



daily

New England Clam Chow

Cup \$4 Bowl \$7

served

bread

Chef's preparation

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Baked Brie

Wrapped in a puff pastry,

with fresh fruit and French

\$9

Sun Dried Tomato Hummus Grits

with grilled pita bread or fresh veggies sausage

\$7

Warm Spinach & Artichoke Dip

with fried pita bread wedges

\$9

Low Country Shrimp &

Stone ground grits, shrimp,

\$11

Greenery

Asian Salad

*Grilled chicken and shrimp, cashews, apples, crispy noodles, and Mandarin oranges
Drizzled with our sesame ginger vinaigrette*

\$12

Classic Caesar Salad

Romaine lettuce tossed in dressing with seasoned croutons and shaved parmesan

\$7

add grilled chicken breast, grilled shrimp, seared tuna, or salmon

\$12

Spinach Chicken Salad

*Served with feta cheese, red onion, roasted red peppers, and chopped bacon
with a spiced pecan vinaigrette*

\$9

Surf & Turf Salad

*Grilled steak and two grilled shrimp served on a bed of greens and topped with cherry tomatoes, fried onions,
grated cheddar cheese, hardboiled egg, pickled cucumbers, and your choice of dressing*

\$12

Handfuls

All sandwiches are served with chips. Add a choice of side for \$1.

Grilled Chicken Stack

*Grilled seasoned chicken topped with sliced ham, Capicola, and melted provolone
Served on grilled focaccia with a pesto mayonnaise*

\$11

Reel Reuben

Hot corned beef on marble rye with Swiss cheese, sauerkraut, and Russian dressing

\$11

Grilled 1/2-Pound Black Angus Burger

On an Asiago roll with lettuce, tomatoes, and our own house-made pickles

\$10

B.Y.O.B. additional toppings

Chili \$1, Bacon \$.75, Fried egg \$.75, Sautéed shrooms \$.50, Sautéed onions \$.50, Choice of cheese \$.50

Signature Black & Blue Angus Burger

*Blackened seasoned burger with melted blue cheese, pork belly, and a truffled aioli
on an onion Asiago roll*

\$13

Notice: A possible health risk may exist in eating undercooked ground beef at an internal temperature of less than 155°F. You must be 18 years of age or older to purchase ground beef cooked to order.

Charleston Crab Cake Sandwich

Our own famous crab cake on our house roll with lettuce, tomato, and pickled pepper aioli

\$12

Grilled Salmon BLT

Served on focaccia with lettuce, tomato, bacon, and dill tzatziki sauce

\$12

Low Country Pulled Pork Sandwich

Slow roasted pork on an onion Asiago roll, BBQ sauce and slaw
\$9

Tacos

Two flour tortillas with house slaw and fresh pico de gallo. Your choice of grilled Mahi Mahi, seared tuna, or pulled pork
\$12

Quesadilla

Sautéed tri-peppers and onions with melted cheese in a sun dried tomato tortilla
Served with shredded lettuce, salsa and sour cream
\$9
add chicken, shrimp, pork, or steak
\$12

Pizza

\$13

Three Cheese

9" thin crust pizza topped with house-made tomato sauce and grated parmesan, shredded mozzarella, and shredded asiago cheese

Pepperoni

Same as the cheese but with lots of pepperoni

Margarita

Sliced tomato, mozzarella, and fresh basil chiffonade

Hawaiian

Sliced ham, mozzarella, and fresh pineapple chunks

Greek

Feta, mozzarella, olives and artichoke hearts

Sides

\$2

French Fries, Side Salad, Sweet Potato Fries, Cole Slaw

Dessert

Daily selection of desserts and ice cream

\$7

Brew

Ask about our regional selections.

Domestic \$3.50

Budweiser
Bud Light
Miller Lite
Yuengling
Coors Light
Michelob Ultra

Import and Specialty \$4.50

Sam Adams
Amstel Light
Heineken
Smirnoff Ice
Corona

Signature Cocktails

Black Fin Margarita

Jose Cuervo Black, sweet & sour, pomegranate, blue Curacao, salt rimmed glass, and pineapple floater
\$7

The Reel Bloody Mary

Absolut, Zing Zang Bloody Mary Mix, garnished to perfection
\$8

Harbor Swizzle

Goslings Gold and Black Seal Rums, grenadine, and a blend of juices
\$7

The Dark & Stormy

Goslings Black Seal Rum and ginger beer

\$8

The Cadillac Margarita

Don Julio Reposado & Grand Marnier, mixed to perfection

\$11

A 19% gratuity will be added to parties of 6 or more.