

LUNCH MENU

AVAILABLE 11:00-4:00 AND ON THE WEEKENDS

ASK YOUR SERVER ABOUT OUR DAILY \$8.50 SPECIALS

REEL IN YOUR OWN "CATCH"

STUFFED FLOUNDER	\$10.95
Served with creamed spinach and chicken and sausage jambalaya	
PORK CHOP	\$10.95
10 oz. portion, grilled and topped with our Zydeco butter sauce. Served with dirty rice and cajun slaw.	
CHICKEN FRIED STEAK	\$10.95
Served with mashed potatoes and vegetable medley.	
CHICKEN FRIED CHICKEN	\$10.95
Served with mashed potatoes and vegetable medley.	

LUNCH SPECIALTIES

SOUP AND SALAD	\$9
Choose your soup and salad combination (<i>Wedge Salad, Seafood Gumbo and Lobster Bisque will have an additional charge of 1.95</i>)	
REEL BURGER 6 OZ.	\$9
50/50 Sirlion and brisket blend. Served with french fries. (<i>Add cheese for \$1.00</i>)	
FRIED SHRIMP	\$9.5
Served with french fries and cajun slaw.	
FRIED TILAPIA	\$10
Served with french fries cajun slaw.	
SHRIMP AND GRITS	\$9.5
Stone ground grits, corn maque choux, shrimp with Apple-wood bacon.	
GRILLED CHICKEN BREAST	\$10
Served with garlic mashed potatoes and vegetable medley.	
FISH TACOS	\$11
Served with red beans and rice.	
GRILLED CHICKEN PASTA	\$11
Served with chicken tossed in a creamy parmesan sauce.	
GRILLED SHRIMP PASTA	\$12.5
Served with shrimp tossed in a creamy parmesan sauce.	

LUNCH MENU CONTINUED

LUNCH SPECIALTIES

1/2 PO'BOY AND SOUP	\$10
Choose from Chicken, Shrimp, Catfish. (<i>Fried Oyster, Crawfish Po'boy, Seafood Gumbo and Lobster Bisque will have an additional charge of 1.95</i>). Served with cajun slaw.	
CAJUN ENCHILADA AND 4 FRIED SHRIMP	\$11
Served with french fries.	
SHRIMP TRIO	\$11
Stuffed Shrimp and Fried Shrimp and Coconut Shrimp. Served with french fries and cajun slaw.	
NAKED LUNCH FISH	\$12
Choose from Tilapia, Trout, Salmon, or Mahi. (<i>Add a sauce for 4.95</i>) Boudreaux, Thibodeaux or Pontchartrain. Served with cajun slaw.	
NEW ORLEANS COMBO	\$13
Blackened Tilapia served with crawfish etouffee.	
CAJUN ENCHILADAS	\$13
Topped with shrimp, crawfish, grape tomatoes, avocado in a cajun cream sauce. Served with red beans and rice.	
CRAWFISH PLATTER	\$15
Fried crawfish and crawfish etouffee. Served with dirty rice.	

LUNCH SALADS

FRIED CHICKEN BLT	\$12
Mixed Greens, Ranch dressing, grape tomatoes, bleu cheese crumbles, red onions, Apple-wood bacon, avocado.	
POPPYSEED SALMON SALAD	\$13
Spinach, Poppyseed vinaigrette, candied pecans, strawberries, bleu cheese crumbles.	
MIXED GRILL SALAD	\$13
Romaine Lettuce, onion, asparagus, grape tomatoes, spicy pecans, bleu cheese dressing topped with grilled asparagus and a marinated beef and chicken skewer.	
REEL GREEK 'N SHRIMP	\$14
Mixed Greens, Herb vinaigrette, grilled shrimp, feta cheese, Kalamata olives, grape tomatoes, cucumbers, banana peppers.	
SEAFOOD SALAD	\$15
Romaine lettuce tossed with our Creole Thousand Island dressing and topped with lobster, shrimp, crab meat, tomatoes, and avocado.	



