

SUSHI ROLLS

Our Sushi Chefs assemble each roll by hand. Enjoy!

* VEGETABLE - avocado, cucumber, asparagus, red peppers ... 11	* SPICY TUNA - cucumber, chili mayo 14
SHRIMP TEMPURA - fried shrimp, cucumber, ginger mayo .. 13	* CALIFORNIA - king crab, avocado, cucumber 16
* ACAPULCO - ahi tuna, avocado, jalapeño 13	DRAGON - shrimp tempura, king crab, avocado, cream cheese 17
* SPICY SALMON - avocado, cucumber, chili mayo 13	* RAINBOW - spicy tuna, salmon, avocado 17

APPETIZERS

	CUP	BOWL
NEW ENGLAND CLAM CHOWDER - the classic, served with oyster crackers	6	8
SEAFOOD GUMBO - shrimp, andouille sausage, rice	6	8
BURRATA BRUSCHETTA - roasted tomatoes, balsamic, arugula		9
CRUNCHY MUNCHY SHRIMP - lightly fried, spicy rémoulade sauce		12
SWEET & SPICY FRIED CALAMARI - chili sauce, peppadew peppers, pepperoncini		15
MARYLAND SHORE LUMP CRAB CAKE - mustard sauce, arugula salad		16
* JUMBO GULF SHRIMP COCKTAIL - cocktail sauce, spicy rémoulade		16
* OYSTERS - CHEF CREEK - Vancouver Island, British Columbia, DELAWARE BAY - Delaware, BLUE POINTS - Long Island Sound, Connecticut ... 3.00 each • platter of six - 17		

SALADS

* GREENS - cherry tomatoes, shaved parmesan, choice of dressing	7
* CAESAR - hearts of romaine, grana padano, cheese crisps	7
* WEDGE - iceberg lettuce, applewood-smoked bacon, creamy blue cheese	8
* GREEK - olives, cucumbers, feta cheese	8
* KALE & GOAT CHEESE - mixed greens, spinach, dates, seasonal berries, candied pecans, white balsamic vinaigrette	9
* CHOPPED - chopped vegetables, avocado, bacon, blue cheese, blue cheese vinaigrette	9

ADD TO YOUR SALAD grilled chicken 5 • grilled salmon 6 • grilled shrimp 6

SEARED SESAME AHI TUNA - avocado, greens, taro chips, seaweed salad, soy-ginger vinaigrette	18
* SIGNATURE SEAFOOD SALAD - king crab, lobster, shrimp, greens, egg, tomatoes, avocado, grilled corn, olives, scallions, green goddess dressing	27

SANDWICHES

Served with house-cut fries and sweet & sour coleslaw.

GRILLED PRIME HAMBURGER - lettuce, tomato, toasted brioche bun add cheddar, swiss or blue cheese for 1.00	13
CLASSIC TUNA MELT - swiss & cheddar, sliced tomatoes, arugula, toasted sourdough	13
CHICKEN CAPRESE SANDWICH - arugula, roasted roma tomatoes, basil, spicy rémoulade	14
BLACKENED MAHI - spicy rémoulade sauce, shredded lettuce, sliced tomato	16
BEER-BATTERED HADDOCK - tartar sauce, lettuce, tomato, toasted brioche bun	16
CRUNCHY MUNCHY SHRIMP PO' BOY - tarragon mayonnaise, shredded lettuce, new england-style roll	16
MARYLAND SHORE CRAB CAKE SANDWICH - jumbo lump crab, mustard sauce, lettuce, tomato, toasted brioche bun	19
MAINE LOBSTER ROLL - tarragon mayonnaise, lettuce, tomato, new england-style roll	23

TACOS *GRILLED MAHI 16 • CRISPY HADDOCK 16 • *GRILLED GULF SHRIMP 16
homemade guacamole, sour cream, roasted corn, pico de gallo

ENTRÉES

We proudly serve only the freshest fish available. All seafood is subject to season, weather and fishing conditions.

PAN-ROASTED PARMESAN CHICKEN	16	* GREEK VEGETABLE SKEWERS	13
roasted tomatoes, garlic spinach		marinated & grilled, basmati rice add grilled chicken 5.00	
ALMOND-CRUSTED LAKE SUPERIOR WHITEFISH	17	FISH & CHIPS	17
asparagus, lime-cilantro butter		beer-battered east coast haddock, coleslaw, tartar sauce	
* BLACKENED MAHI	19	CRUNCHY EAST COAST HADDOCK	18
garlic butter, basmati rice, grilled corn		sesame-almond crust, arugula salad, lemon butter, garlic mashed potatoes	
* GINGER-GLAZED ATLANTIC SALMON	19	* PAN-SEARED AHI TUNA	25
gai lan, shiitake mushrooms, bean sprouts, basmati rice		asian vegetables, soy-ginger sauce, wasabi-mashed potatoes	
* PAN-SEARED ALASKAN HALIBUT	29	MISO-GLAZED CHILEAN SEA BASS	30
saffron rice, roasted asparagus		blistered green beans	

* SIMPLE GREEK-STYLE FISH

All fish can be prepared grilled or broiled with olive oil, lemon, herbs over basmati rice.
ALASKAN HALIBUT • ATLANTIC SALMON • LAKE SUPERIOR WHITEFISH • CHILEAN SEA BASS • MAHI

Please inform your server of any food allergy or intolerance so we may assist you.

* = Gluten Free dishes along with our signature cheddar cheese popovers.

