



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	
Two lump crab cakes, Cajun spices. Served with our Remoulade sauce	\$15
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 – \$20 (Crab +\$8)
Fried Cheese	
Mozzarella cheese breaded & fried. Served with Cajun Ranch or Marinara	\$8
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 lime sauce	\$20
Pistolettes	
Fried split-top stuffed pistolette with crawfish & topped with our signature Cajun Pistolette sauce (Two)	\$7
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 Boudin	
Southeast Texas tradition choose fried with Creole Mustard or loose 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 served with our Strawberry Jalapeño sauce	\$8

Quesadillas	
Made with Mozzarella cheese, with your choice of	Boudin - \$11.....Chicken – \$13.....Steak – \$15
Appetizer Party Platter	
Spinach Dip, 5 Boudin Balls, 5 Shrimp En Brochette, 5 Fried Cheese & Fried Green Tomatoes	\$46
Gulf Oysters*	Market Price
	Charbroiled Six or Twelve
Wheelhouse – Topped with spinach, bacon & cheeses	
Parmesan Garlic – Topped with Parmesan & roasted garlic butter	
SALADS & SOUPS	
Add chicken, shrimp, lump crab, tuna, salmon or filet tips for an additional charge	

Caesar*	
Crisp Romaine, shaved Parmesan, house croûtons with Caesar dressing	Small - \$5
House Salad	
Crisp, mixed baby greens topped with tomatoes, cucumber, Cheddar cheese & croûtons	Small - \$5
Seafood or Chicken Cobb*	
Mixed baby greens topped with avocado, boiled egg, bacon, Bleu cheese, tomatoes, Gulf shrimp or grilled chicken	½ Cobb – \$12
Greek Salad	
Crisp, mixed baby greens topped with tomatoes, Feta cheese, green bell peppers, red onion, Kalamata olives, and Pepperoncini peppers	Small - \$9

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
* Items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk for food borne illness.	
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, Bell Pepper, Extra Cheese	

Boudin Pizza	
Boudin, purple onions & Mozzarella.....	\$15
Cordon Bleu	
Garlic butter for sauce, blackened chicken, bacon, ham, garlic and Mozzarella cheese.....	\$16
Three Little Pigs	
Bacon, ham, sausage, and Mozzarella cheese	\$14
Garden Pizza	
Red onions, mushrooms, olives, tomatoes, green peppers and Mozzarella cheese.....	\$12
BBQ Chicken Pizza	
Barbeque sauce, chicken, red onion, and Mozzarella cheese	\$16

If you use a credit card, we will charge an additional 3.0 % to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

BURGERS, TACOS & SANDWICHES

* Items may be raw or cooked to order. Consuming raw or undercooked eggs, and seafood may increase your risk of food borne illness	
Choose French Fries, Sweet Potato Fries or Onion Rings	
Bessie Heights Burger*	
Grilled ½ lb. Prime Black Angus patty topped with lettuce, tomatoes, onions, pickles, mayo & mustard	\$12
• Make it a Patty Melt with American cheese, grilled onions and bacon	\$15
Cow Bayou Burger*	
Grilled ½ lb. Prime Black Angus patty topped with fried crawfish tails, lettuce, tomatoes, Pistolette sauce	\$14

Southwest Burger*	
Grilled ½ lb. Prime Black Angus patty topped with lettuce, grilled jalapeños, crispy bacon, melted Mozzarella cheese, fried onion straws and BBQ sauce.....	\$15
Wheelhouse Tacos*	
2 tacos of your choice of catfish or shrimp nestled in a corn/flour blend tortilla with cilantro sauce, Sriracha ranch, coleslaw and pico. Served with herb rice & borrracho beans – available fried or grilled	\$16.....mahi-mahi..... \$17

The Codfather*	
Golden brown fried or grilled cod filets, American cheese & tartar sauce on a toasted bun	\$16

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

Buffalo Chicken Sandwich*	
Fried chicken tossed in buffalo sauce, pepperjack cheese, bacon, lettuce & tomatoes on a toasted bun	\$16

