



KatiesSeafoodHouse@gmail.com



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

Katie's Market Inspired Appetizers

GARLIC CHEESE BREAD \$10
18" French Baguette slathered with Garlic Butter, Italian seasonings topped with Parmesan & Mozzarella cheese
Top With Rockefeller Shrimp or Blackened Shrimp Marinara +\$6

SMOKED SHRIMP STUFFED BOUDIN BALLS (5) \$14
Mosquito Fleet Shrimp, DJ's Boudin (rice, pork, onion, bell pepper, spices) serrano peppers, lightly smoked served with almighty good sauce

SNAPPER WINGS \$15
Deep-fried American Red Snapper wings.
The locals favorite tradition! Order them regular with cocktail and tartar sauce or tossed in buffalo sauce served with blue cheese or ranch dressing

BAM BAM SHRIMP \$16
Crispy coconut-crust fried shrimp bites tossed in sweet Thai chili with pineapple, served on coconut lime rice, drizzled in gochujang pepper sauce

MEXICAN SHRIMP COCKTAIL \$17
Mosquito Fleet shrimp tossed in savory cocktail sauce, pico de gallo, avocados, chili spices, lime with tortilla chips

FRIED GREEN TOMATOES \$18
Traditionally seasoned & breaded in cracker meal, topped with 'Orleans crab butter, served on our bacon cheesy grits.

GAMBAS AL AJILLO \$18
Spicy shrimp sauteed in garlic crisp chili sauce, lemon, sherry, olive oil, and butter with dipping toast

SEAFOOD STUFFED MUSHROOMS \$18
Stuffed with crab, shrimp, celery, onion, bell pepper, mushrooms, bread crumbs, peppers, spices & seasonings, topped with a creamy white wine mushroom sauce & mozzarella cheese.

SEAFOOD NACHOS \$19
Chimichurri grilled fresh fish and shrimp diced and layered on tri color corn chips, Mexi-slaw, Asiago & pepper jack cheese with taco crema

KATIE'S SHRIMP FROGS \$19
4 bacon-wrapped double shrimp stuffed with pepper jack cheese and diced fresh serrano pepper deep fried & served with ranch & sweet chili sauce

SEAFOOD CEVICHE \$25
Lime juice marinated Gulf Snapper & Mosquito Fleet Shrimp, with orange & pineapple juice, avocado, pico de gallo, cucumbers, jalapeno, chimichurri slaw, & chips to dip

GARLIC BUTTER CRAB FINGERS Market
FRESH! Texas Gulf Coast. 7 to 8 oz. sautéed in garlic butter with herbs & toast points

CRAB CAKE Market
100% Fresh Texas Blue Crab jumbo lump & claw meat folded into creamy, rich spices and veggies, baked, served with Cajun remoulade topped with chimichurri. (15 minute cook time)

Fisherman's Soups

Cup 10 | Bowl 16

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, leek, potato, corn, onion, celery, herbs, & bacon

TEXAS SHRIMP & CORN CHOWDER
Spicy! Roasted corn & creamed corn, sauteed assorted sweet & hot peppers, onions, carrots & garlic, finished in a shrimp/crab cream sauce with Texas Gulf Shrimp

BUTTERNUT CRAB BUTTER BISQUE
Rich & savory roasted butternut, pureed vegetables with crab, spices & cream

Katie's Side Salads

HOUSE \$9



MEDITERRANEAN \$12

CAPRESE \$11

CAESAR \$10

Add 4 oz. Fresh Catch of the Day..... \$16

Add 6 Jumbo Texas Gulf Grilled Shrimp..... \$15

Add Blackened Chicken.....\$12

Add Grilled Lamb Chops.....\$18



Katie's Harborside Salads

CARIBBEAN SUNRISE SALAD \$24
Grilled Thai chili basted jumbo shrimp on mixed harvest greens with mango, pineapple, strawberries, kiwi's, coconut, pico de gallo, avocado, sunflower and pepita seeds all in an agave quinoa coconut lime vinaigrette

THE CAPTAIN'S COBB SALAD \$24
Marinated grilled chicken breast, bacon, Romaine Lettuce, chilled tomato relish, blue cheese crumbles, diced avocados, scallions and Katie's house vinaigrette

AMALFI COAST SUMMER SEA SALAD \$27
Lemon & olive oil-marinated, tossed fish, shrimp, crab, in feta-lemon dressing with fennel, capers, olives, artichoke hearts, cucumber, red & green onion, cherry tomatoes, carrots, celery, basil, garlic, red pepper flake & arugula garnish. Refreshing!

