



**Authentic, Responsibly Harvested,  
Safe & Sustainable, Trackable,  
Gulf Wild Seafood**

**The True Meaning of  
Fresh Catch of the Day**

Every Fish on the Menu is Our Fresh Catch and is Strictly Filleted Under Refrigeration and Stays Cold From the Time it is Caught Until it Hits The Grill! Ask Your Server about Today's Catch: The Boat Name, The Captain's Name, The Catch Location of Today's Fish Just Unloaded and Track Your Harvest Location!

**OUR BOATS:**

Falcon, BlackJack IV, Hull Raiser, Voyager, Brand X, Lauren Grace, Chelsea Ann, Rachel Marie, Pontos, Destiny, Avenger, Cap'n Willie, Bottomline & Alice Mae

**Choose Your Fresh Market Fish**

- American Red Snapper** **\$36**  
White, flaky, tender, fish delicate in flavor
- Yellow Edge Grouper** **\$34**  
Firm white meat, large flake fish. Excellent grilled
- Golden Tile** **\$32**  
White flesh, small flakes, buttery, melt in your mouth feel

**Fresh Bi-Catch of the Day (when available) Market Price**

Ask server for today's selection. Our popular catches: Vermillion Snapper, Lane Snapper, Hake, Porgy, Scorpion Fish, Queen Snapper, King Fish, Sheepshead, Sand Trout, Whiting, Almaco Jack, Amber Jack, Wahoo, Swordfish, Yellow Fin Tuna, Silky Snapper, Barrel Fish, Ling, Mahi Mahi, Flounder and many more.

**Choose Your Cook Style**

**1. CHEF'S RECOMMENDATION**

Server will present details.

**2. SOUTHERN COMFORT**

Corn meal crusted deep-fried with cole slaw, fries and hush puppies

**3. CREOLE STYLE**

Blackened on Creole-style crab diablo tomato buttered egg noodle

**4. ITALIAN STYLE**

Parmesan crusted, pan seared, garlic butter-poached shrimp topping, pasta

**5. SIMPLY BAKED**

With seasoned vegetables and mashed potatoes

**6. CARIBBEAN STYLE**

Citrus herb & Jerk seasoned, grilled with pineapple mango salsa, black beans and cilantro lime rice

**Lunch Menu  
Monday through Friday  
11:00 AM to 2:00 PM**

**Katie's House Salads**

House	Greek	Spinach	Caesar	<b>\$3</b>
<b>Add Lump Crab</b>				<b>\$12</b>
<b>Add Grilled Shrimp</b>				<b>\$8</b>
<b>Add Broiled Catch of the Day</b>				<b>\$10</b>
<b>Add Lunch Cup of Soup</b>				<b>\$6</b>

**Sandwiches, Tacos & Wraps**

<b>Ricky's Fish &amp; Shrimp Wrap</b>	<b>\$10</b>
12" flour tortilla filled with cilantro lime rice, seasoned black beans, grilled fish & shrimp, jack cheese, lettuce, pico de gallo and ranch dressing	
<b>Lunch Fish Tacos</b>	<b>\$12</b>
2 tacos with fresh caught fish, chimichurri, slaw, lime crema, rice and black beans	
<b>Chicken Quesadillas</b>	<b>\$8</b>
Chimichurri grilled chicken, Monterey Jack cheese, pico de gallo and avocado salad	

**Gone Fishin'  
Daily Good News Menu**

<b>Seafood Nachos</b>	<b>\$12</b>
Chimichurri grilled fresh fish and shrimp diced, layered on tri color corn chips, Mexi-slaw, Asiago cheese, jack cheese and taco crema	
<b>Bam Bam Shrimp</b>	<b>\$15</b>
Coconut crusted fried shrimp bites tossed in a sweet chili and Gojujang pepper sauce on cilantro lime rice	
<b>Snapper Wings &amp; Fried Oyster Basket</b>	<b>\$14</b>
3 on the Bone & 6 Fried Crispy, served with fries, slaw, tartar & cocktail sauce	
<b>Fried Fish &amp; Shrimp Basket</b>	<b>\$16</b>
Today's fresh catch & 3 jumbo shrimp, served with fries, slaw, hush puppies, tartar & cocktail sauce	
<b>Shrimp &amp; Fish Fettuccine</b>	<b>\$16</b>
Fresh fettuccine pasta tossed with grilled fish & shrimp in Alfredo and Parmesan cheese	
<b>Broiled Fish</b>	<b>\$18</b>
Lemon citrus herb seasoned fresh catch on egg noodle, braised spinach, capers and artichoke hearts	
<b>Katie's Seafood Market Basket</b>	<b>\$19</b>
Fish, shrimp, oysters, boudin balls with fries, slaw, hush puppies, tartar & cocktail sauce	
<b>Grilled Chicken and Noodle Bowl</b>	<b>\$15</b>
Lemon citrus herb sliced chicken breast on egg noodle with braised spinach, capers and artichoke hearts	
<b>Chicken Fried Chicken</b>	<b>\$14</b>
Seasoned pounded breast in flour, served with mashed potatoes and gravy	

<b>Beer Battered American Red Snapper &amp; Shrimp</b>	<b>\$22</b>
Fresh Caught! Served with fries, hush-puppies, slaw, tartar and cocktail sauce	

★ - Seasonal

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Use caution as there may be small bones, shells or scales in preparation.



