

MAIN MENU

SIGNATURES APPETIZERS

OYSTERS ON THE HALF SHELL | Contact restaurant

TRADITIONAL SHRIMP COCKTAIL | 10

PEEL 'EM DIP 'EM EAT 'EM

Boiled shrimp tossed in our herb vinaigrette with creole spice. Garnished with horseradish with cocktail sauce 1/2 lb. | 10

HAND TOSSED COCKTAIL

Gulf Shrimp, avocado, pico de gallo, lemon juice, house-made cocktail sauce | 10

SALADS

THE REEL WEDGE

Iceberg lettuce, bleu cheese, grape tomatoes, red-onion, Apple-wood bacon. | 8

GREEK

Mixed greens, herb vinaigrette, feta cheese, Kalamata olives, cucumbers, grape tomatoes, banana peppers. | 6

SIGNATURE HOUSE

Mixed greens, grape tomatoes, croutons, mixed cheese, red-onion and ranch dressing. | 5

POPPYSEED SPINACH

Spinach, Poppyseed vinaigrette, candied pecans, strawberries, bleu cheese crumbles. | 6

CAESAR

Romaine Lettuce, Caesar dressing, parmesan cheese, croutons. | 6

THE BIG GREENS

FRIED CHICKEN BLT

Mixed greens, grape tomatoes, Apple-wood bacon, avocado, bleu cheese crumbles, red onions, tossed in ranch dressing. | 13

POPPYSEED SALMON SALAD

Spinach, grilled Salmon, candied pecans, strawberries, mango, blue cheese crumbles, tossed in Poppyseed vinaigrette. | 14

SIRLOIN SALAD

Romaine lettuce, grilled Sirloin, spicy pecans, onion, grape tomatoes, tossed in bleu cheese dressing. | 14

REEL GREEK 'N SHRIMP

Mixed greens, grilled shrimp, feta cheese, Kalamata olives, grape tomatoes, cucumbers, banana peppers, tossed in an herb vinaigrette. | 14

SHRIMP SALAD

Shrimp tossed in creole 1000 island with cucumber, grape tomatos, avocado, capers, feta cheese and croutons on a bed of romaine lettuce. | 14

SAVORY SOUPS

POTATO CORN CHOWDER

cup | 5 bowl | 7

CHICKEN & SAUSAGE GUMBO

cup | 6 bowl | 9

SAVORY SHRIMP

cup | 7 bowl | 9

GUMBO GRITS

cup | 5 bowl | 7

CREAMY CRAWFISH BISQUE

cup | 8 bowl | 10

CREAMY LOBSTER BISQUE

cup | 10 bowl | 12

STARTERS & SHAREABLES

HAND-CUT ONION RINGS | 6

CHIPS & QUESO

Reel style chips and Queso. Cup | 6 or Bowl | 8

FRIED ZUCHINNI

Served with house made remouillade | 7

FRIED MOZZARELLA BITES

Served with Marinara sauce. | 8

CALAMARI

Jalapeno, artichoke, marinara sauce. | 11

TEMPURA COCONUT SHRIMP

House battered rolled in fresh coconut. Served with a sweet and sour dipping sauce. | 12

THE REEL FONDUE

Jack cheese, mushrooms, spinach, shrimp, crawfish, in a cream sauce. *Serves 2-4 people.* | 14.00

CRAB CAKES

Topped with crab, avocado and a lemon caper buerre blanc sauce. 1 | 12 2 | 17

FRIED PLATTERS

FRIED CHICKEN TENDERS

Med | 10 Large | 14

FRIED SHRIMP

Med | 15 Large | 18

STUFFED SHRIMP

2 | 11

STUFFED CRAB

2 | 11 3 | 15

FRIED CATFISH

3 | 15 6 | 19

SHRIMP AND FISH

| 18

FRIED CRAWFISH

Med | 16 Large | 21

BUTTERMILK FRIED OYSTERS

| 17

REEL GOOD PLATTER

Catfish, shrimp, stuffed shrimp and stuffed crab. | 22 *(Add oysters \$3.00)*

PASTA

GRILLED CHICKEN

Grilled chicken tossed in a creamy Parmesan sauce. | 15

GRILLED SHRIMP

Grilled Shrimp tossed in a creamy Parmesan sauce. | 16

SHRIMP & ANDOUILLE CAJUN

Shrimp and Andouille sausage, tossed in a spicy roasted tomato marinara sauce. | 18

GRILLED SALMON

Grilled Salmon tossed in a creamy Parmesan sauce. | 17

SEASONAL VEGGIE

Seasonal vegetables tossed in olive oil. | 14

SIDES

CAJUN SLAW | STONE GROUND GRITS | 3.00

VEGETABLE MEDLEY | CREAMED SPINACH | RED BEANS AND RICE

ROASTED NEW POTATOES | GARLIC MASHED POTATOES | 4.00

POTATOES AU GRATIN | JAMBALAYA | 5

DIRTY RICE | 5 | ASPARAGUS | 7

CHEF SELECTIONS

SNAPPER JAMBALAYA

Topped with shrimp, grape tomatoes and avocado in our Cajun cream sauce. Served with jambalaya. | 27