The Jolly Roger	
Fried po’boy loaded with smoked turkey, black forest ham, Cajun roast beef, Swiss, smoked Gouda & Gruyere cheeses, lettuce, brown gravy & jalapeño mayo	\$17

Traditional Po'boy*		
Choose fried or grilled shrimp or catfish dressed with tartar sauce, lettuce & tomatoes.....		
\$13.....	Fried Oysters	\$17

Wheelhouse Club	
Bacon, smoked turkey, black forest ham, Cajun roast beef, Swiss, smoked Gouda & Gruyere on a buttery toasted bun with lettuce, and tomatoes	\$16

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.....	\$18

Jazz it up a notch! Add...
*Fried Egg – Bacon – Grilled Mushrooms – Sautéed Onions – Avocado Swiss Cheese – Pepper Jack Cheese – Bleu Cheese

THE MAIN EVENT

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Filet Mignon*	
Chargrilled 8 oz. Prime Angus Filet Mignon served with vegetable medley & Parmesan peppercorn mashed potatoes.....	\$43

Prime Angus Ribeye*	
Chargrilled 14 oz. Prime Angus Ribeye served with grilled asparagus & Parmesan peppercorn mashed potatoes.....	\$39

Beef Tips*	
Grilled filet tips, grilled onions and brown gravy served with mashed potatoes and garlic bread	\$16

Chargrilled Salmon*	
Chargrilled fresh seasoned salmon filet topped with lemon butter and served with herb rice & vegetable medley	\$22

Shrimp & Grits – Our #1 Seller	
Homemade Gouda Polenta Grit Cakes topped with Jumbo Gulf Shrimp sautéed with garlic and tomatoes in a lemon butter sauce	\$18

Gulf Coast Classic*	
Classic seafood selections served with French fries. Your choice of: Fried or Grilled Shrimp -- Catfish Filets – Oysters (Additional \$2)	Pick Three \$26

Wheelhouse Chicken	
Grilled marinated chicken breast topped with grilled onions, tomatoes, jalapeños, and Mozzarella cheese. Served with herb rice and vegetable medley	\$16

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 – \$17.....Large – \$30

Pasta Capitano

Penne pasta tossed with creamy Chipotle Pesto sauce, tomatoes, mushrooms 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	\$26

Wheelhouse Tuna*	
Peppercorn-crustéd Ahi tuna grilled rare. Served with herb rice & vegetable medley	\$27

Cajun Red Snapper*	
Cajun Red Snapper with skin on, seasoned with Cajun spices , served with a grit cake, topped with grit sauce with seafood toppings and green beans	\$35

Sides
French Fries – Sweet Potato Fries – Grilled Asparagus - Dirty Rice -- Green Beans
Parmesan Mashed Potatoes - Vegetable Medley – Borracho Beans – Onion Rings

KIDS' MENU

For children 12 and under

*Kids Items Served with French fries
(Substitute side for additional charge)*

Catfish - \$8

Shrimp - \$9

Grilled Cheese - \$8

Mini Corn Dogs - \$8

Chicken Fingers - \$8

Peanut Butter & Jelly Pizza - \$7

DESSERTS

Key Lime Pie

Southern favorite \$8

Cheesecake

NY Traditional + choice of strawberry, caramel, chocolate or lime sauce \$9

Chocolate Brownie with Ice Cream

Served warm + vanilla ice cream \$8

Banana Fosters Pie

Light and creamy \$8

Pirate Sundae

Vanilla ice cream with chocolate sauce \$3

BRUNCH COCKTAILS

Island Mimosa

Choose between orange juice, pineapple juice, grapefruit juice or cranberry juice w/

