

pupus

satays

served over jasmine scented rice.
choose from: passion fruit BBQ
chicken, marinated steak, grilled Ballard
Family Farms halloumi or three grilled
shrimp 4.45 each (minimum order of 3)

kobe beef sliders

Snake River Farms kobe ground beef
patties on toasted brioche buns with
melted cheddar cheese, horseradish
sauce, lettuce and tomato 13.95

one layer nachos

tortilla chips, jack and cheddar
cheeses, jalapeños, green onion,
pico de gallo, salsa roja and lime
crema 12.95
*add chicken, shredded beef
or pulled pork 4.95*
add fresh guacamole 3.95
add spicy black beans 1.95

chips & salsa

served with salsa roja 7.45
add house made guacamole 3.95
add spicy black beans 1.95

edamame & chile lime sea salt

steamed fresh soybean and sriracha
painted plate 6.95

tempura asparagus spears

fresh asparagus quick fried atop rice
finished with teriyaki glaze, spiked aioli,
sriracha and green onions 11.45

crab rangoon

deep sea red crab meat, cream
cheese, scallions and red bell
peppers wrapped in a wonton
shell, garnished with sweet thai
chili sauce and sesame seeds
half dozen 12.95

calamari steak strips

hand cut and breaded, flash fried,
served with spiked citrus aioli 12.95

lobster tater tots

premium cold water lobster hand
formed with shredded potatoes and
cheese, fried golden and presented
over caper remoulade 14.95

tiki quesadilla

grilled tortilla with jack and cheddar
cheeses, sautéed peppers and onions,
lime créma and fresh salsa roja 9.95
*add seasoned chicken, shredded beef
or passion fruit BBQ pork 4.45*
add spicy black beans 1.25
add guacamole 1.95

coconut crusted shrimp

large gulf prawns, toasted coconut
flakes and sweet chili sauce for dipping
3.25 each (minimum order of 3)

lettuce wraps

marinated chicken or tofu, stir fried
vegetables, cashews, crispy wonton,
served with sweet chili sauce, sesame
slaw and butter leaf cups 13.95

mondo pupu platter

kon tiki chicken spears, coconut
crusted shrimp, crab rangoon, sweet
and sour chicken, calamari steak
strips and edamame. Served flaming
tableside, with dipping sauces
serves 3-4 24.95

burgers & sandwiches

served with choice of side: soup of the day • house salad • caesar salad • gorgonzola slaw • regular or voodoo fries •
or sub sweet potato fries with smoked pepper aioli, add 1.95 or clam chowder, add 2.45

the duke

flame grilled Certified Angus Beef® patty, Swiss cheese and
Tillamook cheddar, fresh tomatoes, smoked bacon and mild
horseradish mayo on a fresh baked bun 15.95

royale with cheese

grilled Certified Angus Beef® patty topped with cheddar cheese, black
pepper red onion aioli and lettuce, served on a grilled bun 14.95

big kahuna burger

flame grilled Certified Angus Beef®, leaf lettuce, tomato, pineapple,
ham and pepper jack cheese topped with teriyaki sauce and fresh
avocado 15.95

blta

premium applewood smoked sweet chili bacon on grilled sourdough
with horseradish mayo, avocado, fresh tomato and butter leaf
lettuce 14.95

club reef

slow roasted turkey breast, ham, smoked and peppered bacon,
Swiss cheese, tomato, butter leaf, horseradish aioli on grilled
sourdough 14.95

hula hula chicken

flame grilled teriyaki chicken, charred pineapple,
pepperjack, fresh tomato, butter leaf lettuce and mayo
on a fresh baked bun 14.95

kaluha pork sandwich

lightly smoked pork shoulder hand pulled and slow
simmered in our rich passion fruit infused barbecue glaze,
served over mango cumin slaw on a fresh baked bun
with crispy onions 14.95

mushroom swiss "impossible burger"

plant based patty grilled with sautéed mushrooms and
onions on a toasted bun with melted Swiss cheese and
roasted garlic mayonnaise 17.45