SIGNATURE COCKTAILS

PINEAPPLE MARGARITA 10.5 <i>camarena silver tequila, cointreau, pineapple</i>	APPLE JACK SOUR 9 <i>jack daniel's, apple pucker, lemon juice, simple syrup</i>
MANGO-PINEAPPLE RUM COCKTAIL 9.5 <i>bacardí, mango purée, pineapple juice, myers's rum float</i>	* DOC'S JALAPEÑO MARGARITA 11 <i>camarena silver tequila, housemade sour, cointreau, muddled jalapeño, splash of fresh-squeezed orange juice</i>
REEL OLD FASHIONED 11 <i>jim beam, simple syrup, bitters, soda water</i>	* MOSCOW MULE 11 <i>tito's vodka, ginger beer, lime</i>

DRAUGHT BEER

STELLA ARTOIS 6.5	3 FLOYDS BREWING CO. "ROTATIONAL" 6.5
BELL'S SEASONAL DRAUGHT 6.5	LAGUNITAS BREWING COMPANY IPA 6.5

BOTTLED BEER

MILLER LITE 5	BLUE MOON 6
CORONA 6	TWO BROTHERS WOBBLE IPA 6.5
HEINEKEN 6	LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 6.5
AMSTEL LIGHT 6	CLAUSTHALER NA 6

SPARKLING WINES

	GLASS	BTL.
ONE HOPE CALIFORNIA SPARKLING - <i>california</i>	8	32
LA MARCA PROSECCO - <i>italy</i>	9	36
PERRIER-JOUËT GRAND BRUT CHAMPAGNE NV - <i>france</i>		59
VEUVE CLICQUOT CHAMPAGNE NV (HALF) - <i>france</i>		59
BESSERAT DE BELLEFON CHAMPAGNE - <i>france</i>		89
HENRIOT ROSÉ BRUT CHAMPAGNE - <i>france</i>		89

WHITE & ROSÉ WINES

	GLASS	BTL.
MARTÍN CÓDAX ALBARIÑO - <i>spain</i>	12	48
SANTA CRISTINA PINOT GRIGIO - <i>italy</i>	9	36
MATCHBOOK ROSÉ OF TEMPRANILLO - <i>dunnigan hills, ca</i>	9	36
COVEY RUN RIESLING - <i>washington</i>	8	32
THE SEEKER RIESLING - <i>mosel, germany</i>	9.5	38
HESS SELECT SAUVIGNON BLANC - <i>north coast</i>	8.5	34
STARBOROUGH SAUVIGNON BLANC - <i>new zealand</i>	9.5	38
JUSTIN SAUVIGNON BLANC - <i>paso robles</i>	10	40
FERRARI-CARANO CHARDONNAY - <i>sonoma county</i>	11	44
WILLIAM HILL CHARDONNAY - <i>central coast</i>	10	40
HAHN ESTATES CHARDONNAY - <i>monterey</i>	11	44
PINE RIDGE CHENIN BLANC + VIOGNIER - <i>california</i>	11	44

RED WINES

	GLASS	BTL.
BRIDLEWOOD PINOT NOIR - <i>california</i>	10.5	42
JEAN-CLAUDE BOISSET, BOURGOGNE ROUGE - <i>burgundy</i>	12	48
TANGLEY OAKS MERLOT - <i>napa valley</i>	10	40
TRAPICHE MALBEC - <i>mendoza</i>	8	32
CUVELIER LOS ANDES COLECCIÓN (MALBEC-CABERNET BLEND) - <i>mendoza</i>	12.5	50
CONCANNON CABERNET SAUVIGNON - <i>paso robles</i>	11	44
ROBERT OATLEY CABERNET SAUVIGNON - <i>margaret river, australia</i>	12	48
ARROWOOD SONOMA ESTATES CABERNET SAUVIGNON - <i>sonoma</i>	14	56

MARTINIS

POMEGRANATE-ORANGE MARTINI 10 <i>pinnacle citrus vodka, pama liqueur, fresh-squeezed o.j.</i>
DAILY DOSAGE 11 <i>jim beam, fresh sour mix, mint</i>
LIMONCELLO DROP MARTINI 10 <i>pallini limoncello, pinnacle citrus vodka, simple syrup, lemon juice</i>
LIME RICKEY 11 <i>the botanist gin, mango purée, sour mix, lime juice, grenadine</i>
STRAWBERRY PASSION MARTINI 10 <i>pinnacle vodka, muddled strawberry, cucumber, passion fruit purée</i>
RC SPARKLING COSMO 11.5 <i>grey goose vodka, fresh lime, prosecco</i>

SEASONAL SANGRIA

BLOOD ORANGE
white sangria, blood orange purée, soda water

GLASS	8
PITCHER	30

INVIGORATING, NON-ALCOHOLIC LIBATIONS

FRESH HOUSE-SQUEEZED LEMONADE	3.25
REEL PALMER - <i>house-squeezed lemonade, brewed tea.</i>	3.25
ACQUA PANNA	SMALL 3.25 LARGE 5.25
SAN PELLEGRINO	SMALL 3.25 LARGE 5.25

THINKING ABOUT HOSTING A PARTY?

Reel Club has private & semi-private rooms available for groups from 10 - 85. Ask your server for details.

COMPLETE WINE BOTTLE LIST AVAILABLE.

SUNDAY SEAFOOD BRUNCH BUFFET

10:00 AM – 2:00 PM | \$39.95 PER PERSON + Tax (Gratuity Not Included)

Start your day with a Mimosa or glass of Champagne. Our fresh Seafood Buffet includes Shrimp Cocktail, Oysters Rockefeller, Assorted Sushi Rolls, Smoked Fish and Alaskan Crab. Enjoy Hand-Carved Prime Rib, Omelettes Made-to-Order by our chefs and a Waffle Station with all the fixings. Save room for the Dessert Buffet, including an assortment of homemade desserts.