

## LUNCH MENU | WEEKDAYS | 11-3

**13.00 LUNCH SPECIAL** *Complimentary tea with \$13 Lunch Entree / No substitutions or discounts on lunch specials please*

**SOUP N SALAD**

*House salad served with a cup of crawfish bisque or shrimp gumbo  
Choose wedge +2*

**CHICKEN FRIED STEAK**

*Garlic mashed potatoes, gravy and vegetable medley*

**CHICKEN FRIED CHICKEN**

*Garlic mashed potatoes, gravy and vegetable medley*

**GRILLED CHICKEN BREAST**

*Garlic mashed potatoes and vegetable medley*

**SHRIMP ETOUFFEE**

*Our rich cajun stew served over white rice*

**REEL BURGER**

*50/50 sirloin and brisket blend on a grilled toasted bun served with french fries*

**FRIED SHRIMP**

*Served with french fries*

**GRILLED CHICKEN PASTA**

*Grilled chicken tossed in creamy parmesan sauce.*

**FISH TACOS**

*Choose grilled fish or shrimp, served with red beans and rice. Choose mahi mahi +6*

**PO' BOYS**

*Served with french fries  
Choose shrimp or catfish  
Choose oysters +3*

**LUNCH FAVORITES****SHRIMP ENCHILADAS 18**

*Topped with shrimp, grape tomatoes, avocado in a cajun cream sauce, served with red beans and rice*

**SHRIMP N GRITS 18**

*Stone ground grits, grilled shrimp and andouille sausage with apple-wood bacon*

**CITRUS GLAZED SALMON 15**

*Seared salmon with a sweet citrus glaze over white rice and broccoli*

**BLACKENED CATFISH 17**

*With red beans and rice*

**SEAFOOD SKEWER 20**

*Grilled shrimp, fresh fish and vegetables. Served over dirty rice*

**STUFFED FLOUNDER 20**

*Seafood stuffing topped with avocado, grape tomatoes and buerre blanc sauce, served with jambalaya and creamed spinach*

**BONE IN PORK CHOP 20**

*Grilled and topped with our Zydecco butter, served with dirty rice*

**MAHI BOUDREAUX 21**

*A white wine cream sauce with shrimp, grape tomatoes, avocado served with dirty rice*

**REDFISH PONCHATRAIN 23**

*Brown butter wine sauce served with dirty rice*

**NAKED FISH 18**

*Choose from salmon, mahi mahi, redfish or flounder served with dirty rice*

**FRIED SEAFOOD****FISH N CHIPS 14**

*Hand-battered in house, served with french fries*

**SHRIMP N FISH COMBO 14**

*Hand-battered in house, served with french fries*

**FRIED CATFISH 16**

*Hand-battered in house, served with french fries*

**CRAWFISH PLATTER 21**

*Fried crawfish and crawfish etouffee, served with white rice*

**SHRIMP ENCHILADA &****FRIED SHRIMP 15**

*Fried shrimp and enchilada with red beans and rice*

**DESSERTS**

BREAD PUDDING 8

KEY LIME PIE 8

BANANA PUDDING 8

CREME BRULEE 9

VANILLA CHEESECAKE 9

*Add Praline or Raspberry*

VANILLA ICE CREAM 3

**CONVENIENCE IS NOW AT YOUR FINGERTIPS**

*+ Order online and choose pick up or delivery options*

*+ Make a reservation*

*+ Add yourself to the waitlist before you arrive*

*Find access at [www.reelseafoodhouse.com](http://www.reelseafoodhouse.com) or our google listing*

*Follow us on Facebook and Instagram*

*Consuming raw or uncooked poultry, seafood, shellfish or eggs may increase risk of food-borne illness. All items are cooked to order or raw. Allergens are present in this location and we cannot guarantee any item to be allergen free. Gluten Free items are prepared in the same facility as wheat items. Some fish may contain small bones. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.*

\*20% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE | ITEM AVAILABILITY SUBJECT TO CHANGE