ULTIMATE WEDGE SALAD \$21
Double iceberg wedge topped with fried mosquito fleet shrimp, bacon, tomatoes, egg, blue cheese crumbles, crispy onion strings and our Cajun remoulade dressing

THE GREEK FISHERMAN SALAD \$26
Herb crusted Gulf fish and shrimp, feta cheese, kalamata olives, cucumbers, cherry tomatoes, red onions, grilled romaine, Mediterranean vinaigrette

ISLAND LUMP CRAB SALAD \$28
Fresh lump blue crab tossed in mango pico creamy herb coconut lime dressing on a bed of sliced tomatoes with house-dressed greens and garlic butter toast points

Crab, Shrimp & Seafood Boils

Choose your boil then
add a fixin's bag: sausage, mushrooms, brussel sprouts, onions, boiled eggs \$8

GALVESTON BAY BLUE CRAB (SEASONAL) \$22.Lb.
in spicy crab boil with corn & potatoes

ICED TEXAS GULF SHRIMP \$21
A 3/4 pound tray of iced Gulf Shrimp you peel'ems with cocktail sauce

BOILED TEXAS GULF SHRIMP \$23
3/4 lb. Hot & Spicy! With corn & potatoes. Right off the boat, into the pot & you peel'em

TEXAS STONE CRAB CLAWS \$32
1 lb. Ice-chilled, cracked, sweet claws from our local waters served with stone-ground mustard sauce

SHRIMP & CRAB BOIL BAG \$39
Spicy mix of 1 lb. shrimp & 1 lb. crab served in boiling bag with sausage, mushrooms, corn & potatoes, spicy boil water and butter

Grilled Oysters (6)

Seasonal! We do not sell pasteurized oysters for fresh; the process changes the flavor. We look forward to fresh Gulf Coast Oysters returning at the start of the season, November 1 through May 1. All other oysters are pressure-treated & cooked for your protection.

DOCKSIDE OYSTERS \$18
Char-grilled oysters sizzling with garlic butter, Parmesan and breadcrumbs

SMOKED OYSTERS KATIE \$19
Mesquite smoked & grilled with jumbo lump crab, barbecue butter and bbq spices

GALVESTON STUFFED OYSTERS \$21
Baked with celery, onion, bell pepper, mushrooms, crab, shrimp, bread crumbs, pepper, spices & seasonings. Topped with Galveston Crab Butter

OYSTERS ROCKEFELLER \$22
Spinach, cream cheese, artichoke hearts, parmesan, anisette, bacon

Pier 19 Sandwiches

BUDDY BURGER GALVESTON'S OWN! \$18
8 oz. ground brisket, short rib, & chuck, melted American and cheddar cheese, bacon, tomato, pickles, lettuce, onion, fries

Make it a Big Bad Buddy Burger! Add Fried Egg, Avocado, Jalapenos\$5

THE BEST CAJUN POBOY \$19
Choice of: Shrimp, Oyster or half & half on a fresh baked & Cajun remoulade-dressed baguette, with fries and slaw

CAPTAIN HANS ULTIMATE POBOY \$25
Fish, Shrimp, and oysters on garlic cheese bun dressed with lettuce, tomato, onion, bacon, and remoulade. Served with fries and slaw

TEXAS GAFFTOP CATFISH SAIL POBOY \$18
6 oz. Nuggets of wild-caught sustainable Texas Gulf Coast saltwater Gafftop catfish in crispy cornmeal on Cajun remoulade-dressed baguette, with fries & slaw

PELICAN SANDWICH \$17
Char-grilled, 10 oz. chicken breast marinated & seasoned with our Lemon Herb Pepper, topped with lettuce, pico, avocado, pepper jack cheese, crispy onions and Cajun remoulade. (No pelicans were harmed in the making of this sandwich.)

3 FISH TACOS \$24
Broiled fresh premium Gulf fish in lemon herb pepper & chimichurri Mexi-slaw, pico de gallo, lime crema, rice and black beans.

SEAFOOD QUESADILLAS \$24
Fresh Gulf fish and shrimp grilled in chimichurri folded in mozzarella.
A Meal! Served with avocado salad and spicy salsa

FRIED AMERICAN RED SNAPPER SANDWICH \$27
Fresh off the boat never frozen filet fried in crispy seasoned cracker on toasted bun with American cheese, shaved red leaf lettuce, red onions, pickle, and tartar sauce. Served with fries and slaw

Katie's Boat Load Platters

A bounty of the sea for the fishermen in the family!

