

## APPETIZERS

### FRIED NACHOS

Drizzled with Sriracha, sour cream & topped with scallions & fresh pico. ... \$9

### FRIED GATOR

Served with spicy ranch or classic cocktail sauce.

½ lb \$11 1lb \$20

### FRIED PICKLES

Served with ranch. ... \$6

### SHRIMP ROLLS

Served with sweet n sour sauce. ... \$7

### ONION RING TOWER

Served w spicy ranch. ... \$8

### CRAB CAKES

Lump crab cakes, fried or grilled, on a bed of arugula & topped with creole cream sauce.

2 \$12 4 \$20

### CAJUN EGGROLLS

Stuffed with boudain, pepper jack & served with creole mustard. ... \$8

### SEARED AHI TUNA

Peppered Corn Crust. Served Medium Rare. Drizzled with wasabi sauce. ... \$11

### GOOD TIMES FRIES

Marinated steak, boom boom sauce, mixed cheeses, cilantro & onions. ... \$8

### REEL CEVICHE

Fresh Ahi Tuna with red onion, tomato, jalapeno, cilantro & shrimp chips. ... \$12

### BOUDAIN BALLS

Fresh, never frozen, boudain, hand breaded & served with creole mustard. ... \$9

### CHEESE STICKS

Fresh mozzarella, breaded & fried golden brown. Served with marinara sauce. ... \$6

### WINGS

Choice Salt n Pepper or Cajun Shake. Served with celery & ranch. ... \$8

## SOUPS & SALADS

### CHICKEN & SAUSAGE GUMBO

Andouille sausage, chicken & veggies in a rich, dark roux. Served with a side of potato salad. Small \$7 Large \$12

### SEAFOOD GUMBO

Shrimp, crab meat & crawfish tails simmered in a rich seafood stock & dark roux. Served with a side of potato salad.

Small \$6 Large \$10

### CRAWFISH ETOUFFEE

Small \$9 Large \$13

### HOUSE SALAD

Mixed greens, tomato, onion, cheese, bacon, egg & croutons. ... \$8

### CAESAR SALAD

Crisp romaine, parmesan, croutons & creamy caesar ... \$8

### SALAD ADD ONS

Grilled Shrimp \$6

Grilled Chicken Breast \$5

Salmon \$8

Fried Soft Shell Crab \$7

**Dressings: Ranch, Italian, Blue Cheese, Balsamic Vinaigrette**

## GULF OYSTERS

### REEL CAJUN

Broiled oysters topped parmesan, pico de gallo & our signature house sauce.

½ Dozen \$13 Dozen \$24

### HALF SHELL GULF OYSTERS

½ Dozen \$10 Dozen \$20

### GARLIC BUTTER

Topped with scallion garlic butter and parmesan.

½ Dozen \$11 Dozen \$21

### ROCKEFELLER

Topped with spinach & cheese.

½ Dozen \$12 Dozen \$22

## BOILED FAVORITES

**All boiled seafood served with corn and potatoes. Market Price**

### SEAFOOD DELIGHT

Feed a crowd with this abundant seafood selection:

1 lb King Crab Legs

1 lb Snow Crab Legs

3 Whole Cleaned Crabs

3 lbs Boiled Shrimp

½ Dozen each:

Rockefeller Oysters

Garlic Butter Oysters

Reel Cajun Oysters

\*Market\*

### REEL CAJUN SEASONINGS

Original House Sauce - Sort'A Hot

Spicy - Really Hot

Dynamite - Pretty Darn Hot

Cajun Shake - Dry Rub

Extra Seasonings \$0.50

Add Zummo Sausage \$3

### SHRIMP (1LB)

### SNOW CRAB LEGS (1LB)

### KING CRAB LEGS (1LB)

### MUSSELS (1LB)

### CRAWFISH

3 or 5 lbs

Seasonal

## SEAFOOD ENTRÉES

**All dinners come with 2 sides.**

### OYSTER DINNER

Dozen Texas Gulf oysters ... \$17

### REEL CAJUN FRIED SEAFOOD DINNER

4 oysters, 2 catfish, 4 shrimp, ¼ lb alligator, & 1 crab cake. ... \$26

### COCONUT SHRIMP

1 Dozen crunchy coconut shrimp. ... \$20

### SHRIMP DINNER

1 Dozen Gulf Shrimp served fried or grilled. ... \$18

### CATFISH DINNER

2 Fillets served fried, blackened or grilled. ... \$15

### BBQ CRABS

½ Dozen \$17 Dozen \$32

**Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.**

## CHEF'S FEATURES

### SHRIMP BROCHETTE

6 Jumbo Shrimp with jalapeno, monterey jack & wrapped with bacon. Served with dirty rice & 1 side. ... \$19

### RC GARLIC NOODLES & ANDOUILLE

Linguine pasta with garlic sauce & andouille sausage ... \$13

### BLACKENED CHICKEN LINGUINE

Pasta topped with blackened chicken & our creamy alfredo sauce. ... \$12

### TEXAS REDFISH

Smoky Pablano sauce topped with blackened redfish and argula. Served with 2 side. ... \$26

### HOISIN GLAZED SEARED SALMON

8 oz Grilled Salmon served with white rice & 1 side. ... \$18

### STEAMED MUSSELS

Mussels with andouille sausage, garlic, butter & white wine. Tossed with fresh tomatoes & scallions. Served with grilled Cajun bread. ... \$14

### CAJUN BRINED PORK CHOPS

Served with dirty rice & 1 side ... \$15

### GRILLED CHICKEN DINNER

Juicy chicken breast grilled to perfection & served with 2 sides. ... \$13

### BOOM BOOM TACOS

Your choice of fish or shrimp, fried or grilled. Nestled in cilantro lime slaw & pico. ... \$13

### TEXAS GULF SNAPPER

Fresh Texas Gulf snapper smothered with Ponchartrain sauce, grilled shrimp & crab. Served with 2 sides. ... \$23

### RIBEYE

14 oz Halpern's 1966 Angus beef served with 2 sides. ... \$24

Add Shrimp \$6  
Add Snow Crab Legs \$8

## PO'BOYS & BURGERS

Burgers are a fresh Halpern's Choice blend of chuck, brisket & short rib & cooked to order. Your choice of jalapeno cheese sourdough or potato brioche bun. Served with fries.

### REEL CAJUN BURGER

½ lb Halpern's triple blend choice beef with lettuce, tomato, pickle, onion, mustard & mayo. ... \$11

### RC SOFT SHELL CRAB BURGER

Large soft shell crab, hand battered & fried golden brown on a bed of cilantro lime slaw, fresh tomatoes & drizzled with cocktail sauce ... \$16

### PO'BOYS

Your choice of shrimp, catfish, or crawfish. Served with lettuce & tomato.  
\$11 Choose 2 \$12

### PHILLY CHEESESTEAK

Marinated steak, pepper jack cheese, grilled onions & bell peppers. ... \$11

### BOUDAIN BURGER

Creole mustard, remoulade, lettuce, tomato & a fried boudain patty. ... \$11  
½ Dozen \$17 Dozen \$32

### SURF & TURF BURGER

Texas sized burger with ½ lb Halpern's triple blend, fried crab cake, lettuce, onion, tomato, pickle & creole remoulade. ... \$16

### RC CHICKEN SAMMICH

Fried or grilled chicken breast tossed with boom boom sauce, pepper jack cheese, lettuce, & tomato. ... \$10

Add cheese, fried egg, grilled onions or bacon for \$1 each

## LUNCH MENU

SERVED MON-FRI 10:30AM - 3PM

All entrées include house seasoned french fries. No substitutions please.

### SHRIMP

6 Gulf Shrimp served fried or grilled. ... \$10

### FRIED OYSTERS

6 Texas Gulf oysters lightly battered & golden fried. ... \$10

### HALF PO'BOY & A CUP OF GUMBO

Your choice of shrimp, oyster or catfish. ... \$12

### REEL CAJUN FRIED SEAFOOD PLATTER

1 Catfish, 2 oysters & 2 shrimp. ... \$13

### SIDE HOUSE SALAD & CUP OF GUMBO

\$9

### GRILLED CHICKEN LUNCH

House seasoned grilled chicken breast. ... \$8

### LUNCH TACOS

Your choice of fish or shrimp, fried or grilled. Served on cilantro lime slaw, topped with boom boom sauce, & pico. ... \$10

## SIDES

Individual sides are \$3

POTATO SALAD

HOUSE SEASONED FRIES

CORN NUGGETS

FRIED OKRA

DIRTY RICE

GREEN BEANS

STEAMED VEGETABLES

ASPARAGUS

MAC & CHEESE

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