**APPETIZERS**

- SEAFOOD FRITTERS 15**  
*Seafood stuffed bread crumb fritter with buerre blanc sauce*
- SHRIMP COCKTAIL 15**  
*A simple classic*
- PEEL EM DIP EM EAT EM 16**  
*1/2 lb. Boiled shrimp tossed in our herb vinaigrette with creole spice. Horseradish and cocktail sauce*
- CALAMARI 17**  
*Served with marinara sauce*

- CHIPS & QUESO 8 | 10**  
*Tortilla chips, cup or bowl of white queso*
- THE REEL FONDUE 19**  
*Serves 2-4 | Monterrey jack cheese, mushrooms, spinach, shrimp, crawfish, in a cream sauce*
- CRAB CAKES 15 | 22**  
*Choose one or two cakes, topped with avocado, tomato and a lemon caper buerre blanc sauce*
- FRIED MOZZARELLA BITES 12**  
*Served with marinara sauce*
- FRIED ZUCHINNI 12**  
*A boat load of freshly breaded zucchini with remouillade*

**RAW OYSTERS**

- GULF COAST**  
*Clean, sweet finish, medium brine*
- BLUE POINTS**  
*Copps Island, Pleasant mineral finish, medium brine*

**1/2 OFF OYSTER TUESDAY**  
**GULF COAST OYSTERS**  
*Available Tuesday after 4:00*

**SOUP & SALAD**

- SHRIMP GUMBO 10 | 13**
- SEAFOOD GUMBO 11 | 14**
- LOBSTER BISQUE 11 | 14**
- THE REEL WEDGE 10**  
*Iceberg lettuce, bleu cheese, grape tomatoes, red onion, Apple-wood bacon*
- CAESAR 9**  
*Romaine Lettuce, caesar dressing, parmesan cheese, croutons*
- FRIED CHICKEN BLT 18**  
*Mixed greens, grape tomatoes, honey bacon, avocado, bleu cheese crumbles, red onions, tossed in ranch dressing*
- POPPYSEED SALMON SALAD 19**  
*Spinach, grilled salmon, candied pecans, strawberries, mango, blue cheese crumbles, tossed in poppyseed vinaigrette*
- REEL GREEK 'N SHRIMP 20**  
*Mixed greens, grilled shrimp, feta cheese, Kalamata olives, grape tomatoes, cucumbers, banana peppers, tossed in herb vinaigrette*
- SHELLFISH SALAD 24**  
*Romaine lettuce, topped with shrimp, crab and lobster tossed in creole 1000 island dressing with cucumber, grape tomatoes, avocado, capers, feta cheese and croutons*

**FRIED PLATTERS**

*Served with french fries. +3 for a house salad*

- REEL GOOD PLATTER 30**  
*Catfish, shrimp, oysters and fritters*
- CHICKEN TENDERS 14 | 18**
- FRIED SHRIMP 20 | 24**
- CATFISH 20 | 24**
- SHRIMP + CATFISH | 23**
- BUTTERMILK FRIED OYSTERS | 22**

**CHEF SELECTIONS**

*Served with a house salad | Sustainable farm raised: SFR*

- MAHI MAHI ST. CHARLES 34**  
*Blackened with zydeco butter served with crawfish etouffee and jambalaya*
- STUFFED FLOUNDER 33**  
*Seafood stuffing topped with jumbo lump crab, avocado, tomatoes and buerre blanc sauce, served with creamed spinach*
- FLOUNDER & SCALLOPS 33**  
*Flounder, shrimp, scallops, spinach, cajun cream sauce, served with dirty rice*
- ALMOND CRUSTED REDFISH 34**  
*(SFR) Pan-seared topped with shrimp, avocado, grape tomatoes in a buerre blanc sauce and roasted new potatoes*
- MAHI BOUDREAUX 34**  
*Grilled or blackened mahi topped with gulf shrimp, mushroom, avocado, grape tomato in a creamy white wine sauce, served with dirty rice*
- REDFISH PONCHARTRAIN 34**  
*(SFR) Shrimp, jumbo lump crab, a brown butter wine sauce, served with dirty rice*
- PARMESAN CRUSTED SALMON 32**  
*(SFR) Parmesan crusted, pan seared, topped with avocado, pico lime butter, served with stone ground grits*
- CITRUS GLAZED SALMON 29**  
*(SFR) Pineapple citrus glaze, served with asparagus*
- NAKED FISH 26**  
*Salmon, mahi mahi, redfish or flounder, served with dirty rice*

