served with Raspberry Gelato 8.49

**Classic Vanilla Crème Brûlée** 7.99

**Champagne Sabayon Tart\***  
with Torched Meringue and  
fresh Fruits 7.99

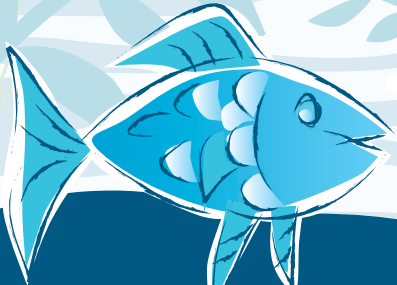
\*Denotes dessert containing alcohol products

**Baileys and Jack Daniel's Mousse\***  
with a Caramel Crisp 7.99  
\*Denotes dessert containing alcohol products

**Orange Cheesecake**  
with Blood Orange Sauce 6.99

No Sugar Added Dessert option available.

An 18% service charge is added for parties of 6 or more.



Non-Alcoholic  
Specialties

**Ariel or Buzz Lightyear Punch**  
Minute Maid® Light Lemonade Punch  
served in a souvenir Ariel or  
Toy Story 3 cup with a glowing  
Ariel or Buzz Lightyear  
Clip-on Light 6.49

**All-Natural Lemonade**  
topped with a Wildberry Foam 4.19

Specialty Drinks

**Magical Star Cocktail**  
X-Fusion Organic Mango and Passion Fruit  
Liqueur, Parrot Bay Coconut Rum,  
Pineapple Juice, and a souvenir  
Multicolored Glow Cube 10.75

**The Abyss**  
Skyy Vodka, Bacardi Superior Rum,  
Blue Curaçao, and Pineapple Juice 8.75

**Blue “Glow-tini”**  
Skyy Infusions Citrus Vodka, Peach  
Schnapps, Blue Curaçao, Sweet-and-Sour,  
and Pineapple Juice with a Sugared Rim  
and souvenir Blue Glow Cube 10.75

**Piña CoLAVA**  
Bacardi Black Razz Rum blended  
with Piña Colada Mix and  
Raspberry Purée 8.50

**Captain’s Rum Runner**  
Captain Morgan Original Spiced Rum,  
Blackberry Brandy, Crème de Banana,  
and Tropical Juices topped with a float  
of Myers’s Original Dark Rum 8.75

**Coral ‘Rita**  
A Margarita with Patrón Añejo Tequila  
and Cointreau 12.00

Draft Beer

Reef Amber 22 oz 7.75  
Bud Light 22 oz 7.00

Beverages

Coca-Cola®  
Coca-Cola Zero®  
Diet Coke®  
Sprite®  
Minute Maid® Light  
Pomegranate Lemonade  
Barq’s® Root Beer  
2.99

Wine List

**SPARKLING**  
Paul Cheneau *Lady of Spain* Cuvée,  
Cava, Spain  
Gls. Btl.  
10.00 45.00

**WHITES**  
Fess Parker Riesling,  
Santa Barbara County 9.00 39.00  
Dr. Loosen, *Dr. L* Riesling, Mosel 9.00 39.00  
 King Estate Pinot Gris, Oregon  
sustainably grown 10.00 45.00  
Kenwood Vineyards Sauvignon Blanc,  
Sonoma County 8.00 35.00  
Conundrum, California 13.00 57.00  
Trimbach Gewürztraminer, Alsace 11.00 49.00  
Tangent *Ecclestone*,  
San Luis Obispo County 10.00 45.00  
Cupcake Vineyards Chardonnay,  
Central Coast 9.00 39.00  
Baileyana Chardonnay,  
*Grand Firepeak Cuvée*, Edna Valley 11.00 49.00

**ROSÉ**  
Kenwood Vineyards *Yulupa*  
White Zinfandel, California 8.00 35.00

**REDS**  
MacMurray Ranch Pinot Noir,  
Sonoma Coast 11.00 49.00  
Sogno d’Italia Chianti, Tuscany  
“Made Exclusively For Disney Parks” 8.00 35.00  
Canyon Road Merlot, California 9.00 39.00  
Kenwood Vineyards *Jack London*  
Zinfandel, Sonoma County 10.00 45.00  
Black Pearl Oro, Shiraz-Cabernet, Paarl 9.00 39.00  
Lasseter Family Winery,  
St. Emilion Blend, Alexander Valley 16.00 69.00  
Louis Martini Cabernet Sauvignon,  
Sonoma Valley 10.00 45.00  
Robert Mondavi Cabernet Sauvignon,  
Napa Valley 13.00 57.00