

## SMALL PLATES

### REEL AVOCADO TOAST | 13 \*

toasted grain bread with smashed avocado, two poached eggs, roasted tomatoes, baby arugula, sea salt & extra virgin olive oil

### REEL CRAB CAKE | 18 *New*

crispy cracker crusted lump crab cake, spicy mayo, kale & broccoli slaw with miso vinaigrette

### GREEK STYLE BRUSCHETTA (6) | 11 *New*

crostini topped with fresh tomato, cucumber & roasted yellow pepper salsa, finished with feta, capers & unfiltered olive oil

### NEW ENGLAND CLAM CHOWDER CUP | 5 BOWL | 7

classic with bacon & chives

### CAESAR | 10 ADD CHICKEN | 14 ADD SHRIMP | 15

crisp romaine, house-made croûtons & white anchovies tossed in our classic caesar dressing & topped with shaved padano

### HOUSE | 7 ADD CHICKEN | 10 ADD SHRIMP | 11 <sup>GF</sup>

mixed greens, cucumber, tomatoes, red onion & gruyère cheese, with choice of dressing

### WARM CHARRED OCTOPUS SALAD | 17 *New*

sous vide octopus, roasted winter vegetables, baby arugula, fried feta & cilantro pistachio vinaigrette

### BEET & SPINACH SALAD | 15 ADD CHICKEN | 19 ADD SHRIMP | 20 <sup>GF</sup>

tossed in a balsamic vinaigrette with toasted pecans, feta cheese & dried cranberries

### BREAKFAST FLATBREADS

crispy flat bread crust brushed with our house garlic oil, sharp ny cheddar & fresh herbs  
- with locally sourced roasted wild mushroom, butternut squash & two sunny side up eggs | 12\*  
- with sausage gravy, crispy sous vide pork belly & scrambled eggs | 13

## LARGE PLATES

### REEL BREAKFAST RISOTTO | 15 \* <sup>GF</sup>

locally sourced roasted wild mushrooms & butternut squash, crispy sous vide pork belly & sherry cream, topped with poached eggs & fresh herbs

### JUST EGGS \*

#### 2 EGGS | 8 3 EGGS | 10

cooked the way you want them, served with toast & choice of breakfast sausage or ny maple bacon & breakfast potatoes

### CLASSIC FRENCH TOAST, PANCAKES OR WAFFLES | 11

served with choice of breakfast sausage or ny maple bacon & breakfast potatoes

### CLASSIC CHICKEN & WAFFLES | 14

battered boneless chicken thighs, sausage gravy & candied maple bacon

### REEL OMELET | 11

served with toast & breakfast potatoes

*choose 3 items:* asparagus, spinach, peppers, onions, mushrooms, broccoli, bacon, sausage, crispy sous vide pork belly, cheddar, gouda, swiss, goat cheese, feta or lump crab | +3 lobster meat | +8

### LOBSTER ROLL | 19

maine lobster & basil mayonnaise on a brioche roll

### REEL BENEDICT \*

two poached eggs, served on toasted english muffin, paired with our signature fresh herb hollandaise & served with breakfast potatoes  
ny maple bacon | 12 lobster | 18  
crab cake | 17 smoked trout | 16

### REEL SIGNATURE BURGER | 14 \*

bacon, cheddar, crispy onions, garlic aioli & our jack daniel's sauce, served on a brioche bun

### THAI STYLE AHI TUNA BURGER | 14 \*

ahi tuna with hints of ginger, cilantro & sesame seeds, pan-seared & drizzled with spicy mayo, served on a brioche bun with fresh arugula & pickled cucumber

### RUSTIC CHICKEN GEMELLI | 21 *New*

sautéed with chorizo, garlic, olive oil, broccoli, & finished with a light parmesan cream sauce

### BUTTERNUT SQUASH RAVIOLI | 23

simmered in marsala parmesan cream with ny maple bacon & crispy sage

### REEL BREAKFAST SANDWICH | 11

two pan-fried eggs, ny maple bacon, swiss cheese & sausage gravy on brioche bun, served with breakfast potatoes

<sup>GF</sup> *Gluten-free Item*

\* Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Most dishes can be made gluten-free. Please inform your server of any food allergies. Vegan dishes also available, please ask your server. For parties of eight or more a 20% gratuity will be added.

# RAW BAR

all raw bar selections are gluten-free



## SEAFOOD TOWER \*

chilled maine lobster, oysters, colossal shrimp, clams, king crab legs served with lemon & a variety of sauces

serves 2-3 people | mkt

serves 4-6 people | mkt

## LITTLENECK CLAMS | 13 \*

12 served on the half shell with lemon & classic mignonette

## CHERRYSTONE CLAMS | 13 \*

6 served on the half shell with lemon & classic mignonette

## REEL OYSTER PACK | 24 \*

8 chef selected oysters & 4 clams, served with cocktail sauce, fresh lemon, & classic mignonette

## REEL JUMBO OYSTER PACK | 42 \*

14 chef selected oysters & 10 clams, served with cocktail sauce, fresh lemon, & classic mignonette

## *New* FIRE & ICE SHRIMP COCKTAIL | 15

6 poached jumbo shrimp cocktail & our spicy house cocktail sauce, a unique presentation

## OYSTERS ON THE HALF SHELL \*

we carry an array of east coast & west coast oysters which change daily according to availability

ask your server for details on today's selection | mkt

## BRUNCH BEVERAGES

### REEL SIGNATURE BLOODY MARY | 15

citrus vodka, celery & olives paired with our signature bloody mary mix, garnished with king crab, shrimp cocktail & bacon salt rim

### REEL HANGOVER CURE BLOODY MARY | 11

citrus vodka, celery & lemon slices paired with our signature bloody mary mix, garnished with fresh rosemary, crispy bacon, chef's choice raw oyster & celery salt rim

### LUX VERDE MARY | 11

cucumber vodka, fresh cilantro, green hot sauce, horseradish & worcestershire paired with tomatillo mary mix, garnished with shrimp cocktail, fresh celery & cucumbers & celery salt rim

### CLASSIC BLOODY MARY | 8

vodka, horseradish & worcestershire paired with our signature bloody mary mix, garnished with celery & celery salt rim

### HEMMINGWAY MIMOSA | 6

champagne paired with fresh orange juice

### REEL BELLINI | 7

champagne, peach schnapps & fresh squeezed orange juice

## BEER COCKTAILS

### THE VANILLA PUMPKIN | 10

tuaca liqueur with sam adams lager over ice

### CARAMEL APPLE | 9

caramel vodka with angry orchard over ice, rimmed with cinnamon sugar

### SUGAR AND SPICE | 10

vanilla vodka with frangelico, splash of butterscotch schnapps, finished with ginger beer over ice

## SEASONAL COCKTAILS

### PUMPKIN SPICE RUSSIAN | 11

vanilla vodka, kahlua, milk, pumpkin spice, topped with whipped cream over ice

### APPLE CIDER MIMOSA | 9

caramel vodka, apple cider, caramel, sugar rimmed flute

### DRUNKIN' PUMPKIN | 9

vanilla vodka, pumpkin liqueur, shaken with half & half, served up

### NEW YORK NEW YORK | 12

woodford reserve bourbon with ny maple syrup, stirred with bitters & orange, served over ice with cherry garnish



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