Proudly Serving only the Freshest Seafood we catch. From Our Boats to Your Table!

**For Reservations Call 409-765-5688  
or Visit Us at  
[www.katiesseafoodhouse.com](http://www.katiesseafoodhouse.com)**

**[KatiesSeafoodHouse@gmail.com](mailto:KatiesSeafoodHouse@gmail.com)**

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## Katie's Market Inspired Appetizers

<b>GARLIC CHEESE BREAD</b>	\$6
20" French Baguette slathered with garlic butter, Italian seasonings topped with Parmesan & Mozzarella cheese,	
<b>SNAPPER WINGS</b>	\$10
Deep-fried heaping platter full of fish on the bone. The Locals Favorite Tradition!	
<b>SMOKED SHRIMP STUFFED BOUDIN BALLS</b>	\$12
Mosquito Fleet shrimp, D.J.'s Boudin rice, pork, onion, bell pepper, serrano pepper, lightly smoked with almighty good sauce	
<b>BUFFALO SNAPPER WINGS</b>	\$13
Deep Fried American Red Snapper Wings, tossed in Buffalo Sauce. Served with Blue Cheese Crumbles, and your choice of Ranch or Blue Cheese Dressing.	
<b>MEXICAN SHRIMP COCKTAIL</b>	\$15
Large Shrimp, savory cocktail sauce, pico de gallo, avocados, chili spices and citrus with tortilla chips	
<b>'BAMA FISH &amp; SHRIMP DIP</b>	\$15
Diced smoked fish & Mosquito Fleet shrimp tossed in citrus aoli, Asiago & cream cheese with celery, onion, pepper & citrus seasoning with tortilla chips	
<b>SEAFOOD NACHOS</b>	\$16
Chimichurri grilled fresh fish and shrimp diced, layered on tri color corn chips, Mexi-slaw, Asiago cheese, jack cheese and taco crema	
<b>KATIE'S SHRIMP FROGS</b>	\$17
Bacon wrapped kisses stuffed with pepper jack cheese and twin tail shrimp deep fried	
<b>SEAFOOD CEVICHE</b>	\$18
Lime juice & chimichurri sauce marinated Gulf snapper, & Gulf shrimp tossed with avocado, red onion, tomatoes, cilantro & chips to dip	
<b>GALVESTON BAY CRAB CAKE</b>	\$23
Blue Crab Soft Shell stuffed with claw and lump crab, broiled with celery, sweet peppers & seasoning & sauce. Topped with more Blue Crab.	

### KATIE'S SIDE SALADS

House	Greek	Spinach	Caesar	\$3.75
Add Fresh Fish Filet				Market Price
Add Lemon Pepper Popcorn Shrimp				\$8

## Katie's Harborside Salads

### CHICKEN COBB SALAD

\$16

Grilled chicken, Iceberg and red lettuce, blue cheese, tomatoes, avocado, bacon, ranch, eggs and carrots

### SUMMER HARVEST

SALAD \$18

Mosquito Fleet shrimp, lump crab, mixed greens, fresh fruit, berries, tomatoes, herbs, seeds and cucumbers tossed in raspberry vinaigrette

### ULTIMATE WEDGE SALAD

\$16

Fried Shrimp tossed in Cajun remoulade with bacon, tomatoes, crispy onions, blue cheese crumbles & egg

### THE GREEK FISHERMAN'S SALAD

\$19

Herb crusted fish and shrimp, feta cheese, kalamata olives, cucumbers, tomatoes, red onions, grilled romaine, Mediterranean lemon herb vinaigrette

## Fisherman's Soups

Cup \$9 / Bowl \$12

### SEAFOOD GUMBO

Our labor of love! Fish, shrimp, crab, oysters and anything else we can think of in a thick bacon fried okra roux with sausage. The way it was invented!

### MARKET CHOWDER

Rich and creamy. Fish, shrimp, clam, leak, potato, corn, onion, celery, herbs, bacon, cheese

## Pier 19 Sandwiches

### GALVESTON'S FAMOUS

#### BUDDY BURGER \$14

Seasoned spiced beef, bacon, cheese, tomato, pickles, lettuce, onion, fries.

