



JUST FOR STARTERS...

Ceviche

Shrimp & crab marinated in citrus juices & tossed with peppers, onions, tomatoes, avocado & cilantro. Served with fresh tortilla chips **14**

Shrimp Cocktail

Cajun boiled & chilled jumbo Gulf shrimp with our house-made cocktail sauce **12**

Crab Cakes

Lump crab meat mixed with Cajun spices. Served with our Remoulade sauce
Two – 15 Four – 30 Six – 42

Seafood Nachos

Shrimp & crawfish piled high on fresh tortilla chips smothered with our famous house-made queso. **Kick your nachos up a notch with lump crab!** **Small – 10 (Crab – +4)**
Large – 18 (Crab – +8)

Fried Cheese

Mozzarella cheese breaded & fried. Served with Cajun Ranch or marinara **7**

Firecracker Shrimp

Fried Panko-breaded Gulf shrimp topped with our spicy Firecracker sauce **11**

Texas Tuna Tower

Tuna served raw, stacked with avocado, pico de gallo, Sriracha Ranch lump crab, and drizzled with cilantro oil **19.50**

Pistolettes

Fried split-top stuffed pistolette with crawfish & topped with our signature Cajun Pistolette sauce
Two – 7 Four – 14 Six – 20

Fried Pickles

Deep fried, breaded pickles. Served with Ranch dressing **7**

Pork Rinds and Queso

Fried pork rinds, topped with Sriracha seasoning. Served with a bowl of queso **12**

Bayou Boudain

Southeast Texas tradition served with our house-made Creole Mustard dipping sauce. Choose fried boudain balls or loose boudain. Served with crackers **9**

Spinach Dip

Creamy blend of spinach, bacon & cheese. Served hot with fresh tortilla chips **12**
Add lump crab – +4

Shrimp En Brochette

5 Fried bacon-wrapped jumbo Gulf shrimp stuffed with Pepper Jack cheese & jalapeños **14**

Fried Green Tomatoes

Delicately fried green tomatoes topped with our Strawberry Jalapeño sauce **8**

Quesadillas

Made with sriracha ranch, mozzarella & cheddar with your choice of **Boudain- 11 Chicken – 12 Beef Fajita – 15**

Appetizer Party Platter

Spinach Dip, 5 Boudain Balls, 5 Shrimp En Brochette, 5 Fried Cheese & Fried Green Tomatoes **46**

Gulf Oysters

Market Price

Raw Six or Twelve

Charbroiled Six or Twelve

Wheelhouse – Topped with spinach, bacon & cheeses

Parmesan Garlic – Topped with Parmesan & roasted garlic butter

Cajun – Topped with pistolette sauce, crawfish, shrimp and jalapeno

SALADS & SOUPS

Add grilled chicken, shrimp, lump crab, tuna, salmon or steak for an additional charge

Caesar

Crisp Romaine, shaved Parmesan, house croutons with Caesar dressing **Small - 5 Large - 8**

House Salad

Crisp, mixed baby greens topped with tomatoes, cucumber, cheddar cheese & house croutons
Small - 5 Large - 8

Seafood or Chicken Cobb

Mixed baby greens loaded with rows of avocado, boiled egg, bacon, Bleu cheese, tomatoes, Gulf shrimp or grilled chicken **Full - 20 ½ Cobb – 12**

Greek Salad

Crisp, mixed baby greens topped with tomatoes, cucumber, feta cheese, green bell peppers, red onion, kalamata olives, and pepperoncini peppers **Small - 9 Large - 18**

DRESSINGS:

**Ranch – Cajun Ranch – Honey Mustard – O&V
Balsamic Vinaigrette – Bleu Cheese – Caesar – 1000 Island**

Soup Du Jour

Chicken & Sausage Gumbo

Cup – 6 Bowl – 12

BURGERS, TACOS & SANDWICHES

Choose French Fries, Sweet Potato Fries or Onion Rings

Bison Burger

Grilled 1/2 lb. Bison patty topped with spring mix, Bleu cheese, purple onion, and tomatoes **17**

Bessie Heights Burger

Grilled 1/2 lb. Prime Black Angus patty topped with lettuce, tomatoes, onions, pickles, mayo & mustard **10**

*Make it a Patty Melt with American cheese, grilled onions and bacon **15**

*Make it a Hamburger Steak with grilled onions & mushrooms, served with mash potatoes and garlic bread **14**

Cow Bayou Burger

Grilled 1/2 lb. Prime Black Angus patty topped with fried crawfish tails, lettuce, tomatoes, pistolette sauce **14**

Southwest Burger

Grilled 1/2 lb. Prime Black Angus patty topped with lettuce, grilled jalapeños, crispy bacon, melted Mozzarella cheese, fried onion straws and BBQ sauce **13**