WE OFFER GIFT CARDS & TO-GO ORDERS

THE REEL SEAFOOD AND GRILL

1683 STATE HWY 46 W STE 235
NEW BRAUNFELS, TEXAS 78132
(BY THE NEW HEB)
830-214- 6103

HOURS:

SUN-THURS: 11:00AM- 9:00PM
FRI-SAT: 11:00AM-10:00PM

THE REEL SEAFOOD HOUSE

17130 HWY 46 W
SPRING BRANCH, TEXAS 78070
830-885-7352

HOURS:

CLOSED MONDAY
TUE-SAT: 11:00AM-9:00PM
SUN: 10:00AM-8:00PM



WWW.REELSEAFOODHOUSE.COM

FIND US ON FACEBOOK TO KEEP UP WITH UPCOMING EVENTS

8.50 LUNCH FEATURES

AVAILABLE EVERYDAY LAND LOVER | SEAFOOD FEATURES

MAIN MENU

OYSTERS

FEATURE OYSTER MARKET

SOUPS & SALADS

	CUP	OR	BOWL
POTATO CORN CHOWDER	\$5		\$7
CHICKEN & SAUSAGE GUMBO	\$5		\$7
SHRIMP GUMBO	\$7		\$9
SEAFOOD GUMBO	\$8		\$10
CRAWFISH BISQUE	\$7.5		\$9.5
LOBSTER BISQUE	\$8.5		\$10.5
HOUSE			\$5
Mixed greens, grape tomatoes, croutons, mixed cheese, onion and ranch dressing			
GREEK			\$6.5
Mixed greens, herb vinaigrette, feta cheese, Kalamata olives, cucumbers, grape tomatoes, banana peppers			
SPINACH SALAD			\$6.5
Spinach, Poppyseed vinaigrette, candied pecans, strawberries, bleu cheese crumbles			
CAESAR			\$6.5
Romaine Lettuce, Caesar dressing, parmesan cheese, croutons			
REEL WEDGE			\$7.5
Iceberg lettuce, bleu cheese, grape tomatoes, onion, Apple-wood bacon			
FRIED CHICKEN BLT			\$13
Mixed greens, Ranch dressing, grape tomatoes, bleu cheese crumbles, red onions, Apple-wood bacon, avocado			
POPPYSEED SALMON SALAD			\$14
Spinach, Poppyseed vinaigrette, candied pecans, strawberries, bleu cheese crumbles			
MIXED GRILL SALAD			\$14
Romaine lettuce, onion, grape tomatoes, spicy pecans, bleu cheese dressing topped with grilled asparagus and a seasoned beef and chicken skewer.			
REEL GREEK 'N SHRIMP			\$15
Mixed greens, herb vinaigrette, grilled shrimp, feta cheese, Kalamata olives, grape tomatoes, cucumbers, banana peppers			
SEAFOOD SALAD			\$16
Romaine lettuce tossed with our Creole Thousand Island dressing and topped with lobster, shrimp, crab meat, tomatoes, and avocado.			

APPETIZERS

HAND-CUT ONION RINGS	\$6
FRIED MOZZARELLA BITES	\$8
Roasted tomato marinara	
1/2 LB. PEEL 'EM DIP 'EM EAT 'EM	\$10
TRADITIONAL SHRIMP COCKTAIL	\$9.5
MEXICO CITY SHRIMP COCKTAIL	\$11
Gulf shrimp tossed with avocado, pico de gallo and our house made cocktail sauce.	
CALAMARI	\$11
Jalapeño, artichoke, spicy roasted tomato marinara sauce	
COCONUT SHRIMP	\$12
THE REEL FONDUE	\$14
Jack cheese, mushrooms, spinach, shrimp, crawfish, in a cream sauce. <i>Serves 2-4 people</i>	
CAKES OF CRAB	\$16.5
Topped with roasted corn maque choux, beurre blanc	

HAND-BATTERED

Served with French Fries and your choice of cajun slaw or red beans. (Add a house salad \$2.95)

FRIED CHICKEN TENDERS	\$12.5
STUFFED SHRIMP (4)	\$14
STUFFED CRAB (3)	\$14
FRIED SHRIMP	(8) \$13 (12) \$16
FRIED CATFISH	\$16.5
SHRIMP AND CATFISH	\$16.5
BUTTERMILK FRIED OYSTERS	\$16.5
REEL GOOD PLATTER	\$22
Catfish, shrimp, stuffed shrimp and stuffed crab	

PASTA

GRILLED CHICKEN PASTA	\$14.5
Creamy Parmesan sauce.	
GRILLED SHRIMP PASTA	\$16
Creamy Parmesan sauce	
SHRIMP AND ANDOUILLE CAJUN PASTA	\$17
Tossed in a spicy roasted tomato marinara sauce.	
GRILLED SALMON PASTA	\$17
Tossed in a creamy Parmesan sauce	
CREATE YOUR OWN PO'BOY	\$12
Choose from chicken, catfish or shrimp. For crawfish or oysters (add \$2.00). Served on toasted french bread with lettuce, tomato, red onion and pickles. Served with french fries.	