STUFFED CRAB PLATTER

\$38
3 Crab Shells stuffed with crab & shrimp stuffing, deep fried, topped with poblano cream sauce & crab claw meat, butternut crab sauce & lump crab meat, shrimp delight cheese sauce with crab fingers. Our cornbread stuffing, made with love the way our grandparents made it, contains shrimp, crab, oysters, onions, celery, mushrooms, herbs and spices

FISH & TEXAS GULF SHRIMP PLATTER

\$40
Today's fresh catch fried golden in seasoned commeal, jumbo cracker crusted fried shrimp, crab mac n cheese, jalapeno hushpuppies, fries, slaw and sauces

BEER BATTERED AMERICAN RED SNAPPER & TEXAS GULF SHRIMP

\$42
The Freshest Caught! Served with fries, onion ring, slaw, tartar & cocktail sauce

FULL NET SEAFOOD PLATTER

\$44
Fried fish, shrimp, oysters, shrimp frog, snapper wing, fries, slaw and sauces

GO TEXAN GULF SHRIMP RODEO

\$46
A Texas size shrimp feast of: jumbo grilled shrimp, blackened shrimp Veracruz & rice, crispy shrimp frogs, fried shrimp on fries, & Mexican shrimp cocktail

BAYOU SEAFOOD PLATTER

\$46
Corn meal crusted Gafftop catfish nuggets, fried shrimp, fried oysters, fried crab fingers, smoked shrimp boudin balls, grilled andouille sausage, red beans & dirty rice, jalapeno. Served with cole slaw, cocktail, and tartar sauce

BROILED SEAFOOD PLATTER

\$56
Lemon herb peppered American Red Snapper, jumbo grilled shrimp, garlic butter jumbo lump crab, Rockefeller crab stuffed shrimp, dockside grilled oysters, shrimp frog, rice & veggies

Katie's Local Features

FRIED OYSTERS

\$29
(12 to 15) Seasoned corn meal breaded fresh Gulf oysters piled high on fries with hush-puppies, slaw, tartar and cocktail sauce

CRAB CAKE DINNER

Market
100% Fresh Texas Blue Crab jumbo lump & claw meat baked with creamy rich spices topped with fried & garlic butter crab claws. Served on Cajun remoulade and chimichurri sauces with white rice & veggies. Allow twenty minute cook time.

TEXAS GULF SHRIMP, FISH, & GRITS

\$36
Bacon, cheese & buttered grits, today's fresh fish, jumbo shrimp, poblano cream sauce, creamy Rockefeller spinach

SIZZLING GROUPER & TEXAS GULF SHRIMP PLATTER

\$57
Fresh Grouper, Gulf Shrimp, & Jumbo Lump Crab served sizzling on a bed of garlic butter sautéed onions, bell peppers, and jalapenos with street corn, rice, beans and tortillas

WHOLE FRIED AMERICAN RED SNAPPER

\$26 per lb. as available
Dusted in seasoned flour & deep-fried. Your choice of rice & vegetable or fries
Add Veracruz Sauce or Corn Tortillas and Chimichurri Sauce.... \$4

Mosquito Fleet Shrimp

Make it a Platter & Add 2 oz. Snapper \$8 or 6 Fried Oysters \$10

CRAB STUFFED SHRIMP

\$34
(4) Jumbo shrimp stuffed with our rich crabmeat Rockefeller stuffing of spinach, spices, and veggies baked in a white wine mushroom butter sauce, served with garlic mashed potatoes

FRIED TEXAS GULF SHRIMP

\$27
Fresh off the boat with fries, cole slaw, cocktail, tartar and hush puppies

JUMBO TEXAS GULF GRILLED SHRIMP

\$27
Char-grilled jumbo shrimp over coconut lime cilantro rice, with sautéed vegetables and citrus butter sauce

THE BEST FETTUCCHINE ALFREDO & BOAT LOAD SHRIMP

\$33
Jumbo Grilled Shrimp, large sautéed bay shrimp, fresh hand cut pasta tossed in butter, cream, garlic, Italian herbs, our famous Katie's Lemon Herb Pepper and loads of melted Parmesan cheese

SKEETER'S CAJUN SHRIMP PASTALAYA

\$36
Get your shrimp fix with full net shrimp & grilled jumbos. Sautéed with andouille sausage in garlic and butter. Served on fresh fettuccine pasta in a creamy, cheesy, Parmesan Cajun sauce

BLACKENED SHRIMP ETOUFFEE

\$32
Fresh jumbo shrimp smothered in a peppery shrimp etouffee gravy of celery, onion, bell pepper, mushrooms, & spices. Served with toasted baguettes and rice

Beef, Lamb & Chicken

Add Jumbo Lump Crab Butter...\$14 Crab Au Gratin...\$16, Spicy Garlic Shrimp...\$12, American Red Snapper Fillet (4oz)....\$16

TEXAS RED SKY CHILI

\$22
Big bowl of Texas Red made from 3 cuts of beef, dried chili peppers, onions, & spices. With sides of jalapenos, diced onion, shredded cheddar cheese, Fritos, & red bean garnish. Award-winning recipe made from scratch!
Caution to all sailors: "At night a delight. At morning, take warning."