**SPECIALTY FAVORITES & PASTA**

- SHRIMP ENCHILADAS 20**  
*Shrimp, grape tomatoes, avocado and cajun cream sauce*
- SHRIMP AND GRITS 23**  
*Stone ground grits, grilled shrimp and andouille sausage with apple-wood bacon*
- SHRIMP BROCHETTE 29**  
*Stuffed with jalapeño jack cheese, wrapped in bacon, served with dirty rice*
- SEAFOOD SKEWER 23**  
*Grilled shrimp, fresh fish and vegetables, served with dirty rice*
- CRAWFISH PLATTER 30**  
*Fried crawfish and crawfish etouffee*
- SHRIMP ETOUFFEE 26**  
*Our rich cajun stew with creole spices*
- BLACKENED MISSISSIPPI CATFISH 30**  
*Served with crawfish etouffee and white rice*
- GRILLED CHICKEN PASTA 18**  
*Grilled chicken tossed in creamy parmesan sauce. Choose shrimp +4*
- SHRIMP & ANDOUILLE PASTA 24**  
*Cajun shrimp and andouille sausage, tossed in spicy marinara sauce*

**CHICKEN & STEAK**

- 16 OZ. RIBEYE 42**  
*House salad and red potatoes au gratin*
- 10 OZ. NY STRIP 35**  
*House salad and red potatoes au gratin*
- BONE IN PORK CHOPS 29**  
*House salad, topped with Zydecco butter sauce and red potatoes au gratin*
- CHICKEN BREAST GRILLED 20**  
*Mashed potatoes and vegetable medley*
- CHICKEN FRIED CHICKEN 18**  
*Mashed potatoes and vegetable medley*
- CHICKEN FRIED RIBEYE 25**  
*Mashed potatoes and vegetable medley*
- REEL BURGER 15**  
*Served with french fries. Add mixed cheese, bacon +\$1 ea.*

# HAPPY HOUR

HAPPY HOUR DRINKS | WEEKDAYS 11-6:30

**\$1.50 OFF** HOUSE MARGARITA

**\$1 OFF** HOUSE WINE GLASS

**\$1 OFF** DOMESTICS

HAPPY HOUR FOOD  
WEEKDAYS 3-5:00

MINI FONDUE 10  
*Jack cheese, mushrooms, spinach, shrimp, crawfish, in a cream sauce. Served with garlic toast.*

SPICY CATFISH 8  
*Battered, fried and tossed in Louisiana hot sauce. Served with ranch.*

CHIPS N WHITE QUESO 7  
*A cup of house made white queso and corn tortilla chips.*

FRIED ZUCCHINI 7  
*Hand cut, battered and fried. Served with remouillade.*

POPCORN SHRIMP 8  
*Battered, fried and spicy*

## DRIPPING SPRINGS

VODKA  
DIRTY MARTINI 9  
LEMON DROP 11

ORANGE VODKA  
REDFISH SIPPER 10  
REEL MULE 11

1876 WHISKEY  
OLD FASHION 11  
WHISKEY SOUR 10

GIN  
GIN & TONIC 9  
GIN MARTINI 9

REPUBLIC TEQUILA  
MARGARITA 11 | 15  
*Choose Republic Anejo, reposado or plato*

## BEER

DOMESTIC 4.95  
Bud Light  
Miller Lite  
Lonestar  
Coors Light  
Budweiser

PREMIUM 7.00  
Dos Equis XX  
Corona premier  
Blue Moon  
Fireman's 4  
Modelo  
Shiner Bock  
Michelob Ultra  
Yuengling Lager  
Stella Artois