ALMOND CRUSTED SNAPPER

Pan-seared topped with shrimp, avocado & grape tomatoes, in a buerre blanc sauce and roasted new potatoes. | 28

REDFISH PONCHARTRAIN

Shrimp, brown butter madeira wine sauce. Served with dirty rice. | 29

TROUT THIBODEAUX

Grilled or Blackened Trout topped with Gulf shrimp, spinach, mushroom, in a sherry wine sauce served with dirty rice. | 24

MAHI MAHI ST. CHARLES

Blackened with zesty Zydeco butter, crawfish etouffee. Served with jambalaya. | 29

STUFFED FLOUNDER

Reel seafood stuffing topped with avocado, grape tomatoes and buerre blanc sauce. Served with creamed spinach. | 25

BLACKENED MISSISSIPPI CATFISH

Served with crawfish etouffee and white rice. | 22

TILAPIA BOUDREAUX

Grilled or blackened Tilapia topped with Gulf shrimp, mushroom, avocado, grape tomato in a creamy white wine sauce. Served with dirty rice. | 25

CEDAR PLANK SALMON

Pineapple citrus glaze served with asparagus and a house salad. | 27

HAND CUT STEAKS & MORE

REEL BURGER 6 OZ.

50/50 Sirlion and brisket blend. Served with french fries. | 10

CHICKEN BREAST GRILLED

Served with mashed potatoes and a choice of a side. | 16

CHICKEN FRIED RIBEYE

Served with garlic mashed potatoes and gravy and choice of a side. | 18

CHICKEN FRIED CHICKEN

Served with garlic mashed potatoes and gravy and choice of a side. | 15

CERTIFIED ANGUS BEEF SIRLOIN 10 oz. | 23

DOUBLE BONE PORK CHOP | 24

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

VANILLA ICE CREAM | 2

SPECIALTY FAVORITES

SEAFOOD ENCHILADAS

Shrimp, crawfish, grape tomatoes, avocado in a Cajun cream sauce. | 16

SHRIMP AND GRITS

Stone ground grits, corn maque choux, shrimp with Apple-wood bacon. | 17

SHRIMP BROCHETTE

Stuffed with Monterey jack cheese, jalapeno, wrapped in bacon. Served over dirty rice. | 22

SEAFOOD SKEWER

Grilled shrimp, fresh fish and vegetables. Served over dirty rice. | 19

CRAWFISH PLATTER

Fried crawfish and etouffee. Served with dirty rice. | 22

CRAWFISH ETOUFFEE

Served with white rice. | 23

SHRIMP ETOUFFEE

Served with white rice. | 19

NAKED FISH

Choose Tilapia, Salmon, Mahi Mahi, Snapper or Trout. Served with dirty rice. | 22

PO'BOYS

FRIED OR GRILLED SHRIMP | FRIED CATFISH

Served with french fries. Prices vary \$13-14

SUNDAY BRUNCH 10-1PM

PRICE RANGE | \$8.00-12

PANCAKE PLATTER

Two award wining pancakes with fluffy scrambled eggs and your choice of bacon or sausage.

BISCUITS & GRAVY

2 Jumbo delicate buttermilk biscuits, bacon, gravy, breakfast potatoes and your choice of bacon or sausage.

CREME BRULEE FRENCH TOAST

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

BREAKFAST SKILLET

Our rich scrambled egg with potatoes, andouille sausage, bacon and creamy queso.

REEL CASSEROLE

A layer of creamy grits, egg, sauteed veggies, chopped bacon, sausage and creamy queso.

FONDUE OMELET

A generous three egg omelet with shrimp, crawfish, mushrooms, spinach in a velvety cream sauce. Served with breakfast potatoes.

THE "REEL" TEXAN

Three scrambled eggs, jumbo biscuit, breakfast potatoes and your choice of bacon (2) or sausage (2).

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE. FOR QUESTIONS REGARDING THE MENU PLEASE CALL YOUR SPECIFIC LOCATION

CONSUMING RAW OR UNCOOKED POULTRY, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. ALL ITEMS ARE COOKED TO ORDER OR RAW. ALLERGENS ARE PRESENT AT OUR LOCATIONS AND WE CANNOT GUARANTEE ANY ITEM TO BE ALLERGEN FREE. SOME FISH MAY CONTAIN BONES.