NICK'S CHICKEN & VEGGIES

\$26
Citrus herb seasoned, char-grilled breast with Swiss cheese, hollandaise & asparagus on double veggies & mushrooms

LAMB CHOPS & GARLIC SHRIMP

\$45
(4) grilled Lamb Lollipops on mint sauce, (8) jumbo shrimp sautéed in garlic chili crisp with olive oil, butter, sherry & lemon, served with dirty rice. Culinary Heaven!

CAPTAIN BILL'S RIBEYE

\$59
16oz. bone in Certified Angus Beef served with au gratin potatoes



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

The True Meaning of Fresh Catch of the Day

Every Fish on the Menu is From Our Boats! Strictly
Filleted Under Refrigeration and Held Cold From the
Time it is Caught Until it Hits The Grill!

Ask Your Server about Today's Catch Just Unloaded!

And as Always, Ours is The Freshest Fish in Town!

FROM OUR BOATS. TO YOUR TABLE:

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

OUR POPULAR CATCH:

AMERICAN RED SNAPPER	\$45
YELLOW EDGE GROUPER	\$46
GOLDEN TILE	\$44
TODAY'S FRESH BYCATCH	Market

Choose Your Cook Style

1. CHEF'S RECOMMENDATION

Always topped with Jumbo Gulf Shrimp! Server will present details.

Add \$6 for an additional crab topping

2. STUFFED BOUDIN CRÈME PIQUANTE

Blackened filet with dried herbs, onion, garlic, & spices, stuffed with shrimp boudin, topped with a creamy white wine mushroom sauce on herb-roasted potato & veggie medley

3. CREOLE STYLE

Pan-seared filet on Creole spicy tomato trinity sauce topped with garlic butter crab claw meat, white rice, & vegetables

4. SOUTHERN FRIED FISH FRY & FIXINS'

Commeal crusted & deep fried to a golden brown with fries, onion rings, BBQ baked red beans garnished with white rice, jalapeno hush puppies, cole slaw, tartar, and cocktail sauce

5. LEMON PICCATA CHIMICHURRI STYLE

Seasoned & baked in Katie's Lemon Herb Pepper, with shrimp, in chimichurri olive oil, lemons, white wine, capers, artichoke hearts, fennel, crushed red pepper, herbs, & parmesan cheese. Served on tomato-basil angel hair pasta

6. CARIBBEAN STYLE

Jerk seasoned, grilled, topped with pineapple, shrimp mango-pico salsa on Caribbean curried Jamaican sauce, black beans, and coconut cilantro lime rice

7. ITALIAN STYLE

Parmesan & herb-crusted pan sautéed filet of fish & jumbo shrimp served on fresh fettuccine tossed in a creamy shrimp alfredo sauce

MAKE IT PERFECT ADD ONS

GRILLED ANDOUILLE SAUSAGE	\$8	SNAPPER WINGS, FRIED (3)	\$9
BUDDY'S BOUDIN BALLS (2)	\$7	FRIED STUFFED CRAB WITH POBLANO SAUCE	\$11
SHRIMP, JUMBO GRILLED (4)	\$8	SAUTEED PICKED CRAB (4 oz.) jumbo lump, claw, & fingers	\$24
SHRIMP FROGS (2)	\$8	GRILLED LAMB CHOPS (3)	\$18
OYSTERS, FRIED (5)	\$10		

Shareable Side Skillets

SIDE OF SEASONED FRIES	\$6	COCONUT CILANTRO LIME RICE	\$6
JALAPENO HUSH PUPPIES	\$8	CHEESY GRITS	\$8
CHILLED FRUIT TAJIN BOWL	\$10	JALAPENO CORN BREAD AND HONEY BUTTER	\$8
CREAMY ROCKEFELLER SPINACH	\$10	MEXICAN STREET CORN	\$8
DIRTY RICE	\$10	MASHED POTATOES & CREAM SAUSAGE GRAVY	\$8
RED BEANS & RICE	\$11	POTATOES AU GRATIN	\$12
FRESH FETTUCCHINE ALFREDO	\$12	BLUE CRAB TOPPED MAC & CHEESE	\$16

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 some preparations. This is not a gluten free facility. 20% Gratuity will be added to parties of 12 or more.



@katiesseafoodhouse

1-409-765-5688



/katiesseafoodhouse