

Po' Boys, Burgers & More

All options come with house seasoned fries.

Add bacon + 1 | Add cheese + 1

REEL CAJUN CHEESEBURGER

½ lb. Halpern's custom blend of Choice chuck, brisket & short rib cooked to order and topped with American cheese. Served with mayo, mustard, lettuce, tomato, pickle and onion.

BOUDAIN BURGER

Fried boudin patty, Creole mustard, Creole remoulade, lettuce and tomato.

PHILLY CHEESESTEAK

Marinated steak, pepper jack cheese, mayo, grilled onions and bell peppers.

SURF & TURF BURGER

Texas-sized burger with 1/2 lb. Halpern's, fried crab cake, lettuce, onion, tomato, pickle and Creole remoulade.

RC CHICKEN SAMMICH

Fried or grilled chicken breast with boom boom sauce, pepper jack cheese, lettuce and tomato.

PO' BOYS

Your choice of shrimp, catfish, oyster, flounder or crawfish. Served with lettuce and tomato.

Choose 2 proteins 13

BOOM BOOM TACOS

Your choice of fish or shrimp, fried or grilled. Served on cilantro lime slaw, topped with boom boom sauce and pico. Substitute *aligator* + 2

MARINATED STEAK TACOS

House marinated sirloin served on cilantro lime slaw, topped with boom boom sauce and pico.



Chef's Features

RIBEYE

14 oz. Halpern's 1966 Choice Angus, aged 28 days in-house and hand-cut fresh. Served with 2 sides.

Add shrimp + 4 | Add snow crab cluster + 6

11.95

SHRIMP BROCHETTE

6 jumbo shrimp stuffed with jalapeño, mozzarella cheese and wrapped with bacon. Served with dirty rice and 1 side.

19

BRANZINI & GRILLED SHRIMP

Mediterranean sea bass topped with our smoky poblano cheddar sauce and served with 6 grilled gulf shrimp. Served with 2 sides.

20

CAJUN BRINED PORK CHOPS

Bone-in chops either fried or grilled. Served with dirty rice and choice of 1 side.

14

GRILLED CHICKEN DINNER

Juicy chicken breasts grilled to perfection and topped with a house-made goat cheese sauce. Served with 2 sides.

15

BLACKENED REDFISH

Top with crawfish étouffée + 2

13

TEXAS GULF SNAPPER

Fresh Texas gulf snapper smothered with Pontchartrain sauce, grilled shrimp and crab meat.

23

HOISIN GLAZED SALMON

8 oz. seared salmon finished with our house-made hoisin glaze. Served with white rice and choice of one side.

17

10.95

15.95

9.95

11.95

12.95

10.95

LUNCH MENU

Served Tuesday – Friday 11 am – 3 pm

All lunches come with choice of 1 side

FRIED OYSTER LUNCH

9.95

FISH & SHRIMP LUNCH PLATTER

12.95

SHRIMP LUNCH

9.95

HALF PO BOY & CUP OF GUMBO

12.95

GRILLED CHICKEN LUNCH

7.95

LUNCH TACOS *Substitute Gator +1*

9.95

CAJUN BRINED PORK CHOP

7.95

CATFISH LUNCH

8.95

CRAWFISH COMBO

13.95

STEAK LUNCH

15.95



7500 Twin City Highway
Port Arthur, TX 77642

(409) 853-1818

900 S. Main St Suite 948
Lumberton, TX 77657

(409) 227-0192

2900 W Sunset Dr.
Orange, TX 77630

(409) 330-4512



/reelcajunseafood



@reelcajunseafood

ONLINE ORDERING AVAILABLE

WWW.REELCAJUNSEAFOOD.COM

Appetizers

SAMPLER PLATTER Cajun egg rolls, shrimp rolls, boudain balls, pot stickers and fried pickles.	20
POTSTICKERS	8
FRIED ALLIGATOR	11
SHRIMP ROLLS	7
GOOD TIMES FRIES	8
CRAB CAKES (2)	12
CAJUN EGGROLLS	8
BOUDIAN BALLS	9
SEARED AHI TUNA	11
FRIED CHEESE	6
CALAMARI FRIES	7
SWEET POTATO FRIES	7
FRIED PICKLES	6
COCONUT SHRIMP	10
PONCHARTRAIN DIP With pistolettes.	10
CRAWFISH PISTOLETTE	4
WINGS Sweet Chili Sauce Buffalo Salt & pepper	9

Gulf Oysters

All oysters are locally harvested from Galveston bay and shucked daily in-house.