Wheelhouse Tacos

2 tacos of your choice of catfish, shrimp or carnitas, nestled in a corn/flour blend tortilla with cilantro sauce, Sriracha ranch, coleslaw and pico. Served with herb rice & borracho beans – available fried or grilled **16**

The Codfather

Golden brown fried or grilled cod filets, American cheese & tartar sauce on a toasted bun **15**

Chicken Sandwich

Grilled chicken, bacon, avocado, lettuce & tomatoes on a toasted bun served with our Remoulade sauce **15**

The Jolly Roger

Our signature po'boy loaded with smoked turkey, black forest ham, Cajun roast beef, Swiss, smoked Gouda & Gruyere cheeses, lettuce, brown gravy & jalapeño mayo **15**

Traditional Po'boy

Choose fried or grilled shrimp, catfish or oysters dressed with tartar sauce, lettuce & tomatoes **13**

Wheelhouse Club

Bacon, smoked turkey, black forest ham, Cajun roast beef, Swiss, smoked Gouda & Gruyere on a buttery toasted bun with lettuce, tomatoes & a side of Tasso Ham sauce **15**

Cajun Grilled Cheese

Double stacked grilled cheese sandwich stuffed with sautéed crawfish tails **15**

Crabby Patty

One jumbo crab cake with coleslaw and our Remoulade on a buttery toasted bun **17**

Pulled Pork Sandwich

Tender pulled pork covered in BBQ sauce and red onion on a buttery toasted bun **13**

Jazz it up a notch! Add...

**Fried Egg – Bacon – Grilled Mushrooms – Sautéed Onions – Avocado
Swiss Cheese – Pepper Jack Cheese – Bleu Cheese**

PIZZAS

Build your own pizza – 10" cheese pizza **7.99**

Add protein for an additional cost

Pepperoni, Sausage, Bacon, Ham
Blackened Chicken or Hamburger

Add additional toppings for an additional cost

tomatoes, onions, mushrooms, olives,
garlic, shallots, bell pepper, extra cheese

Boudain Pizza 15

boudain, purple onions, mozzarella, parmesan
and cheddar cheese

Cordon Bleu 16

garlic butter for sauce, blackened chicken, bacon, ham,
garlic, shallots and mozzarella cheese

Three Little Pigs 14

bacon, ham, sausage and mozzarella cheese

Garden Pizza 12

red onions, mushrooms, olives, tomatoes,
red peppers and mozzarella cheese

BBQ Chicken Pizza 16

Barbeque sauce, chicken, red onion and mozzarella
cheese

THE MAIN EVENT

Filet Mignon

Chargrilled 8 oz. Prime Angus Filet Mignon served with vegetable medley & parmesan peppercorn mashed potatoes **39**

Prime Angus Ribeye

Chargrilled 14 oz. Prime Angus Ribeye served with grilled asparagus & parmesan peppercorn mashed potatoes **36**

Beef Tips

Grilled filet tips, grilled onions and brown gravy served with mashed potatoes and garlic bread **14**

Chargrilled Salmon

Chargrilled fresh salmon filet seasoned with lemon butter & served with herb rice & vegetable medley **21**

Shrimp & Grits – Our #1 Seller

Homemade Gouda Polenta Grit Cakes topped with Jumbo Gulf Shrimp sauteed with garlic, shallots, and tomatoes in a lemon butter sauce **18**

Gulf Coast Classic

Classic seafood selections from the Gulf served with French fries. Your choice of: Fried or Grilled Shrimp – Oysters – Catfish Fillets

Pick Three 26

Wheelhouse Chicken

Grilled marinated chicken breast topped with grilled onions, tomatoes, jalapeños, and Pepper Jack cheese. Served with herb rice and vegetable medley **15**

Stuffed Chicken

Grilled chicken breast stuffed with crawfish cornbread dressing, coated in a lemon butter sauce. Served with grilled asparagus **17**

Bone-In Pork Chop

Chargrilled bone-in pork chop covered with a Granny Smith Apple Chutney. Served with Parmesan peppercorn mashed potatoes & green beans **Small – 16 Large – 24**

Pasta Capitano

Penne pasta tossed with creamy Chipotle Pesto sauce and served with garlic bread

Chicken and Sausage – 20 Shrimp – 23

Chicken Fried Steak or Chicken

Choose tender steak or fresh chicken breast, hand-battered & fried, topped with cream gravy. Served with Parmesan peppercorn mashed potatoes, green beans & garlic bread **Steak or Chicken 18**

Atchafalaya Catfish

Blackened catfish filet topped with crawfish tails & lemon butter. Served with dirty rice & green beans **23**

Redfish

Blackened redfish topped with crawfish, shrimp & our creamy Tasso Ham sauce. Served with dirty rice & green beans **23**