LUNCH MENU | AVAILABLE MON-SUN FROM 11:00-2:00

FRIED LUNCH PLATTERS

FISH N CHIPS Served with french fries | 11

FRIED SHRIMP Served with french fries | 12

FRIED CATFISH Served with french fries | 13

FRIED TILAPIA Served with french fries | 10

CHICKEN TENDERS

Med | 9 Large | 13

SHRIMP N CATFISH COMBO

Served with french fries | 12

LITTLE SEAFOOD PLATTER | 16

SHRIMP TRIO

Served with french fries | 14

SANDWICHES

SOUP N SALAD

House salad served with crawfish bisque or shrimp gumbo. (add 2.00 for Wedge) | 11

SOUP N POBOY

Choose crawfish bisque, shrimp gumbo, catfish or shrimp po'boy. | 12

FRIED CATFISH SANDWICH

Po' boy style with cajun slaw and remouillade | 12

SHRIMP PO'BOY Choose fried or grilled shrimp | 13

FRIED FISH SANDWICH | 10

REEL BURGER

50/50 Sirlion and brisket blend. | 10

LUNCH SALADS

FRIED CHICKEN BLT

Mixed greens, grape tomatoes, Apple-wood bacon, avocado, bleu cheese crumbles, red onions, tossed in ranch dressing. | 13

POPPYSEED SALMON SALAD

Spinach, grilled Salmon, candied pecans, strawberries, blue cheese crumbles, tossed in Poppyseed vinaigrette. | 13

SIRLOIN SALAD

Romaine lettuce, grilled Sirloin, spicy pecans, onion, grape tomatoes, tossed in bleu cheese dressing. | 15

REEL GREEK 'N SHRIMP

Mixed greens, grilled shrimp, feta cheese, Kalamata olives, grape tomatoes, cucumbers, banana peppers, herb vinaigrette. | 13

SHRIMP SALAD

Shrimp tossed in creole 1000 island with cucumber, grape tomatoes, avocado, capers, feta cheese and croutons on a bed of romaine lettuce. | 14

LUNCH SPECIALTIES

SHRIMP N GRITS

Stone ground grits, corn maque choux, shrimp with Apple-wood bacon. | 11

FISH TACOS

Choose fish or shrimp. Served with red beans and rice. | 12

SEAFOOD ENCHILADA & FRIED SHRIMP | 12

SEAFOOD ENCHILADAS

Topped with shrimp, crawfish, grape tomatoes, avocado in a cajun cream sauce. Served with red beans and rice. | 13

GRILLED CHICKEN BREAST

Served with garlic mashed potatoes and vegetable medley. | 12

SHRIMP ETOUFFEE

Served over white rice. | 12

BLACKENED CATFISH

Served with red beans and rice. | 15

NAKED FISH LUNCH

Choose from Tilapia, Trout | 12 Mahi Mahi, Salmon | 14
(Add a sauce for 4.95) Boudreaux, Thibodeaux or Pontchartrain.

STUFFED FLOUNDER

Reel seafood stuffing topped with avocado, grape tomatoes and beurre blanc sauce. Served with jambalaya and creamed spinach | 12

BONE IN PORK CHOP

Served with dirty rice | 12

SIGNATURE LUNCH

CRAWFISH PLATTER

Fried crawfish and crawfish etouffee. Served with dirty rice. | 16

CHICKEN FRIED CHICKEN

Garlic mashed potatoes, vegetable medley | 12

CHICKEN FRIED STEAK

Garlic mashed potatoes, vegetable medley | 12

PASTA

GRILLED CHICKEN PASTA

Grilled chicken tossed in a creamy Parmesan sauce. | 12

GRILLED SHRIMP PASTA

Grilled Shrimp tossed in a creamy Parmesan sauce. | 13

GRILLED SALMON PASTA

Grilled Salmon tossed in a creamy Parmesan sauce. | 15

SEASONAL VEGGIE

Seasonal vegetables tossed in olive oil. | 12

SHRIMP & ANDOUILLE CAJUN PASTA

Shrimp and Andouille sausage, tossed in a spicy roasted tomato marinara sauce. | 15

CONTACT INFORMATION

THE REEL SEAFOOD AND GRILL

1683 STATE HWY 46 W STE 235

NEW BRAUNFELS, TEXAS 78132

(BY THE NEW HEB)

830-214- 6103

HOURS:

MON-THURS: 11:00AM- 9:00PM

FRI-SAT: 11:00AM-10:00PM

SUN 10:00AM- 9:00PM

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

DOS RIOS MEXICAN BAR & GRILL

1281 NORTH ACADEMY AVE.

NEW BRAUNFELS, TEXAS 78130

830-609-9556

REELSEAFOODHOUSE.COM

DOSRIOSNB.COM

- Our gift cards are redeemable at all locations

- Gluten free menu available upon request

- Menu items & prices are subject to change

- Off-site catering, banquets and large party accommodations available. Please contact

tasha@caddellrestaurants.com for inquiry.



TO-GO MENU