REEL CAJUN Topped with house sauce, fresh pico and Parmesan cheese.	1/2 Dozen 12 Dozen 23
GARLIC BUTTER Topped with whipped garlic butter and green scallions.	1/2 Dozen 11 Dozen 21
ROCKEFELLER Topped with house-made spinach and cheese mixture.	1/2 Dozen 11 Dozen 21
HALF SHELL	1/2 Dozen 9 Dozen 17

Gumbo, Salad & More

<i>Ranch, Italian, Thousand Island, Honey Mustard & Raspberry Vinaigrette</i>	
<i>Add pistolette roll + 1</i>	
CHICKEN & SAUSAGE GUMBO Served with potato salad.	Small 5.95 Large 10.95
SEAFOOD GUMBO Served with potato salad.	Small 6.95 Large 12.95
SHRIMP SALAD	13.95
Served grilled or blackened with fresh spring mix, grape tomatoes, shredded cheese and garlic croutons.	
GRILLED CHICKEN SALAD	12.95
Freshly prepared Spring mix tossed with Cajun pecans, dried cranberries and crumbled goat cheese.	
SHAKEN BEEF SALAD	13.95
House marinated sirloin sauteed with onions over Spring mix, grape tomatoes, green onions, and garlic croutons.	
CRAWFISH ÉTOUFFÉE	Small 5.95 Large 10.95
REEL CAJUN LINGUINE	13.95
Linguine pasta tossed in our creamy Alfredo sauce, then topped with blackened shrimp, house sauce and scallions.	
BLACKENED CHICKEN LINGUINE	11.95
Linguine pasta tossed in our creamy Alfredo sauce and topped with a blackened chicken breast.	
GARLIC NOODLES WITH SHRIMP	12.95
Sautéed pasta tossed with garlic butter, grilled shrimp, and green onions.	
STUFFED BAKED POTATO	7.95
Freshly baked potato stuffed with fried, grilled or blackened shrimp, butter, sour cream, cheese and green onions. <i>Make it a gator tater + 2</i>	

Sides

POTATO SALAD	2.95	GREEN BEANS	2.95
CAJUN CREAM CORN	2.95	ASPARAGUS	2.95
FRIED OKRA	2.95	BAKED POTATO	2.95
SEASONED FRIES	2.95	<i>Loaded + 2</i>	
DIRTY RICE	2.95	RED BEANS & RICE	2.95
BOUDAIN		PURPLE HULL BEANS	2.95
MAC & CHEESE	2.95	SIDE SALAD	3.95
CORN NUGGETS	2.95		

Seafood Entrées

All seafood entrées are served with choice of 2 sides

OYSTER DINNER Fried gulf oysters.	16.95
SHRIMP DINNER 1 dozen Gulf shrimp.	17.95
CATFISH DINNER 2 fillets served fried, blackened or grilled.	14.95
BBQ CRABS	Market Price
Whole clean blue crab, fried in our house-made BBQ batter.	
CAJUN COMBO	Choice of 2 16.95 Choice of 3 21.95
1 fish fillet, 6 shrimp, 6 oysters or 1 flounder fillet.	
REEL CAJUN FRIED SEAFOOD DINNER	25.95
4 oysters, 2 fish fillet, 4 shrimp and ¼ lb alligator <i>Add crab cake + 1</i>	
SHRIMP TRIO	21.95
Fried shrimp, shrimp brochette and coconut shrimp.	

Boiled Favorites

All boiled seafood is MARKET PRICE and is subject to change, please ask server for details. All items served with corn and potatoes.

CLEANED BLUE CRABS
1 LB. SHRIMP
1 LB. SNOW CRAB LEGS
1 LB. KING CRAB LEGS
3 OR 5 LBS. CRAWFISH
SEAFOOD DELIGHT 1 lb. King Crab legs, 1 lb. Snow Crab legs, 3 whole cleaned crabs, 3 lbs. boiled shrimp, 1/2 Dozen each: Rockefeller oysters, garlic butter oysters and reel Cajun oysters.
REEL CAJUN SEASONINGS <i>Original House Sauce – Sort’A Hot</i> <i>Spicy – REELY Hot</i> <i>Dynamite – REELY Darn Hot</i> <i>Cajun shake – Dry Rub</i> <i>Add Zummo sausage + 3</i> <i>Extra seasoning + .50</i>