Wheelhouse Tuna

Peppercorn-crust Ahi tuna grilled rare. Served with herb rice & vegetable medley **27**

Blackened Grouper

Blackened grouper topped with lemon butter sauce and lump crabmeat. Served with herb rice and vegetable medley **33**

Sides

**Mac & Cheese – French Fries – Sweet Potatoes Fries – Grilled Asparagus - Dirty Rice
Green Bean - Parmesan Peppercorn Mashed Potatoes
Coleslaw – Vegetable Medley – Borracho Beans – Onion Rings**

KIDS' MENU

For children 12 and under

*Kids Items Served W/ French Fries
Substitute side for additional charge*

Catfish

Shrimp

Grilled Cheese

Mini Corn Dogs

Chicken Fingers

DESSERTS

Key Lime Pie

Southern favorite 7

Cheesecake

NY Traditional + choice of strawberry, caramel, chocolate or lime sauce 8

Chocolate Brownie with Ice Cream

Served warm + vanilla ice cream 7

Banana Fosters Pie

Light and creamy 7

Pirate Sundae

Vanilla ice cream with whip cream and chocolate sauce 5

Ice Cream Bar

Selection available at the Main Bar 5

WINE LIST

Whites

Sparkling	6	20
White Zinfandel		
Sycamore Lane	7.5	20
Moscato		
Sandpoint	7	28
Sauvignon Blanc		
Joel Gott, CA	9	25
Pinot Grigio		
Sycamore Lane	6.5	20
Barone Fini, IT	8	28
Chardonnay		
Sycamore Lane	6.5	20
Kendall Jackson, CA	10	38

Reds

Pinot Noir		
Coastal Vines	6.5	20
Merlot		
Sycamore Lane	6.5	20
Joel Gott, CA	12	30
Cabernet		
Sycamore Lane	6.5	20
Joel Gott, CA	12	30
Decoy		40
Red Blends		
Coppola Claret, CA	14	42

BOAT DRINKS

SHIP WRECKED

Cruzan Coconut Rum, Blue Curacao, Pineapple Juice
\$8.75

RUMBALAYA

Cruzan Coconut Rum, Bacardi Superior, Pineapple Juice,
 Orange Juice, Grenadine, Myers Dark Rum
\$8.75

FROZEN MIMOSA

Frozen Vanilla Vodka mixed with Orange Juice
 & a mini Champagne bottle topper
 *try with a Strawberry Swirl for an additional flavor (+\$1)
\$12.00

BERRY ME IN THE RIVER

Titos Vodka, Cruzan Coconut Rum, Pineapple Juice,
 Sweet 'N Sour, Strawberry Puree
\$8.75

RUSTY ANCHOR

Southern Comfort, Amaretto, Hurricane Mix
\$8.75

BLOODY MARY

Our signature Bloody Mary rimmed with Crawfish Boil
 Seasoning, made with Absolute Peppar Vodka and Zing Zang,
 garnished with Bacon & Olives, loaded with a Shrimp,
 Sausage, Cubed Cheese and a Green Bean
\$10.00

WHEELHOUSE MICHELADA

Zing Zang w/your choice of Corona or DOSXX
\$12.00

CUCUMBER MOJITO

Cucumber Vodka, Mint Leaves, Simple Syrup, Club Soda
\$10.00

MANGO MOJITO

Cruzan Mango Rum, Mint Leaves,
 Mango Puree, Club Soda
\$8.75

ISLAND MIMOSA

Choose between Orange Juice, Pineapple Juice,
 Grapefruit Juice or Watermelon Juice w/Champagne
 *try with a shot of Coconut Rum, Titos or amaretto for an additional
 flavor (+\$2)
\$8.00

HIGH TIDE

Cucumber Vodka, Watermelon Puree, Sweet 'N Sour,
 Triple Sec, Simple Syrup
\$8.75

SALTY KISS

Titos Vodka, Grapefruit Juice, Champagne, Grenadine
\$9.00

BRANDY ALEXANDER

Christian Brothers Brandy, Crème De Cacao,
 Vanilla Ice Cream
\$12.00

MANGO TANGO

Rum, Amaretto, Mango Puree
\$8.75

**There are big ships and little ships and ships that sail the sea,
 but the best ship is a friendship, so here's to you and me—
 cheers y'all!!!!!!**

BRUNCH

Served Saturday and Sunday 10 a.m. to 2 p.m.

