

## Appetizers

### Chilled

Peel & Eat Shrimp	
Baker's Half Dozen	8.95
Baker's Dozen	12.95
Traditional Shrimp Cocktail	9.25
Mexico City Shrimp Cocktail	9.75
Shrimp, avocado, and pico de gallo tossed in a spicy lime cocktail sauce	

### Heated

The Reel Seafood Fondoo	12.95
Served with garlic toast	
Coconut Shrimp	11.25
Served with a sweet Asian dipping sauce	
Crab Cakes	15.95
Served with sauteed crawfish, asparagus, & grape tomatoes in a beurre blanc sauce	
Calamari	10.25
Served with marinara sauce	
David's Oysters	12.25
Six oysters baked in Parmesan bread crumbs	
Fried Crab Fingers	11.25
Served with fries	
Fried Oysters	12.95
Served with fries	

## Soups

### Bisque

Warm and creamy served up The Reel signature style

Crawfish	Lobster
cup 6.95 bowl 8.95	cup 7.95 bowl 9.95

### Gumbo

This gumbo is a true favorite served with white rice

Shrimp	Seafood
cup 5.95 bowl 8.50	cup 6.95 bowl 8.50

## Sides

All sides are prepared fresh daily 5.00

Grilled Jumbo Asparagus	Garlic Mashed Potatoes
Roasted New Potatoes	Creamed Spinach
Red Beans & Rice	Steamed Broccoli
Vegetable Medley	Jambalaya

## Po' Boys

Served on a baked french loaf with lettuce, tomato, red onions, and fries. 12.95

Blackened Chicken	Fried Chicken
Fried Shrimp	Grilled Shrimp
Fried Catfish	Fried Crawfish
Fried Oysters	

## Salads

Ranch - Creole Thousand Island -Bleu Cheese  
Caesar - Greek - Poppy Seed Vinaigrette

Wedge	6.25
Iceburg lettuce topped with bleu cheese, roma tomatoes, red onions, and apple-wood smoked bacon.	
Greek	5.95
Mixed greens tossed in our herb vinaigrette, topped with feta cheese, kalamata olives, grape tomatoes, greenhouse cucumbers and bananas peppers.	
Spinach	6.95
Spinach tossed in our poppyseed vinaigrette, topped with pecans, strawberries and bleu cheese crumbles.	
Caesar	5.95
Romaine lettuce tossed in a caesar dressing with grated parmesan and garlic croutons.	

## Fried Platters

Served with fries, house made tartar and cocktail sauce.

Catfish	15.75
Shrimp	(8) 13.75 (12) 15.75
Catfish & Shrimp	15.95
Shrimp & Oysters	15.95
Shrimp & Chicken	15.75
Stuffed Shrimp	15.75
Chicken Tenders	12.75
Reel Platter	19.95
Four fried catfish, four shrimp, one blue crab cake and one stuffed shrimp.	
Soft Shell Crab (2)	18.50
Choose your crab pan seared or fried.	

# The Reel Specialties

## Snapper Boudreaux

Seasoned snapper topped with shrimp, crawfish and mushrooms in a creamy white wine sauce.  
Served with dirty rice

28.95

## Seabass

Lightly seasoned and pan seared, served with mashed potatoes and asparagus.

31.95

## Texas Redfish Pontchartrain

Blackened filet topped with sauteed shrimp and jumbo lump crab in a brown butter wine sauce. Served with dirty rice.

28.95

## Signature Dishes

Blackened Catfish 16.25

Served with red beans and rice.

Blackened Tilapia 17.95

Topped with our Zydecoo butter sauce, served with dirty rice.

Ruby Red Trout 18.95

Pan broiled served with dirty rice.

Grilled Atlantic Salmon 19.95

Served with vegetable medley with a side of pineapple citrus glaze.

Almond Crusted Barramundi 26.95

Topped in a creamy white wine butter sauce, jumbo lump crab, and grape tomatoes. Served with roasted potatoes.

Tilapia New Orleans 24.95

Blackened or grilled filet topped with Zydecco butter sauce served with jambalaya and crawfish etouffee.

Stuffed Flounder 28.95

Topped with jumbo lump crab and grape tomatoes in a creamy white wine butter sauce. Served with creamed spinach.

Shrimp Brochette 22.95

Jumbo Gulf shrimp served with dirty rice.

Seafood Skewer 20.95

Served with dirty rice.

## Crab

Pacific Northwest Dungeness Crab 29.95

Dungeness crab clusters served with corn and potatoes

Red King Crab Legs 44.95

Three crab legs served with corn and potatoes

## Cajun Specialties

Cajun Enchiladas 14.95

Cheese Enchiladas, topped with shrimp, crawfish, tomatoes, and avocado in a cajun cream sauce.

Shrimp and Grits 16.95

House made cheese grits served with grilled jumbo gulf shrimp.

Crawfish & Shrimp Etouffee 19.50

Served over jambalaya.

Shrimp Ettouffee 17.95

Served over white rice.

Crawfish Platter 21.95

Fried crawfish and crawfish etouffee, served with dirty rice.

Parmesan Pasta 15.95

Grilled chicken or shrimp served with linguini pasta tossed in a Parmesan cream sauce.

Grilled Chicken Breast 15.95

Served with Mashed potatoes and vegetable medley.

Chicken Fried Ribeye 16.75

Served with mashed potatoes and steamed broccoli

## Steaks and Lobster

Ribeye 12 oz. 25.95

Served with mashed potatoes and asparagus.

Filet 8oz. 28.95

A lean tender cut served with mashed potatoes and asparagus.

Coldwater Lobster Tail Market

Served with asparagus and roasted new potatoes.