Champagne *try with a shot of Coconut Rum for an additional flavor (+\$2) \$8

Frozen Mimosa

Frozen Vanilla Vodka mixed with orange juice & a mini Champagne bottle topper

*try with a Strawberry Swirl for an additional flavor (+\$1) \$13

Bloody Mary

Our signature Bloody Mary rimmed with Cajun Seasoning, made with Absolute Peppar

Vodka and Zing Zang, garnished with bacon, olive, shrimp, sausage,

& Pepper Jack cheese \$12

Breakfast Margarita

This Tequila Sunrise is flooded with our Frozen House Margarita..... \$8

Sangria Blanco

A delightful blend of fruits, White Wine, Orange Liqueur, Vodka and Club Soda \$9

BRUNCH

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

Chorizo On The Neches*

Served with Potato Hash, mixed w/Chorizo, two sunny side up eggs,
Salsa Verde & Crema sauce \$13
Substitute (2) Grit Cakes in place of Potato Hash for an additional \$5

Build Your Own Tacos*

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..... \$13

Wheelhouse Breakfast Sandwich*

Traditional breakfast sandwich made with a fried egg, ham, bacon, lettuce,
tomato & cheese, served on your choice (biscuit or bun)..... \$12

The Bad Habit*

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 \$14

Wheelhouse Benedict*

Two pistolettes stuffed with Black Forest ham, poached eggs, smothered with our spicy
Hollandaise, potato hash served on the side \$14

Sunrise Pizza*

Our original thin crust topped with scrambled eggs, ham, sausage, bacon, Mozzarella
cheese and drizzled with Sriracha \$14

Eggchiladas*

Pepper Jack cheese stuffed enchiladas topped with two sunny side up eggs,
cheese sauce & Salsa Verde, potato hash served on the side \$13

Steak n' Eggs*

Chicken Fried Streak \$18
8oz Filet \$43
14oz Ribeye..... \$39

Served with Two Eggs & Potato Hash

General Tso's Chicken & Waffles

Wheelhouse original! Fried chicken strips tossed in our General Tso sauce
served on a waffle \$15

Chicken n' Biscuits

Hand-breaded chicken fried chicken piled on our signature jumbo biscuits smothered
with our made from scratch Jalapeño Cream gravy..... \$15

The Deckhand*

Our signature jumbo biscuit smothered with Sausage gravy
and two fried eggs \$10

Build Your Own Omelet*

Our hearty omelet made w/Cheddar cheese, Crema & your choice (bacon,
ham, chorizo or sausage) \$14

Add Toppings For An additional Charge:

Mushrooms, Onions, Tomatoes or Jalapeños

Bacon, Ham, Chorizo or Sausage

Seafood (Shrimp & Crawfish)

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and seafood may increase your risk for food borne illness.

WINE LIST

Whites

Sparkling

White Zinfandel

Moscato

Sandpoint

Sauvignon Blanc

Joel Gott, CA

Pinot Grigio

Sycamore Lane

Barone Fini, IT

Chardonnay

Sycamore Lane

Kendall Jackson, CA

Reds

Pinot Noir

Coastal Vines

Merlot

Sycamore Lane

Cabernet

Sycamore Lane

Bonanza

Decoy

Red Blends

Coppola Claret, CA

BOAT DRINKS

SHIPWRECKED

Calypso Coconut Rum, Blue Curacao,
Pineapple Juice

\$8.75

RUMBALAYA

Calypso Coconut Rum, Bacardi Superior,
Pineapple Juice, Orange Juice, Grenadine,
Myers Dark Rum

\$10.00

BERRY ME IN THE RIVER

Titos Vodka, Calypso Coconut Rum,
Pineapple Juice,
Sweet 'N Sour, Strawberry Puree

\$8.75

MANGO TANGO

Rum, Amaretto, Mango Puree. Blended

\$8.75

CUCUMBER MOJITO

Cucumber Vodka, Mint Leaves,
Simple Syrup, Club Soda

\$8.75

HIGH TIDE

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

\$8.75

BRANDY ALEXANDER

Christian Brothers Brandy, Crème De Cacao,
Vanilla Ice Cream

\$12.00

MARGARITA

House Made Margarita
Served Frozen or On the Rocks

\$9.00

**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!!!!!!**

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

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to help offset processing costs. This amount is not more than
what we pay in fees. We do not surcharge debit cards.**



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 out 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.