PO'BOYS

HAND-CUT STEAKS & MORE

REEL BURGER 6 OZ. <i>(Add cheese \$1)</i>	\$9
50/50 Sirloin and brisket blend. Served with cajun french fries	
CHICKEN FRIED RIBEYE	\$16
Served with garlic mashed potatoes and gravy and choose a tag along	
CHICKEN BREAST GRILLED 10 OZ.	\$15
Served with mashed potatoes and choose of tag along	
All steaks grilled with homemade seasoning served with a house salad and roasted new potatoes.	
CERTIFIED ANGUS BEEF SIRLOIN	10 oz. \$19
DOUBLE BONE PORK CHOP	18 oz. \$21
BLACK ANGUS FILET	8 oz. \$34
CERTIFIED ANGUS BEEF RIBEYE	14 oz. \$31

NAKED FISH

Prepared grilled, blackened or pan-broiled. Served with dirty rice and cole slaw. (Add a house salad \$2.95)

TILAPIA	\$16
RAINBOW TROUT	\$19
COSTA RICAN MAHI MAHI	\$22
SALMON	\$22
TEXAS REDFISH	\$24
CHILEAN SEABASS	\$29
Pan-seared and baked	
ADD A SAUCE	
BOUDREAUX SAUCE	\$5
CRAWFISH ETOUFFEE	\$5
FRESH CRAB WITH BUERRE BLANC	\$7
ZYDECO SAUCE	\$2

REEL SWEET CATCH

PRALINE BREAD PUDDING	\$6
KEY LIME PIE	\$6
BANANA PUDDING	\$6.5
CHOCOLATE LAVA CAKE	\$6.5
CREME BRULEE	\$7
VANILLA CHEESECAKE	\$7
Add Pecan praline or raspberry sauce	
VANILLA ICE CREAM	\$2

REEL POPULAR DISHES

(Add a house salad \$2.95)

CAJUN ENCHILADAS	\$15
Shrimp, crawfish, grape tomatoes, avocado and Cajun cream sauce	
SHRIMP AND GRITS	\$16.5
Stone ground grits, corn maque choux, shrimp with Apple-wood bacon	
BLACKENED MISSISSIPPI CATFISH	\$18
Served with etouffee and white rice.	
SEAFOOD SKEWER	\$18
Shrimp, fresh fish and vegetables grilled over dirty rice	
REEL MIXED GRILL	\$18
Steak and chicken skewer. Served with dirty rice.	
CRAWFISH OR SHRIMP ETOUFFEE	\$18.5
Served over dirty rice.	
CRAWFISH PLATTER	\$20.5
Fried crawfish and etouffee. Served with dirty rice	
SHRIMP BROCHETTE	\$22
Stuffed with Monterey jack cheese, jalapeño, wrapped in bacon. Served over dirty rice	
STUFFED FLOUNDER	\$26
Reel seafood stuffing topped with fresh crab, grape tomatoes and beurre blanc sauce. Served with creamed spinach.	
SNAPPER JAMBALAYA	\$26
Topped with shrimp, crawfish and avocado in our Cajun cream sauce. Served with jambalaya.	
ALMOND CRUSTED BARRAMUNDI	\$27.5
Pan-seared topped with crab, in a beurre blanc sauce. Served with roasted new potatoes	
REDFISH PONCHARTRAIN	\$28
Shrimp, crab meat, brown butter madeira wine sauce. Served with dirty rice.	
MAHI MAHI NEW ORLEANS	\$28
Blackened with zesty Zydeco butter, crawfish etouffee. Served with jambalaya.	
TAG ALONG SIDES	
CREAMED SPINACH \$3	GARLIC MASHED POTATOES \$4
STONE GROUND GRITS \$3	JAMBALAYA \$5 SUB \$1.95
VEGETABLE MEDLEY \$3	DIRTY RICE \$5 SUB \$1.95
CAJUN SLAW \$3	ASPARAGUS \$6.95 SUB \$3.5
RED BEANS & RICE \$4	
ROASTED NEW POTATOES \$4	ADD: 4-5 OZ. LOBSTER \$12