

Chef Bryan Caswell
Chef/Owner REEF, Little Bigs & Stella Sola

Bryan Caswell is the chef and owner of four restaurants in Houston – REEF, award-winning Gulf Coast seafood, Little Bigs, burger joints and wine bars with locations on Montrose and Hermann Park and most recently, Stella Sola, in the Houston Heights featuring Tuscan-Texan cuisine.

Caswell's REEF, earned him a **2009 Best New Chef Award from Food & Wine** magazine as well as best new restaurants accolades in **Bon Appetit** and **Travel + Leisure**. In the same year, Caswell was also named to **Continental Airlines' Congress of Chefs** where he develops the menu offerings for their in-flight foodservice.

An avid outdoorsman, his intense fascination with fishing is reflected in his cooking as well as his blog, Whole Fish, where he writes about living, fishing and cooking in Southeast Texas. No other Texas restaurant showcases as many species of Gulf Coast fish at Caswell's REEF.

A graduate of the Culinary Institute of New York, Caswell has worked with some of the world's great chefs including an extensive tutelage under Chef Jean-Georges Vongerichten, which began in the chef's flagship property, Jean George, in New York. After two years, Caswell moved on to Jean-Georges restaurants in Hong Kong, Bangkok and the exclusive Ocean Club One & Only Resort on Paradise Island, Bahamas. In 2004, Caswell opened Bank, a fine dining restaurant from Jean-Georges in Houston's Hotel Icon. While there, Caswell became business partners with Bill Floyd and together they propelled the restaurant to national acclaim that continued throughout their tenure.

Caswell and Floyd left Bank in 2007 to form the restaurant hospitality group PF&B Management Company and to open REEF in Houston's Midtown neighborhood. In 2009, Caswell and Floyd launched Little Bigs, a casual burger joint and wine bar that became an overnight success. A second Little Bigs followed located in Houston's Hermann Park. Late 2009 brought the duo's fourth restaurant, Stella Sola, featuring Tuscan-Texan cuisine.

In addition to being a restaurateur and chef, Caswell is the co-host of the sport radio talk show, Southbound Food on Houston's 1560 AM, The Game, where he brings his culinary perspective along with his sports opinions to this weekly program.

www.ReefHouston.com

www.LittleBigsHouston.com

www.StellaSolaHouston.com

www.wholefish.blogspot.com

REEF

Rare

Crab and Shrimp Shooters	2.5
Blackfin Tuna Bacon and Yellow Mouth Grouper Tiradito, Green Apple, Avocado	9.5
Snapper Carpaccio, Grapefruit Agra Dolce, Garlic Bruschetta	8.5
Kinilaw: Ceviche with Blue Crab, Orange, Coco-Lime Broth	10
Lump Lollipop Cocktail	11.5
3 rd Bar Plateau: Our Seafood Grouping of all Things Salty and Raw	45

Appetizers

“The Slice” Ice Berg Lettuce, Cabrales Cheese and Pancetta	7.5
Market Vegetables and Herb Salad, Shaved Parmesan	8
Beefsteak Tomatoes, Russian Dressing, Crispy Onions	10
Steamed Shrimp Salad, Haricot Vert, Spiced Pecans, Sherry Vinaigrette	10
Seafood Gumbo, Tex-Mati Rice	9
Tempura Soft-Shell, Avocado and Radish Salad, Sea Salt Cashews	16.5
3 rd Bar Baked Oysters; Creamy Swiss Chard, Lime Pickle, Asiago Bread Crumbs	9
Sweet Potato and Bacon Ravioli, Oloroso Sherry, Green Apple Salad	9
Crunchy Calamari, Charred Green Tomatoes, Cilantro Aioli, Pickled Pepper	9
Jumbo Crab Cake, Taqueria Style Pickled Vinaigrette	15.5
Beef Sliders, Caramelized Onions	10.5

Entrees

Slow Baked Salmon, Meyer Lemon Risotto, Chili Oil	19
Seafood Hot Pot, Fingerling Potatoes	21
Roasted Grouper, Preserved Vinaigrette, Mustard Greens, Bacon Emulsion	25
Crispy Skin Snapper, Sweet and Sour Chard, Tomato Brown Butter	26
Grilled Cobia, Plantain and Long Bean Sauté, Pomegranate Jus	25
Seared Flounder, Sweet Onion Compote, Black Eyed Peas, Beet Vinaigrette	25
Grilled Scallops, Truffle Polenta, Mushroom Ragout	25
Thai Style Whole Fish – Limited Availability	Market Price
Roasted Chicken, Stir Fry Vegetables, Kimchi, Mustard Jus	20
Big Pork Chop, Pecan Smoked, Napa Cabbage, Fava Beans, Cherry Mustard	27
Naked Ribeye, Brown Butter Gnocchi, Argula and Proscuitto Broth	29

Sides

Plantain and Long Bean Sauté	5
Broccolini, Golden Raisins, Pine Nuts	5
Crispy Fries, Sriracha Remoulade	4
Toasted Butter Mash Potatoes	5
Truffled Polenta with Mushrooms	7
Fried Mac and Cheese	6