#### PELICAN BURGER \$15

10 oz. ground seasoned chicken breast and thighs chargrilled on lettuce, pico de gallo, avocado, pepper jack cheese, crispy onions and cajun remoulade

#### SEAFOOD QUESADILLAS \$18

Freshest fish and shrimp grilled in chimichurri folded in multiple cheeses. A Meal! Served with avocado salad

#### FRIED FLOUNDER SANDWICH \$17

On brioche bun, shaved red leaf lettuce, red onions and tartar sauce. Served with fries and slaw

#### 3 FISH TACOS \$17

Broiled fresh caught fish, chimichurri, slaw, lime crema, rice and black beans.

#### THE FRESHEST FISH

#### POBOY \$17

The Freshest! Off The Boat Gulf of Mexico fish perfectly fried on a fresh baked baguette. Served with fries and slaw

#### GALVESTON'S OYSTER

#### POBOY \$16

In seasoned Corn Meal perfectly fried. Served with fries and slaw

#### SHRIMP THE BEST

#### SHRIMP POBOY \$15

Breaded In lemon citrus herb cracker crumbs on a fresh baked dressed baguette. Served with fries and slaw

## Katie's Boat Load Platters

*A bounty of the sea for the hard working fishermen in the family!*

#### BEER BATTERED AMERICAN RED SNAPPER & SHRIMP \$32

Fresh Caught! Served with fries, hush-puppies, slaw, tartar and cocktail sauce

#### ★ FULL NET SEAFOOD PLATTER \$35

Fish, shrimp, oysters, shrimp frog, snapper wing, smokey shrimp boudin balls, fries, slaw & sauces

#### BAYOU PLATTER \$28

Red beans and rice, smoked jalapeno boudin balls, corn meal fried fresh fish, andouille sausage

## Local Galveston Features

#### FRIED OYSTERS \$22

Seasoned corn meal breaded Gulf oysters piled high on fries with hush-puppies, slaw, tartar and cocktail sauce

#### FISH & SHRIMP PLATTER \$28

Shrimp and today's fresh catch fried golden served with French fries, crab mac and cheese, hush puppies and coleslaw.

#### 🦞 BOILED SHRIMP HOT OR COLD \$12 a Pound

#### 🦞 BOILED GALVESTON BAY BLUE CRAB \$12 a Pound

## Buddy's Mosquito Fleet Shrimp

#### JUMBO GRILLED SHRIMP SKEWERS \$24

Lemon herb seasoned char grilled shrimp over rice, with sautéed vegetables and citrus butter sauce

#### JUMBO FRIED SHRIMP PLATTER \$23

Breaded in lemon pepper herb seasoned cracker meal with fries, cole slaw, cocktail, tartar and hush puppies  
Add Fried Oysters \$6

#### SKEETER'S SHRIMP ALFREDO \$26

Get your shrimp fix with grilled jumbos and sautéed mediums in garlic and butter. Served on fresh fettuccine pasta in a creamy Parmesan wine sauce

#### BAM BAM SHRIMP \$18

Coconut crusted fried shrimp bites tossed with sauteed pineapple in a sweet chili and Gojujang pepper sauce on cilantro lime rice

## Meat & Chicken

#### CAPTAIN'S RIBEYE \$38

16 oz. choice bone in cowboy cut.

Served with grilled corn on the cob and mashed potatoes

#### LAND AND SEA \$34

8 oz. Top Cap sirloin with 4 grilled shrimp, garnished with sun dried tomato garlic jalapeno crab tapenade & mashed potatoes

#### GALVESTON'S LEMON CHICKEN AND NOODLES \$19

Sauteed fresh breast with artichokes, capers, wine, butter on garden vegetable buttered egg noodles

#### GRILLED CHICKEN AND VEGGIES \$18

Citrus herb seasoned, char grilled breast on double veggies

## Make It Perfect Add On's

Add 4 Grilled Shrimp Skewer \$8

Add 4 Fried Shrimp Skewer \$8

Add 4 Fried Oyster Skewer \$6

Add 2 Shrimp Frogs \$6

Add Lemony Citrus Shrimp Bites \$7

Add Buttered Crab Topping \$8

Add Snapper Wings \$2 each

Add Buffalo Snapper Wings \$3 Each

## Shareable Side Skillets

#### DADDY JOE'S POTATO SALAD \$4

#### MASHED POTATOES & GRAVY \$5

#### SKILLET OF SPINACH & ASPARAGUS \$7

#### BLUE CRAB TOPPED MAC & CHEESE \$10

#### HUSH PUPPIES \$5

#### SKILLET OF CORN BREAD & HONEY BUTTER \$5

#### SKILLET OF GRILLED VEGETABLES \$6

#### SKILLET OF RED BEANS & RICE \$6