



BRUNCH MENU

REEL SEAFOOD CO.

195 WOLF ROAD ALBANY, NY 12205 | REELSEAFOODCO.COM | 518.458.2068

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 | 17

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

NEW ENGLAND CLAM CHOWDER CUP | 5 BOWL | 7

classic with bacon and chives

CAESAR | 10

ADD CHICKEN | 14 ADD SHRIMP | 15

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

HOUSE | 7 GF V

ADD CHICKEN | 10 ADD SHRIMP | 11

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

REEL CAPRESE SALAD | 14 V

local tomatoes, fresh mozzarella & basil, drizzled with balsamic reduction & extra virgin olive oil

SUMMER SALAD | 12 V

ADD CHICKEN | 16 ADD SHRIMP | 17

baby arugula & spinach tossed with fresh strawberries, mandarins, cucumbers and goat cheese, paired with our citrus-ginger dressing

BREAKFAST FLATBREADS

crispy flatbread 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

MEZZA PLATTER | 12 V

our sharing platter with hummus, tzatziki, marinated olives, shaved carrots, cucumbers and soft pita

THAI STYLE MUSSELS | 12

mussels sautéed with fresh garlic, ginger and lemongrass, finished with coconut milk, fish sauce and curry paste

LARGE PLATES

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

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

LOBSTER ROLL | 19

maine lobster & basil mayonnaise on a brioche roll

RUSTIC CHICKEN GEMELLI | 21

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

REEL BREAKFAST SANDWICH | 11

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

CAJUN SALMON BURGER | 13

pan seared with our house spicy seasoning, lemon aioli, crispy onions, ripe tomato and lettuce, served on brioche bun

LOBSTER RAVIOLI \$33

fresh picked lobster meat, local wild mushrooms, roasted yellow peppers and fresh basil, finished with champagne, cream and parmesan.

GLUTEN FREE GF

Provided by Saratoga Gluten Free

DINNER ROLL | 1 EACH PENNE PASTA | +3 CHEESECAKE | 10

*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.

GF GLUTEN-FREE V VEGETARIAN V VEGAN



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RAW BAR GF

FIRE & ICE SHRIMP COCKTAIL | 15

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

LITTLENECK CLAMS | 13 *

12 served on the half shell with lemon & classic mignonette

TOP NECK CLAMS | 13 *

6 served on the half shell with lemon & classic mignonette

OYSTERS ON THE HALF SHELL | MARKET *

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

REEL OYSTER PACK | 24 *

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

REEL JUMBO OYSTER PACK | 42 *

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

LUXE SEAFOOD TOWER *

CLASSIC | 50 *

chef's selections of 6 fresh oysters, 6 top neck clams, 5 shrimp cocktail, 4 jonah crab claws, half poached lobster and half pound king crab legs, served with fresh lemon, our house made cocktail sauce & today's featured mignonette

GRAND | 72 *

chef's selections of 10 fresh oysters, 8 top neck clams, 8 shrimp cocktail, 6 jonah crab claws, full poached lobster and 1 pound king crab legs, served with fresh lemon, our house made cocktail sauce & today's featured mignonette

SAUCES

LEEK CREAM

MANGO MELBA

BASIL PESTO GF

HORSERADISH CREAM GF

GARLIC BUTTER

MISO & BLOOD ORANGE SAUCE

PINEAPPLE RUM GLAZE

REEL BOWLS

choose jasmine rice, quinoa, soba noodles or fresh greens. sub protein pasta (low in carb: gluten-free & contains fish.) or vegetable rice (low in carb: gluten-free & made from assorted micro diced vegetables) +\$2

AHI POKE | 15 *

surimi crab salad, spicy ahi tuna poke, wakame salad, cucumbers, carrots and scallions with house sweet chili sauce & spicy mayo

WOLF ROAD BOWL | 14 * GF

sliced grilled chicken, spicy ahi tuna poke, seared ahi tuna or seared salmon with roasted corn salsa, fresh tomatoes, avocado, sunflower seeds, swiss cheese and balsamic reduction

SRIRACHA POKE | 14

surimi crab salad, crispy shrimp, sesame seeds, avocado, cucumber, carrots, edamame, sweet soy, sriracha & spicy mayo

DASHI STYLE | 14 *

sliced grilled chicken, spicy ahi tuna poke, seared ahi tuna or seared salmon with roasted mushrooms, green onions, hard-boiled egg, sesame seeds, sweet soy & dashi broth

POWER BOWL | 14 * GF

sliced grilled chicken, spicy ahi tuna poke, seared ahi tuna or seared salmon with hard boiled eggs, pecans, cucumbers, carrots, chick peas, avocado & sesame miso vinaigrette

FRESH FISH

choose grilled or broiled. served with choice of one sauce add chef's seasonal vegetable | 2 add jasmine rice | 2

ATLANTIC SALMON | 15 *

DIVER SCALLOPS | MARKET

SWORDFISH | MARKET

HADDOCK | 14

TUNA | MARKET *

DRINKS

"ONE IN A MELON" | 10

cucumber vodka and mint, fresh muddled watermelon and mint. simple syrup then topped with club soda

SUMMER BLOSSOM FIZZ | 10

kettle one peach and orange blossom, basil leaf, fresh squeezed lemon topped with ginger beer

ROSE PETAL | 11

kettle one grapefruit rose, st- germain elderflower and ruby red grapefruit juice topped with club soda

ELDER TONIC | 9

gin, fresh squeezed lime juice and st- germain elderflower topped with tonic

REEL NAKED MARGARITA | 8

tequila, triple sec, fresh citrus fruit and simple syrup topped with club soda

SUNBERRY MOJITO | 9

rum, fresh berries, mint and lime simple syrup topped with club soda

REEL WHITE SANGRIA | 8

fresh summer fruit, triple sec, peach schnapps and white wine topped with club soda

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