chorizo on the neches \$13

Your choice (Sweet Potato Hash or Grit Cake) mixed w/Chorizo, Two Sunny Side Up Eggs, Salsa Verde & Crema Sauce

build your own tacos \$13

2 Corn/Flour Blend Tortillas stuffed with your choice (Chorizo, Sausage, Bacon or Ham) with Scrambled Eggs, Salsa Verde & Crema Sauce, served with a cup of Fresh Fruit

wheelhouse breakfast sandwich \$12

Traditional breakfast sandwich made with a Fried Egg Ham, Bacon, Lettuce, Tomato & Cheese, served on your choice (Biscuit or Bun)

the bad habit \$14

Our signature jumbo Biscuit w/hand-battered Chicken, a Fried Egg, Bacon, Black Forest Ham, Jalapeño Cream Gravy & Maple Syrup, served with a cup of Fresh Fruit

wheelhouse benedict \$14

Two Pistolettes stuffed with Black Forest Ham, Poached Eggs, smothered with our Spicy Hollandaise, Sweet Potato Hash served on the side

sunrise pizza \$13

Our original Thin Crust topped with Scrambled Eggs, Ham, Sausage, Bacon, Mozzarella Cheese and drizzled with Sriracha

eggchiladas \$13

Pepper Jack Cheese stuff Enchiladas topped with Two Sunny Side Up Eggs & Salsa Verde, Sweet Potato Hash served on the side

steak n' eggs \$21

American Wagyu Sirloin with Two Sunny Side Up Eggs, Sweet Potato Hash served on the side

general tso's chicken & waffles \$15

Wheelhouse original! Fried Chicken strips tossed in our General Tso Sauce, served with made to order Waffles

chicken n' biscuits \$13

Hand-breaded Chicken Fried Chicken piled on our signature jumbo Biscuits smothered with our made from scratch Jalapeño Cream Gravy

the deckhand \$10

Our signature jumbo Biscuit smothered with Sausage Gravy and two Fried Eggs

build your own omelet \$13

Our hearty Omelet made w/Cheddar Cheese, Crema & your choice (Bacon, Ham, Chorizo or Sausage) For an additional charge, you can add your favorites:

- Mushrooms, Onions, Tomatoes or Jalapeños \$1.00
- Bacon, Ham, Chorizo or Sausage \$1.50 ea.
- Seafood (Shrimp & Crawfish) \$6.00 ea.

FOR KIDS

Bacon Pancake Dippers \$5

BRUNCH COCKTAILS

island mimosa

Choose between Orange Juice, Pineapple Juice, Grapefruit Juice or Watermelon Juice w/Champagne
*try with a shot of Coconut Rum for an additional flavor (+\$2)

\$8.00

frozen mimosa

Frozen Vanilla Vodka mixed with Orange Juice & a mini Champagne bottle topper

*try with a Strawberry Swirl for an additional flavor (+\$1)

\$12.00

poinsettia

A spin-off of the original Mimosa mixed with Cranberry Juice and Orange Liqueur

\$8.00

bloody mary

Our signature Bloody Mary rimmed with Crawfish Boil Seasoning, made with Absolute Peppar Vodka and Zing Zang, garnished with Bacon & Olives, loaded with a Shrimp, Sausage, & pepper jack Cheese

\$10.00

breakfast margarita

This tequila sunrise is flooded with our Frozen House Margarita

\$8.00

sangria blanco

A delightful blend of Fruits, White Wine, Orange Liqueur, Vodka and Club Soda

\$9.00



A LITTLE BIT ABOUT US...

The Neches River Wheelhouse is located on the Neches River in Port Neches, Texas and was an idea between local business owners and close friends. They wanted somewhere to eat that was neighborhood friendly and not just another chain-oriented restaurant. They all agreed that our area's best attribute was the plentiful waterways surrounding the entire community.

These waterways are used for pleasure boating, fishing and skiing as well as ship and barge travel. The only thing it wasn't used for was people enjoying the scenery while having dinner and drinks. The Neches River Wheelhouse is the only waterfront restaurant between Crystal Beach and Lake Charles.

The restaurant's open air concept and the fact that it's just feet away from the Neches River waterway allows patrons to enjoy dinner and drinks in an outside atmosphere as they watch some of the most interesting marine and ship traffic from here to Galveston.

The Wheelhouse is not only known for its great atmosphere, but our top priority is our food and service. We have put together a team of cooks and chefs to create a menu that ranges from seafood to hamburgers, po'boys and the best steaks in the area.

The Wheelhouse has a family-friendly atmosphere. Kids' meals are served on a frisbee. After finishing a meal, there is plenty of room for the kids to play frisbee and run off some energy while parents relax and enjoy the Wheelhouse atmosphere and hospitality. Whether you come to spend the day with us or come for a romantic moonrise dinner, the Neches River Wheelhouse is the place to enjoy a great meal and a relaxing atmosphere.



WE CATER

Any event, any size!!!

Our Banquet Room is the Perfect Venue!!!

***Neches River Wheelhouse • 720 Lee Avenue, Port Neches, Texas
(409) 853-1249 • setxwheelhouse@gmail.com***