DRAFT  
Modelo 7.00  
Michelob Ultra 5.50  
Crawford Bock 8.50  
Faust Brewing Seasonal 10

## MARGARITAS

HOUSE MARGARITA 8 | 11  
*Frozen or rocks. Add mango, watermelon, peach, raspberry or strawberry +2*

CLEAR RIVER RITA 12 | 16  
*Herradura Silver, Cointreau, orange, fresh lemon and lime*

PATRON RITA 13 | 16  
*Patron Tequila, Gran Marnier, lime juice, orange juice and simple syrup*

SKINNY MARGARITA 12  
*Silver Tequila, cointreau, agave, lime, soda*

RAPIDS 10  
*House made sangria and margarita swirl*

## SPECIALTY COCKTAILS

TOP SHELF LONG ISLAND 15  
*Herradura Tequila, Dripping Springs Vodka and Gin, Bacardi Rum, Cointreau, lemonade, splash of coke*

HAND CRAFTED SANGRIA 11  
*Red wine, Brandy and orange juice*

SUMMER PEACH SANGRIA 11  
*Reisling, Peach schnapps, orange juice, sprite, fresh fruit*

TEXAS TEA 11  
*Deep Eddy Sweet Tea Vodka, lemonade, sprite*

THE REEL HURRICANE 12  
*Malibu Rum, Kraken Rum, pineapple, orange and lime juice*

MEXICAN MARTINI 12  
*Jalapeno infused tequila, Cointreau, olive, lemon, lime and orange juice*

## WINE LIST

### WHITE

CHARDONNAY  
\*Sycamore Lane California (House) 8 28  
\*Kendall Jackson Santa Rosa, California 10 36  
La Crema Sonoma, California 12 45

PINOT GRIGIO  
\*Noble Vines California 8 29  
Santa Margherita Alto Adige, Italy 11 44

SAUVIGNON BLANC  
\*Unshackled, California 9 32  
Kim Crawford Marlborough, New Zealand 11 42

SWEET WHITE  
\*Chateau, St. Michelle 9 33  
Cupcake Pfalz, Germany 10 37  
Sparkling Mia Dolcea Moscato D'asti, Italy 9 33

ROSE  
\*Fleur De Mer, France 8 28

CHAMPAGNE  
J. Roget 7 22  
Ruffino Prosecco Italy 10  
Mumm Napa Brut Napa Valley, California 47

### RED

PINOT NOIR  
\*Primarius, Oregon 8 28  
\*McManis California 9 33  
Rodney Strong Sonoma, California 50  
Meomi Sonoma, California 50

MERLOT  
\*Red Diamond Washington State 9 33  
14 Hands Columbia Valley, Washington State 9 36  
St. Francis Sonoma, California 11 40

CABERNET SAUVIGNON  
\*Sycamore Lane California (House) 8 29  
\*Robert Mondavi Napa Valley, California 10 37  
Joel Gott Napa Valley, California 12 47  
Rodney Strong Sonoma, California 50  
Silver Oak Oakville, California 130

INTERESTING REDS  
Sonoroso Sweet Red, Italian 8 28  
\*Elsa Bianchi Malbec San Rafael, Argentina 8 28  
\*Becker Cabernet Driftwood 9 33  
Meiomi Red Blend, California 9 33

WINE WEDNESDAY AT 4:00  
1/2 OFF SELECT BOTTLES

*\* Wines included in Wine Wednesday promotion*

# SUNDAY BRUNCH

SERVED 10:00-1:00 EVERY SUNDAY

## HILL COUNTRY

### BISCUITS & GRAVY | 11

*Buttermilk biscuits, housemade cream gravy, potatoes and bacon or sausage*

### FONDUE OMELET | 14

*A three egg omelet with sauteed shrimp, crawfish, mushrooms and blended cheeses. Served with breakfast potatoes.*

### CHICKEN & WAFFLES | 13

*Our hand battered chicken tenders served with a vanilla belgium waffle.*

### CRAB CAKE BENEDICT | 18.95

*Served on a toasted english muffin, with a poached egg topped with hollandaise sauce. Served with cheese grits.*