crunch wrap

tempura chicken with sweet chili bacon, fresh
avocado, romaine, tomato, cheddar cheese and our
house-made ranch dressing in a soft grilled
chipotle tortilla 13.95



all day entrées

served with choice of side: soup of the day • house salad • caesar salad • gorgonzola slaw • regular or voodoo fries • or sub sweet potato fries with
smoked pepper aioli, add 1.95 or clam chowder, add 2.45 Dressing selections: balsamic vinaigrette, ranch, blue cheese, sesame, mango cumin vinaigrette

coconut chicken

crispy coconut chicken breast strips served with
sweet thai chili dipping sauce 12.95

coconut prawns

coconut crusted jumbo prawns served
with sweet chili sauce 20.95

fish tacos

grilled mahi mahi fillets, queso fresco, crisp cabbage,
mango cumin vinaigrette, lime créma and hand cut pico
in soft white corn tortillas 14.95

steak tacos

marinated steak char broiled and served in grilled soft corn tortillas
with carrot habanero, pico de gallo, and queso fresco 14.95

thai chicken tacos

hand pulled chicken steeped in peanut sauce on grilled soft
corn tortillas laced with sriracha aioli, cilantro, fresh avocado,
and shaved cabbage 14.95

Many items can be prepared “gluten free” please ask your server



greens

chopped cobb

spring greens tossed in balsamic vinaigrette, with fresh tomato, avocado, sliced egg, applewood smoked peppered bacon, gorgonzola cheese, cucumbers, and carrots. Choice of marinated steak or flame grilled chicken breast 14.95

reef caesar

romaine and parmesan tossed in caesar dressing with garlic herb croutons 7.95
add flame grilled chicken breast 6.95
add grilled steak 8.95
add fresh salmon fillet 9.95
add grilled prawns 6.95

sushi!

reef roll

cream cheese, smoked salmon and avocado, tempura fried, then laced with eel sauce, sriracha and green onion 14.95

california roll

deep sea crab salad, cucumber, sesame seeds, green onion and avocado 14.45

lava roll

spicy tuna and cucumber finished with housemade lava sauce (very hot!!), sesame seeds and green onion 15.45

evening entrées

our entrées are created with great care; please allow extra time for preparation

sweet & sour chicken

tempura chicken glazed with house made sweet and sour sauce served with rice 14.45

firecracker salmon

grilled fillet set on jasmine rice and finished with tempura asparagus, char grilled prawns, fresh avocado, teriyaki, spiked aioli, green onion and sriracha sauce 22.95

spicy curry bowl

chicken breast sautéed with steak cuts and tiger shrimp in a spicy coconut curry cream with bamboo shoot, peas, potatoes, celery, carrot and onion. Served over rice, garnished with fresh cilantro 19.95

mo betta' platter

white hot cast iron skillet loaded with Asian styled fresh vegetables served with steamed rice 11.95
add char grilled chicken 6.95 / add grilled fresh salmon fillet 9.95 / add grilled prawns 6.95
add marinated steak 8.95

jamaican jerk chicken

(not for the faint of heart!) semi-boneless half chicken, marinated overnight in our house-made jerk brine, pan seared then oven braised, with spicy attitude sauce, served with mashed potatoes and seasonal vegetables. Please allow additional preparation time 23.95

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tiki steakhouse

all our steaks are Certified Angus Beef®, it's so exclusive, less than 8% of all beef can earn the brand's label - the highest quality, most tender and flavorful beef available!
all steaks are served with vegetable and choice of mashed red jacket potatoes or French fries



rib eye steak

the bolder flavor of this 10 oz. steak comes from the heavy marbling, and the nature of it is to be rich, and extremely flavorful, so some interior fat is to be expected 28.95



new york steak

10 oz. thick juicy center cut Certified Angus Beef®, steak house seasoned 28.95



filet mignon

extremely tender, 7 oz. barrel cut tenderloin steak grill seared 30.95



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20% gratuity is added to groups of 6 or more

Consuming fully cooked meats, poultry, seafood, shellfish or eggs reduces your risk of foodborne illness. The Idaho Department of Health & Welfare

