

IN THE BEGINNING

POKE BOWL

Choice of yellowfin tuna or salmon, sweet soy, avocado, house pickles, wontons 19

FRIED GREEN TOMATO

Cornmeal-coated and fried green roma tomato 14

STICKY RIBS

Soy glazed braised pork ribs 14

MAC ROLL

Spicy tempura ahi roll rolled in macadamia nuts, sweet & spicy sauces 15

FLAMING LIP ROLL

Salmon, cream cheese & avocado roll, jalapeno, spicy sauce 15

TEMPURA JUMBO PRAWNS & VEGGIES

Tempura prawns and veggies, sweet & spicy dipping sauces 14

CHICKEN WINGS

Jumbo fried wings with soy or buffalo dipping sauces 14

CHOWDER FRIES 12

CHILI FRIES 12

FROM THE GARDEN

BRAND SALAD

Spring mix, pear, charred asparagus, candied walnuts, citrus vinaigrette 10

Add sliced steak 10

Add grilled chicken or portobello mushroom 8

REEL SALAD

Choice of salmon or catch of the day, spring mix, orange, house pickles, cherry tomatoes, dill ranch dressing 20

POKE SALAD

Choice of yellowfin tuna or salmon, sweet soy, house pickles, avocado on a bed of greens topped with wontons 22

SHRIMP LOUIE WEDGE

Bay shrimp, baby iceberg wedge, classic louie dressing 16

WITH A SPOON

SOUP DU JOUR TODAY 8

CLAM CHOWDER

New England style clam chowdah 8



R&B SIGNATURE CATCH & CORRAL

SWORDFISH

Swordfish, coconut mango chutney, fingerling potatoes, seasonal vegetables 26

SURF & STEAK

Grilled jumbo prawns & 8oz New York Strip, fingerling potatoes, brussels sprouts 28

PORK CHOP

Pork chop, pear chutney, mashed potatoes, string beans 24

TUE

MEATLOAF

with mashed potatoes and string beans 22

WED

FRIED CHICKEN

with mashed potatoes and coleslaw 20

THU

BREAKFAST FOR DINNER

FRI & SAT

PRIME RIB

with mashed potatoes and seasonal vegetable 32

— 5PM TILL IT'S GONE —

UNDER THE SEA

CLASSIC LOBSTER ROLL

Chilled wild lobster salad on a buttery brioche roll with fries 19

TACOS WITH SLAW

Choice of cod (grilled or fried) or spicy shrimp, cabbage, salsa fresca, citrus crema 14

Veggie tacos 13

FISH-N-CHIPS

Champagne-battered cod, fries, tartar 18

SEAFOOD PASTA

Mussels, clams, shrimp, fish, cherry tomatoes with garlic beurre blanc 26

MUSSELS & FRITES

Mussels, herb butter, frites 16

GRILLED SALMON

Wild salmon with saffron beurre blanc, fingerling potatoes, seasonal vegetables 26

HOME ON THE RANGE

REEL BURGER

8oz chuck & brisket combo, havarti, bacon marmalade, lettuce, tomato, onion, ranch on a brioche bun with fries 15

BRAND BURGER

8oz chuck & brisket combo, brie, fig jam, caramelized onions on a brioche bun with fries 16

Add bacon 1.50

FRIED GREEN TOMATO BLT

Cornmeal-coated and fried green roma tomato, lettuce, bacon, fries 16

BOLOGNESE

Fettuccine tossed in our three meat bolognese 24

STEAK & FRITES

New York Strip, herb butter, fries 22

ON THE SIDE

Grilled seasonal vegetables 6

Coleslaw 3

Fries 4

Sweet potato fries 5



COCKTAILS

PEARBERRY COSMO 10

Pear vodka, triple sec, lime juice, white cranberry juice, cranberries served up

SEASONAL MULE 10

Vodka, seasonal fruit, simple syrup, ginger beer, lime juice

HELLS PASSION 11

Habanero infused tequila, passion fruit puree, lime juice, orange juice, simple syrup

SPICY MARGARITA 11

Silver 100% agave tequila, agave nectar, triple sec, habanero infused sweet & sour

REEL MAPLE OLD FASHIONED 11

Bourbon, maple syrup, orange bitters, bourbon cherry, orange twist served on the rocks

DRAFT BEER

Russian River STS Pilsner	7	5.3abv
Fall River Lazy Hazy IPA	7	8.0 abv
Seismic Namazu Pale Ale	7	4.8abv
Lagunitas Supercluster	7	8.0 abv
Moonlight Brew Co. Death and Taxes	7	5.0 abv
Racer 5 IPA	6	7.5 abv
Dark Heart Brewing Hefe	6	5.5abv
Modelo Especial	5	5.4 abv
Coors Lite	4	4.2 abv

BOTTLED BEER / CANS

Guinness	8
Corona	5
Modelo Negra	5
Heineken	4
Bud Light	4
Budweiser	4
Omission IPA (GLUTEN FREE)	5
2 Towns Pacific Pineapple Cider	6
2 Towns Made Marion Blackberry Cider	6
White Claw Hard Seltzer	6
Coors Banquet	4
Coors Light	4
O'Doules	4
Pabst Tall Boy Can	3
Red Stripe	3

A ROUND OF BEERS FOR THE KITCHEN STAFF

They work hard making your food, so if you liked what you had and want a way to say thanks to our kitchen staff, this is how you can do it! 8

BUBBLES

Vovetti Prosecco	8 / 28
JCB No. 21 Brut	10 / 36
Mumm Brut Prestige	11 / 38
Gloria Ferrer Blanc de Noirs (SONOMA VALLEY)	12 / 42

WHITE

House White	6 / 24
Slanted Vines Rose	9 / 32
Kokomo Sauvignon Blanc	9 / 32
Hook & Ladder Chardonnay	10/36
Kunde Chardonnay	10 / 34
3Petroni 2014 Chardonnay (SONOMA) [R&B exclusive]	12 / 42

RED

House Red	6 / 24
Sangiacomo 2016 Pinot Noir (SONOMA) [R&B exclusive]	82
Gundlach Bundschu 2016 Mountain Cuvée (SONOMA)	9 / 30
Hook & Ladder 2015 The Tillerman	9 / 32
Matanzas Creek 2014 Merlot	10 / 36
Mazzocco 2016 Dry Creek Zinfandel	11 / 38
Roth Alexander Valley Cabernet Sauvignon	10 / 36
3 Fat Guys Cabernet Sauvignon (SONOMA)	92

DESSERT WINE

Loxton 2015 Port (SONOMA)	16
Loxton 2018 Late Harvest Viognier (SONOMA) [R&B exclusive]	14

NON-ALCOHOLIC SIPPING

Coke, Sprite, Diet Coke, Root Beer	3
Sprecher Soda (Root Beer, Cream Soda, Orange Cream)	4
Japanese Marble Soda (Original, Strawberry)	4
Pellegrino	5
Lagunitas Hop Water	4
Ice Tea	3
Lemonade	3
Arnold Palmer	3
Shirley Temple	3
Apple Juice	3
Cranberry Juice	3
Pineapple Juice	3
Coffee	3
Ginger Beer	4
Coors (NON-ALCOHOLIC)	4
Heineken (NON-ALCOHOLIC)	4

[R&B exclusive] = only available at Reel & Brand or wine club