### HILL COUNTRY BENEDICT | 13.50

*A toasted english muffin topped with breakfast sausage, bacon, poached egg with hollandaise sauce. Served with cheese grits.*

### THE "REEL" TEXAN | 13.50

*Fluffy scrambled egg, jumbo biscuit, potatoes and bacon or sausage*

## SWEET & SAVORY

### SWEET CREAM PANCAKE PLATTER | 12

*2 award winning pancakes with fluffy scrambled eggs and bacon or sausage.*

### CREME BRULEE FRENCH TOAST | 13

*2 large portions of golden dipped challah bread and fluffy scrambled eggs.*

### VANILLA BELGIUM WAFFLES | 14

*Waffles with fluffy scrambled eggs and bacon or sausage.*

## SKILLETS

### BREAKFAST SKILLET | 13.25

*Fluffy eggs, breakfast potatoes, andouille sausage and chopped bacon covered with our white queso.*

### REEL SKILLET | 13.75

*Creamy grits, fluffy scrambled egg, chopped bacon, sausage and creamy queso.*

## A LA CARTE

BACON 2.00 | 3.00 | 4.00

SAUSAGE PATTY 3.00 | 5.00

BISCUITS 2.00 | 3.00 | 4.00

BREAKFAST POTATOES | 3.00

(1) FRENCH TOAST | 9.00

(1) WAFFLE | 8.00

PANCAKE 3.00 | 6.00 | 8.00

GRAVY | 2.00

FRUIT BOWL | 6.00

GRITS 3.00 | 5.00

## DRINKS

BLOODY MARY 8

MIMOSA 5

JAMESON MIMOSA 10

IRISH COFFEE 8

COFFEE 2.95

JUICE 3.50

*Apple, cranberry, orange*

## WEEKLY PROMOTIONS START AT 4:00

### 1/2 OFF OYSTER TUESDAY

GULF COAST OYSTERS

*A dozen | Clean, sweet finish, medium brine*

### WINE WEDNESDAY

1/2 OFF WINE BOTTLES

*Choose from a selection of specified bottles*

### SATURDAY MUSIC

LIVE MUSIC ON THE PATIO

*Join us on select Saturday's for live music*

## FAMILY BULK ITEMS - ADVANCE TO-GO

### APPETIZERS

*(Serves about 4-6)*

SHRIMP GUMBO \$31

*1/2 gallon, celery, onion, bell pepper, tomato, spices and white rice*

HOUSE SALAD 17.95

*Croutons, baby tomatoes, red onion, bacon, cheddar and choice of dressing on the side*

GREEK SALAD 20.95

*Fresh vegetables, kalamata olives, peppers, oregano and feta cheese with greek dressing*

LB. BOILED SHRIMP \$23

### ENTREES

*(Serves about 6-8)*

CHICKEN PASTA \$49

SHRIMP PASTA \$49

SHRIMP ETOUFFEE \$42

CRAWFISH ETOUFFEE \$52

SHRIMP GUMBO \$35

SHRIMP & GRITS \$47

### SIDES

*(Serves about 10) \$22 ea.*

MASHED POTATOES,

CHEESE GRITS,

JAMBALAYA, DIRTY

RICE, RED BEANS & RICE,

POTATOES AU GRATIN

### FRIED

*(Serves about 6-8)*

1.5 DZ. CHICKEN TENDERS \$20

1 LB. CRAWFISH \$30

1 LB. CATFISH \$28

1 LB. SHRIMP \$28

1 LB. TILAPIA \$22

### DESSERT

BREAD PUDDING \$33

KEY LIME PIE \$16

### MARGARITA

20 OZ. HOUSE MARGARITA \$12

ADD FLAVOR +\$1

### DELIVERY MAY BE AVAILABLE UPON REQUEST

*We make our items from scratch, therefore, some large orders may require at least 24 hours advance notice.*

*Please notify us if you would like to schedule a larger order for pick up or delivery so that we can be sure to have your order ready when you are.*

*All menu items and prices are subject to changes and revisions without notice.*