

# Reel SUMMER MENU

4% SURCHARGE FOR CREDIT / DEBIT CARDS

## APPETIZERS

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| <b>Teriyaki Tuna</b> ..... \$15<br>Seared Ahi grade teriyaki crusted tuna with black bean salsa, wasabi mayo and soy sauce. | <b>Jumbo Shrimp Cocktail</b> ..... \$14<br>5 pieces - served with baby greens, cocktail sauce and lemons.                            |
| <b>Fried Calamari</b> ..... \$15<br>Buffalo, Kung Pow, or Sriracha Ranch.   | <b>Lava Lava Shrimp</b> ..... \$15<br>Bite size tempura shrimp, spicy mayo, Asian slaw, sesame ginger dressing, ranch dipping sauce. |
| <b>Crispy Wings</b> ..... \$14<br>8 pieces - tossed with Buffalo, BBQ, spicy BBQ, or Old Bay glaze.                         | <b>Baked Clams</b> ..... \$13<br>4 pieces chopped - onion, celery, garlic, lemon, bread crumbs, in a white wine sauce.               |

## RAW BAR

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| <b>LITTLE NECK CLAMS: 6 FOR \$10   12 FOR \$18</b><br>Served with cocktail sauce and lemon. | <b>OYSTERS: 6 FOR \$14   12 FOR \$26</b><br>Served with cocktail sauce and lemon. |
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## SALADS

**ADD ON:** Chicken \$4 | Tuna \$9 | Shrimp \$7     **DRESSING:** Honey Balsamic, Blue Cheese, Ranch, Sesame Ginger

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| <b>House Salad</b> ..... \$11<br>Baby greens, cherry tomatoes, cucumbers, carrots and red onion.                     | <b>Roasted Pear Salad</b> ..... \$14<br>Baby greens, blue cheese crumble, candied walnuts and red onion with a honey balsamic dressing.                  |
| <b>Chicken Caesar Salad</b> ..... \$16<br>Crispy romaine lettuce, parmesan cheese, garlic croutons, caesar dressing. | <b>Seared Sesame Tuna Salad</b> ..... \$18<br>Crispy romaine, green cabbage, snow peas, red peppers, red onion, cucumbers with a sesame ginger dressing. |

## BURGERS & ROLLS

*All served with waffle fries.*

- BUILD YOUR OWN BURGER** ..... \$12  
8oz house butcher's blend on a toasted brioche bun with lettuce, tomato and red onion.  
**Add On (\$2 bacon / \$1 each):** onion, American cheese, cheddar cheese, swiss cheese, blue cheese, mushroom.

- Hot Lobster Roll** ..... \$MP  
Butter poached Maine lobster on a toasted New England bun.
- Cold Lobster Roll** ..... \$MP  
Maine lobster with mayo, lemon and celery on a toasted New England bun.

## TACOS

*3 Pieces | Served on warm white corn tortillas with crisp romaine lettuce, Mexican crema, pico de gallo and queso fresco.*

- Grilled Chicken** ..... \$13  
**Grilled Shrimp** ..... \$15  
**Grilled Mahi Mahi** ..... \$14

## WRAPS

*All served with waffle fries.*

- Grilled Chicken Caesar** ..... \$15  
Romaine lettuce and parmesan cheese with Caesar dressing in a warm flour tortilla.
- Grilled Portobello Mushroom** ..... \$14  
Baby greens, blue cheese crumble and red onion with honey balsamic dressing in a warm flour tortilla.
- Teriyaki Tuna** ..... \$17  
Seared Ahi tuna, baby greens, red onion and avocado with sesame ginger dressing in a warm flour tortilla.
- Tempura Shrimp** ..... \$16  
Tempura shrimp, baby greens, romaine lettuce, red onion and spicy mayo in a warm flower tortilla.

## PO-BOYS

*All served on a garlic club roll with lettuce, tomato and chipotle mayo. Served with waffle fries.*

- Fried Shrimp Po Boy** ..... \$16  
**Crispy Mahi Mahi Po Boy** ..... \$15  
**Grilled Chicken Po Boy** ..... \$14

## POKE RICE BOWLS

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| <b>Shrimp Tempura Poke</b>   \$16<br>Tempura shrimp, carrots, cucumbers, snow peas, white rice, spicy mayo topped with scallions and sesame seeds. | <b>Ahi Poke</b>   \$18<br>Diced Ahi tuna, avocado, edamame, cucumbers, carrots, white rice, topped with sesame ginger dressing, toasted nori, scallions and sesame seeds. | <b>Teriyaki Chicken Poke</b>   \$14<br>Grilled chicken, snow peas, carrots, cucumbers, cashews, white rice, topped with teriyaki glaze, scallions and sesame seeds. |
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**BEVERAGES: SODA: \$3 | BOTTLE WATER: \$2**